

HEINRICH



Pinot Noir Leithakalk 2014

CHARACTER

Svelte and gallant in a cautious yet agile dance, the Pinot Noir Leithakalk celebrates its beauty and fragility. Red berried, yet firmly framed in peppery-peaty heather and delicately roasty malt. The elegant, genteel character harbours greatness behind its modesty. Velvety, subtle tannin and a refreshingly cool curve of acidity yield to seductive grace whilst weaving a tightly woven carpet of austere limestone and tranquil bliss.

ORIGIN

Mini production from the Leithaberg (Leitha Mountains) slopes for an open-minded, attentive public. The name of this wine (Leithakalk = Leitha chalk) stems from the limestone and calcareous sandstone found in the Mitterberg and Grosskirchenried vineyards. Goldberg and Weiern are contrasting sites dominated by mica-schist that lend this wine additional interesting mineral facets.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to biodynamic regulations. Handpicked mid-September, spontaneous fermentation, macerated on the skins for two weeks in wooden fermentation vats, gentle basket press, matured for 16 months in used 500-litre oak barrels.

THE NUMBERS

100% Pinot Noir • 12.0% a.b.v. • 5.1 g/l acidity • 1.0 g/l residual sugar • format(l): 0.75

Bottled beginning of February 2016