

HEINRICH



Pannobile 2016



CHARACTER

Peaceful pleasure. Strength is to be found in serenity.

No harsh opulence, but rather subtle, precise red-berried fruit in a delicately woven tannin cloak that opens on the palate in layers and continues on the long taut finish. Sincere, yet frank and nevertheless floral and fruit-driven, worn like a light summery wrap dress – the 2016 Pannobile has plenty of love to share. The openhearted fruit parade and multifaceted aroma of the 2016 vintage open like a peacock's tail in the glass. The velvety softness of its fundamental disposition gains satisfying momentum carried by a refreshing spine of acid. A balanced, yet eclectic style in which straightforward sincerity and intrinsic harmony bring pure joy.

ORIGIN

From the high-potential Pannobile sites located on the south-facing slopes in Gols and the east facing slopes of the Leithaberg (Leitha Mountains). A delicious reflection of the often very meagre sandy loam and the limestone and slate soils found on the north end of the Neusiedler See (Lake Neusiedl), which moderates the warm Pannonian mesoclimate.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation of the vineyards. Handpicked mid-September to the beginning of October, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 21 months maturation in used 500-litre oak barrels.

THE NUMBERS

55% Zweigelt, 45% Blaufränkisch • 12.5% vol. • 6.2 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5, 3.0, 6.0
Bottled beginning of August 2018