

MUSCAT FREYHEIT – HEINRICH

Burgenland



APPELLATION: Weinland Österreich

BLEND: Muscat Ottonel (86%), Weißburgunder (14%)

WINEMAKER: Gernot and Heike Heinrich

VINEYARD: _____

The grapes are sourced from two separate plots: a deep rooted calcareous sandstone and mica schist soil vineyard on the eastern slopes of the Leitha Mountains and in the sandy-gravelly loam soil vineyard in Pamdorf Plateau.

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 15 days in clay amphoras. The grapes are then gently basket pressed and undergo natural malolactic fermentation. The wine then rests on its lees for 9 months in amphoras before bottling unfinned and with no SO2 additions.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A complex, textural, juicy skin-contact wine that combines bright, luscious tropical fruit characters with a savoury, herbal note that adds complexity.