

HEINRICH



Chardonnay Leithaberg^{DAC} 2013



CHARACTER

Pale, straw yellow with green-yellow highlights. Reductive nuances with subtle notes of carambola, gooseberry, and flinty minerals. Tightly woven on the palate with brisk and lively, yet harmonious acidity lending good tautness. The finish lingers with salty mineral components.

ORIGIN

Chardonnay thrives splendidly on the east facing limestone and slate slopes of the Leitha Mountains. The main portions stem from the *Spiegel*, *Kirchberg* and *Alten 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. Hand picked from the end of September through the beginning of October. Macerated over night before spontaneous fermentation and malolactic fermentation. Matured for 13 months on its lees in large oak casks.

THE NUMBERS

100% Chardonnay • 13.5% Vol. • 6.4 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75
Bottled end of November 2014.