

# RIED GOLDEN ERD WEISSBURGUNDER 2023

*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>                 | Weißburgunder   49 - 54 years   |
| <b>Geographical Orientation:</b> | south east  |
| <b>Sea Level:</b>                | 180 - 220 m   |
| <b>Soil:</b>                     | calcareous   large<br>brown earth<br>humus   medium<br>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   September 5                               |
| <b>Fermentation:</b> | spontaneous  |
| <b>Maturing:</b>     | oak barrel   500 L   used barrel   9 month(s)          |
| <b>Bottling:</b>     | natural cork<br>1359 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>               | 14 %                     |
| <b>Residual Sugar:</b>        | 1.6 g/l                  |
| <b>Acid:</b>                  | 4.9 g/l                  |
| <b>Certificates:</b>          | bio-organic, AT-BIO-402  |
| <b>Drinking Temperature:</b>  | 9 - 11 °C                |
| <b>Optimum Drinking Year:</b> | 2025 - 2043              |

## Wine Description

A beautifully lithe apple and pear freshness rises from the glass. With a little air, a very subtle note of hazelnut appears. The palate is rounded and full and has a totally juicy richness of juicy pear with a wonderful bitter almond edge, despite its wonderfully slender body. This is lovely now with the exuberance of youth but really needs time to unfold and show its lovely texture.

## Food Pairing

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