

HEINRICH



Graue Freyheit 2019



CHARACTER

A white wine. A rosé. A Burgundy.

And the answer is yes. A wine that frees itself of being pigeonholed in a colour category. Cheerfully colourful and aromatic, the Graue Freyheit rises like the dawn from the morning mist and promises a bright, clear day. The bright extract of red berries and the delicate savouriness of black tea create suspenseful tension between autumnal depth and the carefree joie de vivre of spring. Compact and tautly strung with lively acidity, palpable texture, and persistent minerality – the Graue Freyheit leaves a stony finish with a cool memory. It forms the gripping symbiosis of appearing powerful and sublime while simultaneously floating as calmly as only a zeppelin can. It is a fascinating paradox that harmoniously unifies “barren” and “fruitful”. With pleasure, colour-blind. **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, Weissburgunder (Pinot Blanc) and Chardonnay, 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. Organic and biodynamic cultivation of the vineyards. Handpicked from end of August to the beginning of September, fermented spontaneously and for the most part left on the skins for two weeks. Gently basket pressed, malolactic fermentation, finally matured for 19 months in amphorae and in wooden fermentation vat and on the natural yeast lees and bottled unfiltered.

THE NUMBERS

50% Weißburgunder (Pinot Blanc), 25% Chardonnay, 20% Grauer Burgunder (Pinot Gris), 5% Neuburger
12.5% a.b.v. • 5.7 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75 • Bottled beginning of May 2021