

HEINRICH


Pinot Noir Dorflagen 2013



CHARACTER

Simple pleasure for demanding tastes: balsamic, herbal, light-footed, and persistent. A mouthful of raspberry, amarelle and Bing cherries achieves good balance while highlighted with appetizing acidity.

ORIGIN

Sourced from vineyards on the east and west sides of Lake Neusiedl. Limestone-rich soil next to a cool forest on the Leitha Mountain and sun-pampered slopes with gravelly-sandy-loam sediment on the southeast edge of the Parndorf Plain.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic cultivation of the vineyards. Hand picked from the mid-September through the beginning of October, spontaneous fermentation, two weeks maceration precede gentle basket pressing. Matured in used small oak barrels.

THE NUMBERS

100% Pinot Noir • 12.5% Vol. • 4.7 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75

Bottled end of May 2014.