

HEINRICH



St. Laurent Rosen 2017



CHARACTER

The Rosenberg exhibits confidence, but is by no means intrusive. Dark berried fruit plays an important supporting role in an otherwise earthy-spicy ensemble. Cool and mysterious, it reveals its core essence coyly and in subsequent facets, seducing with chameleonic fragrances that lead you to simply never want to put down your glass. Refreshing acidity is the cool breeze that lifts the wings of drinking enjoyment, while the firm spine of tannin is the tightrope act between groundedness and light-footed agility: tautly strung, precise, superb balance.

ORIGIN

Grapes stem from the Rosenberg site, an east-facing slope of the Leithaberg (Leitha Mountains) that is dominated by mica schist.

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Biodynamic cultivation of the vineyard. Handpicked at the beginning of September, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vat and steel tank, gentle basket press, 26 months maturation in amphorae.

SOBER FACTS

100% St. Laurent • 11.0% vol. • 5.5 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled beginning of December 2019