

HEINRICH



Ried Golser

Salzberg Weissburgunder 2020

CHARACTER

'Hey – taste where I come from!'

If one could smell the cross-section of a plant, this would be its essence:

- starting from the roots reaching through clay, feeling for the limestone
- across the herbal spice that imparts stability, which runs through the stems and foliage and together with the skin and seeds, suggests a subtle three-dimensional tartness
- arriving at the sheer sensory beauty exuded by the floral nectar of its alluring flower and core of fruit

United in one wine. (With a dollop of apricot yoghurt.) On the palate, a sense of vehemence characterises this bright Weissburgunder, which lands on the palate with sharply milled edges. Then showing a creamy texture and a body that replaces weight with concentration, the wine is virtually bursting with dynamic tension, vitality and sheer class. With a luxuriantly opulent texture to the fruit and a fully hoisted sail of acidity, the Salzberg Weissburgunder gets handily underway and leaves a tightly woven wake, resembling a perpetual motion machine. And so until the mouthwatering flavour of the wine calls for a bite of food – and cries for the next sip. A thankful affirmation of origin, independent of the bold fruit; composed in 2020, 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 and Demeter association. Manual harvest from the beginning to mid-September, 50% macerated with the stems overnight, 50% destemmed and macerated for one week in amphoras. Spontaneous and malolactic fermentation. Matured for 19 months on the lees in used big oak barrels.

THE NUMBERS

100% Weissburgunder (Pinot Blanc) • 12.5 % vol. • 6.2 g/l acidity • 1.7 g/l residual sugar • bottle size (l): 0.75
Bottled mid-May 2022

