

# HEINRICH



## Chardonnay Leithaberg DAC 2014



### CHARACTER

Chardonnay Leithaberg voices the soul of its roots with determination, purpose and courageous honesty. Initially cautiously reserved, this wine demands mindfulness, air, patience and a large glass before revealing its true nature. After a brief period of youthful stubbornness, pale blossoms and yellow-fleshed fruit appear over a meadow of wild herbs next to deep notes of roasted grain. A marvellously taut and well-defined body is revealed on the palate. Steely and driven over the length with bracing acidity and austere stone-like character: sharp-as-a-knife precision is the essence of this wine.

### ORIGIN

Chardonnay thrives splendidly on the east facing limestone and schist slopes of the Leithaberg (Leitha Mountains). The main portions stem from the Spiegel, Kirchberg and Alter Berg vineyards in Winden and the Fügler in Jois. Grapes also come from the Edelgraben and Zwergsbreiten sites in Breitenbrunn.

### PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation. Handpicked at the end of September. The major share was macerated overnight, while a tiny portion was fermented on the skins. Spontaneous fermentation and malolactic fermentation. Matured for 19 months on its lees in large oak casks and used 500-liter barrels.

### THE NUMBERS

100% Chardonnay • 12.5% a.b.v. • 6.3 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75  
Bottled mid-May 2016