

EISENSTADT NEUBURGER & WEISSBURGUNDER 2022

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Feiersteig |
| Normal Classification: | Ortswein |
| Site Type: | hilly land |
| Varietal: | Neuburger 60 % 31 - 48 years Weißburgunder 40 % |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | calcareous large brown earth limestone from Leitha humus medium |

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

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| Harvest: | handpicked September 2 |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 2500 L used barrel 12 month(s) |
| Bottling: | natural cork |

Data

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| Wine Type: | still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 2.4 g/l |
| Acid: | 5.8 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 10 - 12 °C |
| Optimum Drinking Year: | 2024 - 2037 |

Awards

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| Falstaff: | 92 |
| A la Carte: | 93 |
| Jancis Robinson: | 16,5 |
| Gault Millau: | 16 |

Wine Description

A very ripe nose of pure pear flesh has an almost iced notion of lemon freshness that counters the warmth. There also is a hint of hay. The palate presents these flavors—pear flesh, lemon and hay—in a very balanced fashion, where bright, balancing freshness takes the lead. There is concentration and a bone-dry, bright finish. This is lovely now but will evolve to become nuttier and rounder.