



WEIN VOM LEITHABERG

Grüner Veltliner 2025

Qualitätswein

Origin:	Austria, Leithaberg DAC, Eisenstadt
Quality grade:	Qualitätswein
Site:	Eisentädter Rieden: Fehlmühl, Tatschler
Site Type:	hilly land
Varietal:	Grüner Veltliner 27 - 42 years
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	brown earth humus lime

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked September 18
Malolactic	no
Fermentation:	
Fermentation:	spontaneous steel tank 15 - 20 day(s) 16 - 18 °C
Filter:	layer filtration coarse
Maturing:	steel tank 3 month(s)
Bottling:	screw cap Dec. 10, 2025
Certification:	Yes

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.3 g/l
Residual Sugar:	1 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (5 years)
Optimum Drinking	2026 - 2031
Year:	

Product Codes

EAN:	9120022473178
Prüfnummer:	L-N23158/25



Wine Description

Refreshing, uncomplicated drinking enjoyment.

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:

for light summer cuisine with fish and vegetables