

HEINRICH



Ried Golser

Salzberg Weissburgunder 2015



CHARACTER

It is as if you can smell the essence of a plant,

- roots that creep their way through loam into the limestone sediment
- vegetal, stabilizing spice that is taken in through leaves and stems, suggesting subtle, three-dimensional bitterness
- the pure sensorial beauty of floral nectar exuded by alluring blossoms, all united in one wine.

This Weissburgunder (Pinot Blanc) confidently commands its place on the palate. Full-bodied and creamy in structure, yet simultaneously compact and energized, it playfully lets harmony and tension oscillate in the same phase. The austere finish makes the mouth water and confirms the realization that this is one of the most underestimated grape varieties on the planet. Saltiness and melting fruit take flight.

ORIGIN

This wine as an actor on a grand stage – the Salzberg in Gols. A thrilling story from only two very sun-exposed vine rows. The versatile repertoire that this Weissburgunder offers is founded in sandy loam with high lime content.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of the Respekt association. Manual harvest at the end of September and macerated overnight. Spontaneous fermentation and malolactic fermentation. Matured for 18 months on the lees in two used 500-litre oak barrels and bottled unfiltered.

THE NUMBERS

100% Weissburgunder (Pinot Blanc) • 13.0 % vol. • 5.4 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled end of April 2017