

HEINRICH



Grauer Burgunder Freyheit 2013



CHARACTER

Pale transparent ruby garnet. Aromas of fresh hay, caramelized hazelnuts and orange zest. Spicy and firm on the palate with nuances of stone fruit. A powerful wine with a taut, cool character, appetizing tannin, and a mineral finish.

ORIGIN

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

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to organic and biodynamic regulations. Hand picked at the beginning of September, spontaneous fermentation with 19 days on the skins. Gentle basket press. Malolactic fermentation and 14 months maturation on the lees in used small oak barrels.

THE NUMBERS

100% Grauburgunder • 13.0% Vol. • 4.7 g/l acidity • 1.9 g/l residual sugar • Contents (L): 0.75
Bottled unfiltered in November 2014.