

# RIED OBERBERG NEUBURGER 2021

*Tinhof*

WEIN VOM LEITHABERG



|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Burgenland                                  |
| <b>Quality grade:</b>            | Leithaberg DAC                                       |
| <b>Site:</b>                     | Eisenstaedter single vineyard Oberberg               |
| <b>Site Type:</b>                | hilly land   |
| <b>Varietal:</b>                 | Neuburger   30 - 45 years                            |
| <b>Geographical Orientation:</b> | south east   |
| <b>Sea Level:</b>                | 180 - 220 m  |
| <b>Soil:</b>                     | calcareous<br>coarse surface<br>humus<br>brown earth |

## Vineyard Site:

The monopoly site Ried Oberberg is characterised by sandstone-like Leithakalk and its cool, south-east exposed location. The 40-year-old vines give the grapes an unmistakable character. This results in a subtle-looking Neuburger full of puristic complexity and a taut finish.

## Cellar

|                      |  |
|----------------------|--|
| <b>Harvest:</b>      | handpicked   September 13                            |
| <b>Fermentation:</b> | spontaneous  |
| <b>Maturing:</b>     | oak barrel   600 L   used barrel   9 month(s)        |
| <b>Bottling:</b>     | natural cork   609 x 0.75 L<br>30 x 1.5 L<br>6 x 3 L |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Residual Sugar:</b>        | 1.4 g/l                  |
| <b>Acid:</b>                  | 6.1 g/l                  |
| <b>Certificates:</b>          | bio-organic, AT-BIO-402  |
| <b>Drinking Temperature:</b>  | 9 - 11 °C                |
| <b>Optimum Drinking Year:</b> | 2023 - 2041              |

## Awards

|                         |      |
|-------------------------|------|
| <b>Falstaff:</b>        | 94   |
| <b>Gault Millau:</b>    | 18,5 |
| <b>A la Carte:</b>      | 94   |
| <b>James Suckling:</b>  | 94   |
| <b>Jancis Robinson:</b> | 17   |

## Wine Description

Light golden yellow. Fine yellow fruit nuances, of mango and apricot, delicate herbal spice, a hint of fresh orange zest, multi-faceted bouquet. Medium-bodied, white apple fruit, finesse-rich structure, salty-citric finish, very light on its feet, sticks well, a complex and at the same time delicate food companion.