

Graue Freyheit 2021



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 mists to promise a brilliant day. Its bright extract of red berries coupled with the refined spiciness of green tea create an inviting dynamic tension between autumnal depth and insouciant, vernal joie de vivre. The wine is highly concentrated in texture, tightly wound and deliciously precise. Contoured by vigorous acidity, radiant power and persistent minerality, Graue Freyheit leaves behind a sense of 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 rare moment when the contradictory adjectives 'meagre' and 'luscious' mate with one another 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 and on the Windener Spiegel. 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 from mid till end of 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 13 months in amphorae and in used big oak casks on its own lees, bottled unfiltered without the addition of sulphur.

SOBER FACTS

35% Weißburgunder (Pinot Blanc), 30% Grauer Burgunder (Pinot Gris), 30% Chardonnay, 5% Neuburger
12.5% a.b.v. • 6.3 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75 • bottled mid-November 2022