

HEINRICH



Pinot Noir Dorflagen 2014



CHARACTER

For casual or white tablecloth dining, simple pleasure for demanding tastes. Fruitier than its big brother (Pinot noir Leithakalk), but otherwise from the same material. Subtlety and finesse are the aromatic foundation for red berries. Salty and cool, delicate and elegant – never overpowering. So precise that one perceives stones next to cherries. Silky tannins counter vibrant acidity. Pleasurable drinking flow. Superb with fish.

ORIGIN

Sourced from vineyards on the east and west sides of lake Neusiedl: limestone-rich soils neighbouring the cooler forested areas on the Leitha Mountains and gravelly-sandy-loamy sediments on the sun-pampered flank of the Parndorf Plain.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation according to the regulations of the Respekt Vintner's Association.

Manually harvested from mid September through the beginning of October. Spontaneous fermentation with two weeks maceration, gentle basket press. Matured in used small oak barrels.

THE NUMBERS

100% Pinot Noir • 12% Vol. • 4.9 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75

Bottled end of April 2015.