

HEINRICH



Salzberg 2018



CHARACTER

The archetypal iron fist in the velvet glove. Black heart with a generous soul. This wine is full of substance and fleshy spice – but it must first uncoil, unwind...

Therefore, Salzberg demands thoughtfulness, aeration, patience and a large glass to reveal its innermost nature. Dark berry fragrances beguile the senses, transform and – in terms of depth – make the 2018 Salzberg a metaphorical mine of a wine in which – as is customarily true of mines – there are valuable things to unearth. In its tensile balance, Salzberg comes across broad-shouldered and powerful, with rich and firm yet sensitive tannins, and an attractive arc of acidity that reinforces the backbone. He is well aware of his strength, but finds it unnecessary to shout about it. Majestic grandeur achieves its most positive and durable form only when the force exerted emanates from healthy self-esteem and steady levelheadedness.

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 mid-September, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 43 months maturation in 500-litre oak barrels.

THE NUMBERS

50% Merlot, 50% Blaufränkisch • 13.5% vol. • 5.9 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5, 3.0, 6.0
Bottled mid-April 2022