

CHARDONNAY LEITHABERG – HEINRICH

Burgenland



APPELLATION: Leithaberg DAC

BLEND: Chardonnay

WINEMAKER: Gernot and Heike Heinrich

VINEYARD: _____

The grapes for this wine are from old vineyards in Leithaberg (the Leitha mountains). These are east-facing sloped sites - Spiegel, Kirchberg and Alter Berg vineyards in Winden, and Fügler in Jois. A small portion of grapes are also sourced from the Edelgraben and Zwergsbreiten sites in Breitenbrunn. The soils are fossil-rich limestone, calcareous sandstone, and mica schist that are typical for the region.

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 left on their skins and stems for several hours. Fermentation is with indigenous yeasts, and the wine goes through full malolactic fermentation before maturing for 10 months on its lees in large oak casks. It is bottled without filtration and with a small amount of sulphur.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A chalky, concentrated minerally expression of Chardonnay, it's focused and taut on the palate with racy lemon and grapefruit acidity and a hint of creaminess on the finish.