

ROTER TRAMINER FREYHEIT – HEINRICH

Burgenland



APPELLATION: Weinland Österreich

BLEND: Roter Traminer

WINEMAKER: Gernot and Heike Heinrich

VINEYARD: _____

Grapes come from sloped, south-east facing sites called Spiegel in Breitenbrunn and the Hochfeld in Winden. Both have fossil-rich calcareous sandstone and eroded mica schist soils.

VITICULTURE: _____

Viticulture is respekt-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 6 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:

Heady, floral and deeply aromatic on the nose with notes of lychee, rose and grapefruit on the nose, on the palate it's juicy and tropical with a bittersweet edge.