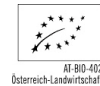


# HEINRICH



## Pannobile 2017



### CHARACTER

Peaceful pleasure. Strength is found in serenity. Initially rather reserved, this wine demands mindfulness, aeration, patience and a large glass to reveal its true essence. No harsh opulence, but rather precisely defined red-berried fruit in a delicately woven tannin cloak. It reveals itself on the palate in layers and with tense length worn like a summery wrap dress. Open-hearted and straightforward, yet floral and driven by dark fruit, the 2017 Pannobile has plenty of love to share. The colourful fruit parade and aroma diversity of the 2017 vintage fill up in the glass like a flying balloon. Throughout it all, the velvety softness of its fundamental disposition gains satisfying momentum through a refreshing spine of acid and a stimulating, delicate bitterness. 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 from the beginning of 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

60% Zweigelt, 40% Blaufränkisch • 12.5% a.b.v. • 6.2 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.375, 0.75, 1.5, 3.0, 6.0  
Bottled end of July 2019