

HEINRICH – PINOT NOIR

Burgenland



APPELLATION: Burgenland

BLEND: Pinot Noir

WINEMAKER: Gernot and Heike Heinrich

VINEYARD: _____

These Pinot Noir vines are grown on both sides of Lake Neusiedl at 100-200m above sea level. The soil on the western side is mainly limestone and schist on the slopes of the Leithaberg, on the east side the soil is mainly gravelly-sandy-loamy sediment from the Parndorf Plateau.

VITICULTURE: _____

Viticulture is 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 promote biodiversity. The vineyards are worked by hand.

WINEMAKING: _____

The grapes are fully destemmed and macerated for 1 week in large wooden vats with spontaneous fermentation followed by gentle basket pressing and the onset of malolactic fermentation. The wine is matured for 6 months in large wooden vats before bottling, where it bottled unfinned, lightly filtered with a touch of sulphur.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An aromatically pure Pinot with red cherry, wild strawberry, cranberry, and a touch of forest floor. Structurally, it has finely knit tannins and bright acidity. The subtle oak influence provides gentle spice and structure without masking varietal character.