

HEINRICH



Roter Traminer Freyheit 2019

CHARACTER

The minimalistic, abstract representation of inner truths has brought forth this wine. Unbridled, emphatic straightforwardness and a healthy dose of self-irony is intrinsic to the 2019 Roter Traminer Freyheit, which is characterised by charming curves. Exotic, yet compact 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 transforms into a finely chiselled, delicately bitter, and intense extravagance. **For best enjoyment, shake before pouring!**

ORIGIN

Deeply rooted in the fossil-rich calcareous sandstone and eroded mica-schist of the south-east-facing slopes (Spiegel) 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 organically and biodynamic cultivated. Handpicked beginning of September, spontaneous fermentation and left to macerate for 19 days on the skins. Gentle basket press, malolactic fermentation, matured for 17 months on its native lees in an amphora and bottled unfiltered without added sulphur.

THE NUMBERS

100% Roter Traminer • 12.5% vol. • 5.0 g/l acidity • 1.0 g/l residual sugar • format(l): 0.75
Bottled beginning of March 2021