



Graue Freyheit 2017



CHARACTER

A white wine? A rosé? A Burgundy?

The answer is yes. A wine that liberates itself from colour and doesn't let itself be categorized. Graue Freyheit is colourful and aromatic. Far from boring grey, it is like morning fog lifting at dawn on a day that promises to be bright and clear. Brightly extracted red berries and very delicate black tea spice construct an exciting bridge between autumnal depth and spring-like insouciance and lust for life. The body is compact, steely and precise. Vitalising acidity, fine-grained texture and persistent minerality lend tautness. The austere finish of the Graue Freyheit has a cool, refreshing effect. It creates an exciting symbiosis – powerful and sublimely steadfast, yet simultaneously calmly floating as only a zeppelin can. **For best enjoyment, shake before pouring!**

ORIGIN

Grauburgunder (Pinot Gris) thrives deeply rooted in crystalline schist and quartz schist on the Joiser Hackelsberg, a northwest slope that faces away from the Neusiedler See (Lake Neusiedl). The perfect complements, Chardonnay and Weissburgunder (Pinot Blanc), grow in limestone and schist on east-facing slopes of the Leithaberg (Leitha Mountains) and come predominantly from the top sites Breitenbrunner Edelgraben and Windener Alter Berg.

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 end of August to the beginning of September, fermented spontaneously and left on the skins for two weeks. Gently basket pressed, malolactic fermentation, finally matured for 17 months in used oak barrels on its own lees and bottled unfiltered without added sulphur.

THE NUMBERS

40% Grauer Burgunder (Pinot Gris), 40% Weißburgunder (Pinot Blanc), 20% Chardonnay • 12.5% a.b.v. • 5.2 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75 • Bottled end of March 2019