

HEINRICH



Weissburgunder Leithaberg^{DAC} 2013 (PINOT BLANC)

CHARACTER

Medium green-yellow. Salt, chalk and herbs. *Weissburgunder* that exudes the fragrance of the region in which it is rooted. With time and aeration, a multitude of aromas open consecutively with white fruit dominating. Concentrated, firm, and full-bodied. Glides seamlessly over the palate. Very long despite its youth.

ORIGIN

A wine from and with good perspectives. A varietal representative of great depth and character has crystallized from the fossil-rich calcareous sandstone and mica-schist soils on the east slopes of the *Leithaberg Mountains*. The approximately thirty-year-old vines thrive in the *Kollern* and *Edelgraben* vineyards in Breitenbrunn and *Alter Berg* in Winden.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently in conversion to biodynamic cultivation. Manually harvested mid September and macerated over night. Spontaneous alcoholic and malolactic fermentation. Matured for 18 months on the less in large oak cask.

THE NUMBERS

100% Weissburgunder • 14% Vol. • 6.4 g/l acidity • 1.6 g/l residual sugar • Contents (L): 0.75, 1.5
Bottled end of April 2015