

WEISZE FREYHEIT – HEINRICH

Burgenland



APPELLATION: Weinland Österreich

BLEND: 97% Weissburgunder and 3% Muskat Ottonel

WINEMAKER: Gernot and Heike Heinrich

VINEYARD:

The grapes are sourced from 30 year old vines in the Kollern and Edelgraben vineyards in Breitenbrunn and in Alter Berg in Winden. Soils are fossil-rich lime, sandstone and mica schist on the eastern slopes of the Leithaberg. The climate here is continental with bright sunny days and a high diurnal variation.

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 fermentation is with indigenous yeasts. A quarter of the wine is left on skins for two weeks. The wine undergoes malolactic fermentation and is aged on the lees for 21 months in large old oak barrels. It is bottled without filtration and with no added sulphur.

WEBSITE: <http://www.heinrich.at/en>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

An aromatic nose with ferns, hay and wild flower. A fresh mineral finish.