

# HEINRICH



Ried Golser

## Salzberg Weissburgunder 2017

### CHARACTER

“Taste from where I come.”

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

- roots that creep their way through loam into the limestone
- 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 and fleshy fruit, all united in one wine.

Vehemence is the strategy of this bright Weissburgunder (Pinot Blanc) on the palate, which is initiated with sharply honed edges.

With creamy texture and a broad-shouldered body, it bristles with tautness, vitality and temperament.

With immense succulent fruit and acid that has all sails set, the Salzberg Weissburgunder is headed for a lengthy journey and reverberates austere in perpetual motion. Length that continues until the mouth waters and demands food and another sip.

A tribute to faith of origin composed in the year 2017 and described in Weissburgunder.

### 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 mid-September and macerated overnight. Spontaneous fermentation and malolactic fermentation. Matured for 17 months on the lees in two used 500-litre oak barrels and bottled unfiltered.

### THE NUMBERS

100% Weissburgunder (Pinot Blanc) • 13 % vol. • 5.9 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75, 1.5

Bottled end of March 2019