

EISENSTADT SANKT LAURENT 2021

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland |
| Quality grade: | Qualitätswein |
| Site: | Eisenstadt single vineyard Feiersteig |
| Normal Classification: | Ortswein |
| Site Type: | hillside |
| Varietal: | St. Laurent 26 - 31 years |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | humus little top soil lime large sub soil |

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.

Cellar

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| Harvest: | handpicked September 14 |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 3000 L used barrel 18 month(s) |
| Bottling: | screw cap |

Data

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| Wine Type: | still wine red dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 6 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 16 - 18 °C |
| Optimum Drinking Year: | 2022 - 2027 |

Awards

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| A la Carte: | 93 |
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Wine Description

Black cherry on the nose has an edge of red apple. The juicy palate majors on the fresh apple side and brims with bright juicy fruit. The body is light and the finish is lip-smacking. On warm days this will benefit from being a little chilled.