

Roter Traminer Freyheit 2021



demeter



CHARACTER

'Honey, get the nutmeg grater!' An abstract illustration of internally acknowledged truths led to the genesis of this wine. Unbound, intense and with just enough healthy self-deprecation, the 2021 Roter Traminer Freyheit exhibits a sense of straightforwardness that is articulated by its alluring curves. Exotic, yet concentrated opulence of fruit together with woody earthiness and a pronounced whiff of fresh hops and lychee make Roter Traminer Freyheit seem something like 'the pale ale of wines'. Sheer perfumed fragrance suggests a sweetness that, however, will not be confirmed on the palate, but modulates into delicate, bittersweet and substantial extravagance. Looking beyond any cloudiness, this paradox that has become wine shines with its crystalline brilliance. **For best enjoyment, shake before pouring!**

ORIGIN

From the southeast-oriented sloped site Spiegel in Breitenbrunn and the Hochfeld in Winden, deeply rooted in soils characterised by fossil-rich calcareous sandstone and eroded mica schist.

GENESIS

Brought into the clay bottle according to biodynamic principles in the eternal cycle of nature (and with a lot of manual labour and conscientious care). Hand-harvested at the beginning of September, spontaneous fermentation, left to macerate on the skins for two weeks before gentle application of the basket press. Spontaneous malolactic fermentation, matured on the lees for six months in an amphora, then bottled unfiltered without the addition of sulphur.

SOBER FACTS

100% Roter Traminer • 13% vol. • 5.6 g/l acidity • 1.2 g/l residual sugar • bottle size(l): 0.75
Bottled mid-March 2022