

HEINRICH



Weissburgunder Salzberg 2012



CHARACTER

Medium green-yellow. Pronounced fragrance of dried wild meadow flowers and fresh quince with notes of linden blossom. A taut spine of acid is wrapped in creamy, juicy stone fruit that stretches the entire length of the palate and finishes with salty minerals.

ORIGIN

This wine is an artist on a great stage – the famous Salzberg Vineyard in Gols. A suspense filled story in only two, very sun-exposed, rows of vines. The versatile repertoire that this Pinot Blanc has to offer is based on sandy loam with high chalk content.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently being converted to biodynamic cultivation. Hand picked the beginning of September. Briefly macerated before spontaneous fermentation and malolactic fermentation. 19 months on its lees in two used 500-litre oak barrels.

THE NUMBERS

100% Weißburgunder • 13.0% Vol. • 5.5 g/l acidity • 1.9 g/l residual sugar • Contents (L): 0.75

Bottled end of May 2014.