

HEINRICH  


## Pinot Noir Leithakalk 2012



### CHARACTER

Deep ruby garnet. Fragrance of red berries, moss, and forest floor. A finely structured, mineral-driven Pinot Noir with precisely chiselled tannins and floral nuances that are highlighted by a juicy acid structure. A rather cool interpretation of the vintage.

### ORIGIN

Mini production from the Leitha Mountain slopes for an open-minded, attentive public. The name of this wine (Leithakalk = Leitha chalk) stems from the limestone and calcareous sandstone found in the *Mitterberg* and *Grosskirchenried* vineyards. *Goldberg* and *Weiern* are contrasting sites dominated by mica-schist. They lend this wine additional interesting mineral facets.

### PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently being converted to biodynamic cultivation. Hand picked from mid to end of September. Spontaneous fermentation with three weeks on the skins in the wooden fermentation vat before gentle basket press. 18 months maturation in used 500-litre oak barrels.

### THE NUMBERS

100% Pinot Noir • 13.0% Vol. • 5.8 g/l acidity • 1.3 g/l residual sugar • Contents (L): 0.75

Bottled end of May 2014.