



Roter Traminer Freyheit 2015

CHARACTER

The minimalistic, abstract representation of intrinsic verities has resulted in this wine. Exotic fruit opulence with deep forest earthiness and a pronounced tendency towards fresh hops make the Roter Traminer Freyheit the Pale Ale of wines. Sheer aromatic fragrance suggests sweetness, which is not confirmed on the palate. It turns into delicate, bitter and deep extravagance. The substantial yeasty turbidity does not veil, but rather exposes the kindhearted core of a rustic powerhouse.

Attention: for best enjoyment, shake before pouring!

ORIGIN

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

PRODUCTION

Bottled in a clay vessel with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently in conversion to biodynamic cultivation. Handpicked beginning of September, spontaneous fermentation and left to macerate for 25 days on the skins. Gentle basket press, malolactic fermentation, matured for 16 months on its native lees in a used 500-litre oak barrel.

THE NUMBERS

100% Roter Traminer • 13.0% vol. • 5.5 g/l acidity • 1.5 g/l residual sugar • format(l): 0.75

Bottled unfiltered in February 2017