



WEIN VOM LEITHABERG

Leithaberg Weissburgunder 2024

Leithaberg DAC

Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 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



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.

Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | August 25

Malolactic: no

Fermentation:

Skin Contact: 8 - 12 hour(s)

Fermentation:

spontaneous

large wooden barrel | 2500 L | used barrel | 15 - 20 day(s)

stainless steel tank | 2000 L | 15 - 20 day(s)

Maturing: large wooden barrel | 2500 L | used barrel | 6 month(s)

steel tank | 2000 L | 6 month(s)

Bottling: screw cap | Aug. 25, 2024

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 1.8 g/l

Acid: 4.8 g/l

Certificates: bio-organic, AT-BIO-402

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2025 - 2039



Product Codes

EAN: 9120022472836
Prüfnummer: L-N18617/25

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.

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:

fish and light meat with spicy vegetable, strong hard cheese