

# RIED OBERBERG NEUBURGER 2024



|                          |                                                      |
|--------------------------|------------------------------------------------------|
| Origin:                  | Austria, Burgenland                                  |
| Quality grade:           | Leithaberg DAC                                       |
| Site:                    | Eisenstaedter single vineyard Oberberg               |
| Site Type:               | hilly land                                           |
| Varietal                 | Neuburger   33 - 48 years                            |
| Geografical Orientation: | south east                                           |
| Sea Level:               | 180 - 220 m                                          |
| Soil                     | calcareous<br>coarse surface<br>humus<br>brown earth |

## Vineyard Site:

The monopoly site Ried Oberberg is characterised by sandstone-like Leithakalk and its cool, south-east exposed location. The 40-year-old vines give the grapes an unmistakable character. This results in a subtle-looking Neuburger full of puristic complexity and a taut finish.

## Cellar

|               |                                                |
|---------------|------------------------------------------------|
| Harvest       | handpicked   August 23                         |
| Fermentation: | spontaneous                                    |
| Maturing      | oak barrel   600 L   used barrel   18 month(s) |
| Bottling      | natural cork                                   |

## Data

|                        |                          |
|------------------------|--------------------------|
| Wine Type:             | Still wine   white   dry |
| Alcohol:               | 13 %                     |
| Residual Sugar:        | 1 g/l                    |
| Acid:                  | 4.8 g/l                  |
| Certificates:          | bio-organic, AT-BIO-402  |
| Drinking Temperature:  | 9 - 11 °C                |
| Optimum Drinking Year: | 2026 - 2044              |

## Awards

|           |    |
|-----------|----|
| Falstaff: | 94 |
|-----------|----|

## Wine Description

This is brimming with aromas of star fruit, persimmons and yellow pears, plus some sweet spices and honey. It's medium- to full-bodied and creamy, with mineral freshness underneath. Drink now or hold. (jamesuckling.com)

## Food Pairing

hearty dishes with poultry and fish, also with spicy sauces, hard cheese