

HEINRICH



Salzberg 2017

CHARACTER

An iron fist in a velvet glove. A black heart with a good soul. This wine is packed with well-textured concentration and fleshy spice that must first be unleashed. It demands attentiveness, air, patience and a large glass before revealing its true nature. Dark-berried fragrance beguiles the senses, evolves and turns the 2017 Salzberg into a deep, unfathomable mine in which numerous treasures are discovered. In tense balance, it appears broad-shouldered and powerful with a strong spine of acid. It knows its strengths well, yet feels no need to put them ostentatiously on display. Majestic dignity has only a positive and long-term existence when the power exercised is in consonance with a healthy self-assessment and deeply rooted groundedness.

ORIGIN

Salzberg is the name of one of the oldest and best vineyard slopes in Gols, which faces southwest and is dominated by red gravel from the ice age mixed with fine-grained sandy-loam sediment. We take advantage of this soil versatility with the varieties Blaufränkisch and Merlot.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of Respekt. Handpicked from mid-September to the beginning of October, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 29 months maturation in 500-litre oak barrels.

THE NUMBERS

50% Blaufränkisch, 50% Merlot • 13.5% vol. • 5.5 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5, 3.0, 6.0
Bottled beginning of April 2020