

# FEUERSTEIG 2015

*Tinhof*

WEIN VOM LEITHABERG



|                                  |   |
|----------------------------------|---|
| <b>Origin:</b>                   | Austria, Burgenland   |
| <b>Quality grade:</b>            | Qualitätswein   |
| <b>Site:</b>                     | Eisenstadt single vineyard Feiersteig                                   |
| <b>Site Type:</b>                | hilly land  |
| <b>Varietal:</b>                 | St. Laurent   24 - 56 years   |
| <b>Geographical Orientation:</b> | south east  |
| <b>Sea Level:</b>                | 200 - 220 m   |
| <b>Soil:</b>                     | calcareous   large<br>brown earth<br>lime gravel from Leitha   sub soil |

## Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.

## Cellar

|                      |   |
|----------------------|---|
| <b>Harvest:</b>      | handpicked  |
| <b>Fermentation:</b> | spontaneous   |
| <b>Maturing:</b>     | 90 %   small wooden barrel   228 L   used barrel   18 month(s)<br>10 %   small wooden barrel   228 L   new barrel   18 month(s) |
| <b>Bottling:</b>     | natural cork  |

## Data

|                               |                         |
|-------------------------------|-------------------------|
| <b>Wine Type:</b>             | still wine   red   dry  |
| <b>Alcohol:</b>               | 12.5 %                  |
| <b>Residual Sugar:</b>        | 1 g/l                   |
| <b>Acid:</b>                  | 5.9 g/l                 |
| <b>Certificates:</b>          | bio-organic, AT-BIO-402 |
| <b>Drinking Temperature:</b>  | 16 - 18 °C              |
| <b>Optimum Drinking Year:</b> | 2018 - 2030             |

## Awards

|                      |    |
|----------------------|----|
| <b>Falstaff:</b>     | 93 |
| <b>A la Carte:</b>   | 94 |
| <b>Gault Millau:</b> | 17 |

## Wine Description

Dunkles Rubingranat, mit feiner Kräuterwürze unterlegte dunkle Beerenfrucht, ein Hauch von Dörrzwetschken, zartes Nougat. Saftig, extraktsüß, elegante Textur, feine Tannine, ausgewogen und gut anhaltend.