

# HEINRICH



## Pannobile 2013



### CHARACTER

Dialectic, symbiotic, and metamorphic. A pied piper, Janus-headed, a dual experience – a cello giving way an electric guitar. The olfactory side of the coin is full-bodied, velvety, soft and inviting, fruit-driven and spicy, quiet and supportive. The opposing, gustatory, side of the coin is demanding, lively, dynamic, vigorous and enthusiastic, tightly woven and cool. The two faces of this wine unite the cool, delineated stringency of the *Leithaberg Mountains* with the powerful, expressive warmth of the Gols vineyards. Young and vibrant, definitely at the beginning of a long career.

### ORIGIN

From the high-potential Pannobile sites on the south-facing escarpment of Gols and the east-facing slopes of the *Leithaberg Mountains*. A delicious reflection of the meagre, sandy-loamy soils and the marine limestone and schist on the north tip of Lake Neusiedl that is influenced by the warm Pannonian climate.

### PRODUCTION

A great vintage bottled with conscientious handcraft and great care throughout the entire life cycle. The majority of grapes are cultivated according to the biodynamic standards of the Respekt Vintner Association with the remainder from organic vineyards. Manually harvested from the end of September through the beginning of October. Spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, matured for 18 months in used 500-litre oak barrels.

### THE NUMBERS

55% Zweigelt, 45% Blaufränkisch • 13% Vol. • 5.2 g/l acidity • 1.0 g/l residual sugar • Contents (L): 00.375, 0.75, 1.5, 3.0, 6.0  
Bottled early April 2015