

# RIED OBERBERG NEUBURGER 2022

*Tinhof*

WEIN VOM LEITHABERG



AT-BIO-402  
Österreich-Landwirtschaft



<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   31 - 46 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 220 m
<b>Soil:</b>	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

<b>Harvest:</b>	handpicked   August 24
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	oak barrel   600 L   used barrel   9 month(s)
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.6 g/l
<b>Residual Sugar:</b>	1.4 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>	94
------------------	----

## 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