

# RIED GOLDEN ERD NEUBURGER 2022

*Tinhof*

WEIN VOM LEITHABERG



<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Eisenstaedter single vineyard Golden Erd
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Neuburger   43 - 53 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 220 m
<b>Soil:</b>	calcareous   large brown earth humus   medium coarse surface

## 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.

## Cellar

<b>Harvest:</b>	handpicked   August 31
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	oak barrel   600 L   used barrel   9 month(s)
<b>Bottling:</b>	natural cork   6 x 3 L natural cork   1810 x 0.75 L natural cork   30 x 1.5 L

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.1 g/l
<b>Acid:</b>	5.8 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Optimum Drinking Year:</b>	2024 - 2042

## Awards

<b>Falstaff:</b>	93
<b>A la Carte:</b>	95
<b>Jancis Robinson:</b>	15
<b>Meininger Verlag:</b>	94

## 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.

### Food Pairing

hearty dishes with poultry and fish, also with spicy sauces, hard cheese