



WEIN VOM LEITHABERG

# Muscat de Noir Eisenstadt 2024

Landwein

|                                  |   |
|----------------------------------|---|
| <b>Origin:</b>                   | Austria, Burgenland, Leithaberg                             |
| <b>Quality grade:</b>            | Landwein  |
| <b>Site:</b>                     | Eisenstadt Ried Feiersteig                                  |
| <b>Site Type:</b>                | hillside  |
| <b>Geographical Orientation:</b> | south east  |
| <b>Sea Level:</b>                | 200 m   |
| <b>Soil:</b>                     | calcareous<br>brown earth<br>limestone from Leitha<br>humus |



## Vineyard Site:

Als letzte Erhebung der Alpen in Richtung pannonischer Tiefebene bietet der Leithaberg mit seinem Jahrmillionen alten Muschelkalkboden unseren Reben optimale Vorraussetzungen für vielschichtige Weine. Dieser unverwechselbare Boden zusammen mit den kühlen Winden aus den angrenzenden Wäldern drückt den Weinen diesen mineralisch, strukturierten Stempel auf.

## Weather / Climate

**Climate:** pannonic

## Cellar

|                              |   |
|------------------------------|---|
| <b>Harvest:</b>              | handpicked   August 18                                |
| <b>Malolactic</b>            | no  |
| <b>Fermentation:</b>         |   |
| <b>Whole Grape Pressing:</b> | yes   |
| <b>Skin Contact:</b>         | 6 - 8 hour(s)   |
| <b>Fermentation:</b>         | spontaneous<br>stainless steel tank   500 L   15 - 20 |
| <b>Maturing:</b>             | steel tank   300 L   4 month(s)                       |
| <b>Bottling:</b>             | screw cap   Jan. 13, 2025   100 x 1.5 L               |

## Data

|                              |                          |
|------------------------------|--------------------------|
| <b>Wine Type:</b>            | Still wine   white   dry |
| <b>Alcohol:</b>              | 12 %                     |
| <b>Residual Sugar:</b>       | 1 g/l                    |
| <b>Acid:</b>                 | 5.1 g/l                  |
| <b>Certificates:</b>         | bio-organic, AT-BIO-402  |
| <b>Allergens:</b>            | sulfites                 |
| <b>Drinking Temperature:</b> | 10 - 12 °C               |
| <b>Aging Potential:</b>      | high (10 years)          |
| <b>Optimum Drinking</b>      | 2025 - 2035              |
| <b>Year:</b>                 |                          |

## Product Codes

**Prüfnummer:** L-01/25



## Wine Description

Helles Strohgelb mit grünen Reflexen. Feine Nuancen nach Muskat und Rosen. Saftig, leicht cremige Textur. Griffige Struktur mit feinem Säurebogen

## 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.