

HEINRICH



Pinot Noir 2019



CHARACTER

Terrestrial love in vibrant red. What is unique to Pinot Noir among all grape varieties is its sheer beauty through its velvety pawed character right up to its supposed fragility. Weightless concentration and effortless energy, like a perpetual motion machine. Superb sound quality at low volume. Multifaceted, nearly effervescent red-berried fruit is reflected in eternal volition like a fanciful peacock's tail spread in a hall of mirrors. Its supple, fine-grained tannins achieve vitality through a friendly shove of invigorating acid, hoisting sails with a svelte, defined body toward unrepentant wine enjoyment. The Pinot Noir 2019 has the linearity of an architect's ruler paired with the life-affirming sassiness of an Ella Fitzgerald. Its inalienable transparency embodies unbridled, honest drinking pleasure. Well grounded yet hovering above the earth.

ORIGIN

Stems from vineyards on the east and west side of the Neusiedlersee (Lake Neusiedl). From limestone rich soils near the cool forested areas of the Leithaberg (Leitha Mountains) and the sun pampered slopes of gravelly-sandy-loamy sediment on the southeast-facing escarpment of the Parndorfer Platte (Parndorfer Plain).

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation of the vineyards. Handpicked at the beginning of September, spontaneous fermentation, two weeks maceration on the skins, gently basket pressed. Matured for 17 months in wooden vats and used 500-litre oak barrels.

THE NUMBERS

100% Pinot Noir • 12% a.b.v. • 5.4 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75
Bottled beginning of March and beginning of July 2021