

RIED OBERBERG NEUBURGER 2022

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Oberberg
Site Type:	hilly land
Varietal:	Neuburger 31 - 46 years
Geographical Orientation:	south east
Sea Level:	180 - 220 m
Soil:	calcareous coarse surface humus 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

Harvest:	handpicked August 24
Fermentation:	spontaneous
Maturing:	oak barrel 600 L used barrel 9 month(s)
Bottling:	natural cork 834 x 0.75 l 30 x 1.5 l 6 x 3 l

Data

Wine Type:	still wine white dry
Alcohol:	12.5 %
Acid:	5.6 g/l
Residual Sugar:	1.4 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	9 - 11 °C
Optimum Drinking Year:	2024 - 2042

Awards

Falstaff:	94
Jancis Robinson:	15,5
Meininger Verlag:	95
A la Carte:	94
Gault Millau:	18,5

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.

Food Pairing

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