

GRAUE FREYHEIT – HEINRICH

Burgenland



APPELLATION: Weinland Österreich

BLEND: Weißburgunder (50%), Grauer Burgunder (20%), Chardonnay (15%), Neuburger (15%)

WINEMAKER: Gernot and Heike Heinrich

VINEYARD:

The grapes are sourced from different vineyards; the Grauerburgunder comes from a vineyard on Joiser Hackelsberg, a north-west facing slope with crystalline schist and quartzite schist soils. The Weissburgunder and Chardonnay come from vineyards on the eastern slopes of the Leitha Range, with calcareous and schistose soils. The rest of the grapes are sourced from plots across Burgenland.

VITICULTURE:

Viticulture is respect-certified 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:

Grapes are handpicked and ferment spontaneously on their skins for 14 days in clay amphoras. The grapes are then gently basket pressed and undergo natural malolactic fermentation. The wine then rests on its lees for 17 months in amphoras and large, neutral oak casks before bottling unfiltered and with no SO2 additions.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Red berries, black tea leaves, spice, rhubarb- this is an enthralling wine that contorts with different flavours but finishes with precision. Structure, acid, texture and drinkability all combine to create a remarkable skin-contact wine.