NAKED WHITE – HEINRICH

Burgenland

APPELLATION: Weinland Österreich

BLEND: 46% Pinot Blanc, 43% Chardonnay, 7% Grüner Veltliner, 4% Welschriesling

WINEMAKER: Gernot and Heike Heinrich

VINEYARD:

The grapes are sourced from vineyards on both sides of Lake Neusiedl. On the west side the soils on the slopes of the Leitha Mountains are the limestone and shist, the climate here is continental with bright sunny days and a high diurnal variation. On the east the vines grow in gravel rich soils on the Parndorfer Plains and humus rich soils in Heideborden, the climate here is warm and gentle influenced by the lake.

VITICULTURE:

Viticulture is biodynamic. Heinrich believe that their soil is the foundation for healthy vines and that a biologically diverse environment and a thriving ecosystem is key to this. They have planted shrubs, bushes and fruit trees in the vineyards to provide a habitat for beneficial fauna. Vineyards are worked by hand.

WINEMAKING:

After hand-picking the grapes are macerated with the stems overnight before pressing. Fermentation is with indigenous yeast in stainless steel. The wine undergoes malolactic fermentation and is aged on the lees for 14 months in large old oak casks. It is bottled without filtration and with minimal added sulphur.

WEBSITE: http:// https://www.heinrich.at/en

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Cloudy lemon-yellow. Pear skin, nutmeg and a touch of rose petal on the nose. Fresh green apple, light tannins and chalky a minerality.