

# HEINRICH



## Weisze Freyheit 2017

### CHARACTER

Like a ramble through an unspoiled piece of meadow that touches all the senses.

Ferns, hay flowers and wild berries, vital soil and wet stone are impressions gained from the walk and the wine's origin in the limestone and slate layers of the Leithaberg (Leitha Mountain). The supple texture is both soulful and refreshing.

Shake before pouring!

### ORIGIN

A wine from and with perspective. Complex representative of its variety from fossil-rich lime sandstone and mica schist soils on the eastern slopes of the Leithaberg (Leitha Mountain). The around thirty-year-old vines are located in the Kollern and Edelgraben vineyards in Breitenbrunn and in Alter Berg in Winden.

### PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to biodynamic regulations. Handpicked mid-September, spontaneous fermentation with one fourth left on the skins for 14 days. Malolactic fermentation and maturation for 21 months on the lees in large oak barrels. Bottled unfiltered and without added sulphur.

### THE NUMBERS

97% Weissburgunder (Pinot Blanc) and 3% Muskat Ottonel • 12.5% vol. • 6.5 g/l acidity • 1.4 g/l residual sugar • bottle size (l): 0.75  
Bottled end of July 2019