



WEIN VOM LEITHABERG

Leithaberg Neuburger 2024

Wine Description

A very ripe nose of pure pear flesh has an almost iced notion of lemon freshness that counters the warmth. There also is a hint of hay. The palate presents these flavors—pear flesh, lemon and hay—in a very balanced fashion, where bright, balancing freshness takes the lead. There is concentration and a bone-dry, bright finish. This is lovely now but will evolve to become nuttier and rounder.

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|------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1.4 g/l |
| Acid: | 4.9 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2025 - 2033 |

Vineyard

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.



Origin: Austria, Burgenland, Leithaberg



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| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Feiersteig |
| Site Type: | hilly land |
| Varietal: | Neuburger 33 - 50 years 7000 plants/ha 3500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | calcareous large brown earth limestone from Leitha humus medium |

Weather / Climate

Climate: pannonic

Harvest and Maturing

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| Harvest: | handpicked |
| Malolactic Fermentation: | no |
| Fermentation: | spontaneous large wooden barrel 2500 L used barrel 15 - 20 day(s) steel tank 15 - 20 day(s) |
| Skin Contact: | 8 - 12 hour(s) |
| Maturing: | large wooden barrel 2500 L used barrel 9 month(s) steel tank 9 month(s) |
| Bottling: | screw cap Aug. 25, 2024 |

Product Codes

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|-------------|---------------|
| Prüfnummer: | L-N18616/25 |
| EAN: | 9120022472829 |

Winery

Erwin Tinhof owns vineyards in Eisenstadt, that grow on the slopes of the Leitha Mountains. The grapes nurtured are indigenous varieties, and this has been so for 11 generations. The 15 hectare estate is cultivated in tune with local nature; Erwin Tinhof practises dry farming and does not apply any use of insecticides or herbicides, nor artificial fertilisation, to any of his vines. The estate vineyards are up to 50 years old, and contain grape varieties that are virtually completely Austria, such as the white Neuburger and Weißburgunder (Pinot blanc) as well as the black varieties Blaufränkisch and increasingly Sankt Laurent. The wines are produced from estate vineyards and following a hand harvest and winemaking with minimal intervention, the wines are bottled in the Tinhof winery. Effective from the 2012 harvest, the winery became a certified naturally organic producer.

Food recommendation

Oysters, fish, white meat with spicy vegetables, hard cheese