

HEINRICH



Welschriesling Freyheit 2015



CHARACTER

Erase expectations from the past and begin willing and able with a clean slate. The Welschriesling Freyheit appears in a brilliant new form, bucking dusty traditions of the supposed “bread and butter” variety. With a proudly lifted chin, it opens the ball with a splendid dance of green-yellow fruits, refreshing grassy notes and ethereal herbs and spices that culminate in an unexpected salty aftertaste that never seems to end. Thanks to a taut frame of delicate tannins and the inherent freshness of a yeasty veil, this wine immediately distances itself from the classic and pleases with a spontaneous freestyle interpretation of the Welschriesling grape. Indeed a completely different world. **Attention: for best enjoyment, shake before pouring!**

ORIGIN

Rooted in calcareous sandstone soils on the east-facing slopes of the Leithaberg (Leitha Mountains).

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated organically. Handpicked at the end of September and left for 20 hours on the skins and stems. Spontaneous alcoholic and malolactic fermentations. Matured for seven months on its own yeast in large wooden cask, bottled unfiltered and without added sulphur.

THE NUMBERS

100% Welschriesling • 11.5 % a.b.v. • 4.7 g/l acidity • 1.0 g/l residual sugar • format(l): 0.75
Bottled mid-Mai 2016