

# RIED KIRCHBERG GLORIETTE® 2021

*Tinhof*

WEIN VOM LEITHABERG



|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Burgenland                      |
| <b>Quality grade:</b>            | Leithaberg DAC                           |
| <b>Site:</b>                     | Kleinhöfleiner single vineyard Kirchberg |
| <b>Normal Classification:</b>    | Riedenwein                               |
| <b>Site Type:</b>                | hilly land                               |
| <b>Varietal:</b>                 | Blaufränkisch   64 years                 |
| <b>Geographical Orientation:</b> | south east                               |
| <b>Sea Level:</b>                | 180 - 200 m                              |
| <b>Soil:</b>                     | calcareous<br>brown earth                |

## Vineyard Site:

We cultivate our oldest 60-year-old Blaufränkisch in this small vineyard located in the Kleinhöfleiner district of Eisenstadt. For decades, this wine has embodied the top quality of our winery's red wines and is only vinified in exceptional years. Sloping towards the south, this old, deeply rooted vineyard enjoys the sun from morning to night. An ideal prerequisite for concentrated Blaufränkisch wines full of character.

## Cellar

|                      |   |
|----------------------|---|
| <b>Harvest:</b>      | handpicked   October 5  |
| <b>Fermentation:</b> | spontaneous   |
| <b>Maturing:</b>     | 75 %   small wooden barrel   228 L   used barrel   17 month(s)<br>25 %   small wooden barrel   228 L   new barrel   24 month(s) |
| <b>Bottling:</b>     | natural cork   1111 x 0.75 L<br>natural cork   31 x 1.5 L<br>natural cork   6 x 3 L   |

## Data

|                               |                         |
|-------------------------------|-------------------------|
| <b>Wine Type:</b>             | still wine   red   dry  |
| <b>Alcohol:</b>               | 14 %                    |
| <b>Residual Sugar:</b>        | 1 g/l                   |
| <b>Acid:</b>                  | 6 g/l                   |
| <b>Certificates:</b>          | bio-organic, AT-BIO-402 |
| <b>Drinking Temperature:</b>  | 16 - 18 °C              |
| <b>Optimum Drinking Year:</b> | 2026 - 2049             |

## Awards

|                  |    |
|------------------|----|
| <b>Falstaff:</b> | 94 |
|------------------|----|

## Wine Description

The nose is rather shy but gives the slightest, most subtle whiff of camphor. For now the palate shows off its very fine-boned, graceful and soaring structure of filigree tannins as well as its pervasive and bright freshness. But the lovely cherry fruit at the heart of this elegant yet powerful wine still needs to unfold, just like all the surrounding aromatics that have something floral, fresh and beautifully lifted. A picture of finesse and elegance.

## Food Pairing

Strong, spicy dishes (beef, game)