

LEITHABERG BLANC 2024

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland |
| Site: | Eisenstaedter single vineyard Feiersteig |
| Site Type: | hilly land |
| Varietal: | Weißburgunder 60 % Neuburger 40 % |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | calcareous large brown earth limestone from Leitha humus medium |

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

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| Harvest: | handpicked August 20 |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 2500 L used barrel 12 month(s) steel tank |
| Bottling: | screw cap |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.1 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 10 - 12 °C |
| Optimum Drinking Year: | 2025 - 2039 |

Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.