

Graue Freyheit 2020



demeter



CHARACTER

A white wine – a rosé – a Pinot...?

And the direct answer is yes. A wine that frees itself from the constraints of colour and defies categorisation. Prismatic & aromatic – far from grey – Graue Freyheit arises like a new dawn out of the morning fog and promises a brilliant day. Light extract of red berries and the delicate spiciness of black tea create an inviting dynamic tension between autumnal depth and carefree, vernal *joie de vivre*. On the palate the wine is concentrated, tightly wound and deliciously precise. Contoured by vigorous acidity, substantial texture and persistent minerality, Graue Freyheit leaves in its wake a stony resonance with a cooling afterglow. This exceptional wine manages the nifty trick of seeming powerful & majestic, while the same time floating effortlessly in a way that only a dirigible can do. It is indeed a fascinating thing, when the ostensible opposites 'meagre' and 'luscious' mate in an indissoluble marriage. Colour-blind with pleasure. **And please, shake the bottle!**

ORIGIN

Deeply rooted in crystalline schist and quartzite schist soils, Grauburgunder thrives beautifully on the Joiser Hackelsberg, a northwest-oriented slope (facing away from Lake Neusiedl). The perfect complement is provided by Weissburgunder & Chardonnay from the calcareous and schistose eastern slopes of the Leitha Range – primarily from the top sites Breitenbrunner Edelgraben and Windener Alter Berg.

GENESIS

Bottled in a clay flagon according to biodynamic principles and the eternal cycle of nature, with much manual labour and great attention to detail. Harvested by hand in early September, fermented on its own yeasts and largely left on the skins for two weeks before gentle application of the basket press. Spontaneous malolactic fermentation, matured for seventeen months in amphorae and in used oak casks on its own lees, bottled unfiltered without the addition of sulphur.

SOBER FACTS

50% Weißburgunder (Pinot Blanc), 20% Grauer Burgunder (Pinot Gris), 15% Chardonnay, 15% Neuburger
12.5% a.b.v. • 5.9 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75 • bottled mid-March 2022