# **RIED GOLDEN ERD NEUBURGER 2020**





Origin:	Austria, Burgenland
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Golden Erd
Site Type:	hilly land
Varietal:	Neuburger   41 - 51 years
Geografical Orientation:	south east
Sea Level:	180 - 220 m
Soil:	calcareous   large
	brown earth
	humus   medium

#### Vineyard Site:

This very special, small vineyard parcel is located within in the larger Ried Feiersteig. It was documented in the mountain ledgers of 1579 as the best vineyard parcel. This southeast-facing vineyard is characterised by pure, coarse-grained Leithakalk (Leitha shell limestone) with shallow humus cover. In this particularly meagre soil, the vines thrust their roots deep and produce grape bunches with small, aromatic grape berries. Cool breezes from the adjacent forest create a unique microclimate that lends wines depth, length and an inimitable aroma.

coarse surface



# LEITH ABERG

### Cellar

Harvest:	handpicked   September 21
Fermentation:	spontaneous
Maturing:	oak barrel   600 L   used barrel   9 month(s)
Bottling:	natural cork
	977 x 0.75 l
	12 x 1.5 l
	6x3l

#### Data

Wine Type:	still wine   white   dry
Alcohol:	13.5 %
Residual Sugar:	1.3 g/l
Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	9-11℃
Optimum Drinking Year:	2022 - 2040

#### **Awards**

Falstaff:	94
A la Carte:	95
Gault Millau:	18
Jancis Robinson:	16,5

### Wine Description

Russet pear peel, hay flower, spruce and wet earth subtly combine into an intriguing, appetizing nose. The palate comes in with an unexpected but delightful lemon brightness that highlights that aromatic edge of conifer. The texture has a phenolic grip that is reminiscent of chewed apple pip with a rather pleasant edge of bitterness. This is rich in feel, making it a great wine for the dinner table.