

GRÜNER VELTLINER 2023

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Leithaberg DAC
Quality grade:	Qualitätswein
Site:	Eisenstädter Rieden: Fehlmühl, Tatschler
Site Type:	hilly land
Varietal:	Grüner Veltliner 25 - 40 years
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	brown earth humus lime

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

Harvest:	handpicked September 9 - September 19
Fermentation:	spontaneous
Maturing:	steel tank 6 month(s)
Bottling:	screw cap
Certification:	Yes

Data

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	1.2 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2024 - 2029

Wine Description

Refreshing, uncomplicated drinking enjoyment.