

HEINRICH



Pannobile 2014



CHARACTER

Strength is to be found in serenity. No harsh tones, but rather subtle, precise red-berried fruit in a delicately woven tannin cloak that opens on the palate and continues on the taut finish. Open hearted, yet frank and nevertheless floral and fruit-driven, worn like a light summery wrap dress – the 2014 Pannobile has plenty of love to share. The velvety softness of its fundamental disposition gains satisfying momentum through refreshing acidity and the elegant coolness of the 2014 vintage. A balanced, yet eclectic style in which delineated honesty and completely centred harmony bring unadulterated pleasure. Already offering tremendous drinking pleasure, but for those with patience, it will approach its peak in 2020.

ORIGIN

From the high-potential Pannobile sites located on the south-facing slopes in Gols and the east facing slopes of the Leithaberg (Leitha Mountains). A delicious reflection of the often very meagre sandy loam and the limestone and slate soils found on the north end of the Neusiedler See (Lake Neusiedl), which moderates the warm Pannonian mesoclimate.

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulation of Respekt. Handpicked mid-September to the beginning of October 2014, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 20 months maturation in used 500-litre oak barrels.

SOBER FACTS

55% Zweigelt, 45% Blaufränkisch • 12.5% vol. • 6.0 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.375, 0.75, 1.5, 3.0
Bottled mid-August 2016