

HEINRICH



Roter Traminer Freyheit 2013



CHARACTER

Fermented on the skins, curiously coloured and cloudy with yeast: this is for fans of diversity that are open for the growing interest in retro-interpretations. This wine represents our endeavour to initiate a renaissance for this old aromatic variety. There is plenty of freshness, despite all the seriousness of robust tannin structure, and the enticing fragrance of wild rose, fresh cedar, and ethereal nuances. Good presence and complexity on the palate with a powerful and dry style culminating in a firm finish with salty notes.

ORIGIN

Deeply rooted in the fossil-rich calcareous sandstone and eroded mica-schist of the east facing slope *Kollern* on the Leitha Mountains in Breitenbrunn.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently being converted to biodynamic cultivation. Manual harvest mid-September, spontaneous fermentation with four weeks maceration on the skins followed by gentle basket pressing and malolactic fermentation. 14 months maturation on the lees in used small oak barrels.

THE NUMBERS

100% Roter Traminer • 14.0% Vol. • 4.6 g/l acidity • 2.8 g/l residual sugar • Contents (L): 0.75
Bottled unfiltered in November 2014.