



Graue Freyheit 2015



CHARACTER

A white wine. Not, a rosé. Or even an orange wine? Cheerfully colourful and aromatic, this is far from the everyday grey and definitely not a wallflower. It simply sings, “why not?” and cheekily makes the initial question redundant. Who cares about that anyway? The bright extract of red berries and the delicate savouriness of black tea create suspenseful tension between autumnal depth and the carefree joy of spring. Compact and tautly strung with lively acidity, palpable texture, and persistent minerality – the Graue Freyheit leaves an austere finish with a cool memory. **Attention: for best enjoyment, shake before pouring!**

ORIGIN

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

PRODUCTION

Bottled in a clay vessel with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently in conversion to biodynamic cultivation. Handpicked from beginning to mid-September, fermented spontaneously and left on the skins for 21 days. Gently basket pressed, malolactic fermentation, finally matured for 16 months in used oak barrels on its own lees and bottled unfiltered without added sulphur.

THE NUMBERS

67% Grauer Burgunder (Pinot Gris), 33% Weißburgunder (Pinot Blanc) • 12.5% a.b.v. • 5.3 g/l acidity • 1.5 g/l residual sugar • format (l): 0.75

Bottled in February 2017