

HEINRICH



Pannobile 2019



demeter



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. Precisely defined, red-berried fruit presents itself harmoniously with benevolence and an appropriate love of the earth in a finely woven robe of tannin. It reveals itself on the palate in silky layers and with tense length worn like a summery wrap dress. Initially aloof, but then mischievous, floral yet driven by dark fruit and robust spice, the 2019 Pannobile has plenty of love to share. Its radiance and aromatic complexity fill up in the glass like a floating 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 according to biodynamic principles and the eternal cycle of nature, with conscientious manual labour and great attention to detail. Handpicked from the end of August to mid-September, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 31 months maturation in used 500-litre oak barrels and amphorae.

THE NUMBERS

60% Zweigelt, 40% Blaufränkisch • 13.0% a.b.v. • 5.6 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.375, 0.75, 1.5, 3.0, 6.0
Bottled mid-April 2022