

OH WHEN THE SAINTS PÉT-NAT – HEINRICH

Burgenland



APPELLATION: Weinland Österreich

BLEND: St. Laurent

WINEMAKER: Gernot and Heike Heinrich

VINEYARD: _____

The grapes are sourced from a single site in Rosenberg, an east-facing slope of the Leithaberg. Soils are largely mica-schist here.

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, initial fermentation is with indigenous yeasts in stainless steel tanks. The wine is then bottled after three weeks and allowed to re-ferment, before disgorgement 5 months later with 7.9 g/l residual sugar.

WEBSITE: [http://](http://www.heinrich.at/en) <https://www.heinrich.at/en>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Refreshing aromas of nashi pear, mandarin and quince and balanced by floral notes of white tea. It's textural and has a great balance of nervy acidity and yeast creaminess.