

# HEINRICH



## Grauer Burgunder Freyheit 2014



### CHARACTER

A white wine. Not, a rosé. Or even an orange wine? Cheerfully colourful and aromatic, this is far from the everyday grey and definitely not a wallflower. It simply sings, “why not?” and cheekily makes the initial question redundant. Who cares about that anyway? The bright extract of red berries and the delicate savouriness of black tea create suspenseful tension between autumnal depth and the carefree joy of spring. Compact and tautly strung with lively acidity, palpable texture, and persistent minerality – the Grauer Burgunder (Pinot Gris) Freyheit leaves an austere finish with a cool memory. **Attention: for best enjoyment, shake before pouring!**

### ORIGIN

Due to its origin on a northwest slope in the Leithaberg (Leitha Mountains) facing away from the Neusiedlersee (Lake Neusiedl) in the Hackelsberg vineyard in Jois, this is an extraordinary interpretation of the variety. The vines are deeply rooted in crystalline schist and quartzite slate.

### PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to organic regulations. Handpicked mid-September, fermented spontaneously and left on the skins for 25 days. Gently basket pressed, malolactic fermentation and finally matured for 15 months in used 500-litre oak barrels on its own lees.

### THE NUMBERS

100% Grauer Burgunder (Pinot Gris) • 12.0% a.b.v. • 4.7 g/l acidity • 0.7 g/l residual sugar • format (l): 0.75  
Bottled unfiltered in February 2016