

HERXHEINER HONIGSACK SPÄTBURGUNDER 1G – ODINSTAL

Pfalz



APPELLATION: Mittelhaardt

BLEND: Pinot Noir (100%)

WINEMAKER: Andreas Schumann

VINEYARD: _____

The Erste Lage (premier cru) Honigsack vineyard is located in Herxheim am Berg, at around 200-250m elevation on the edge of the Bernthal valley. The soils here are tertiary limestone and the Pinot Noir vines (with some Burgundian clones) were planted in 2008 and 2012.

VITICULTURE: _____

The viticulture is Demeter certified biodynamic since 2006. Andreas creates all his biodynamic preparations on site. The jewel in this crown are Andreas' cows, who know and graze the land, controlling growth, and providing manure for compost and horns.

High levels of biodiversity are maintained through flowering cover crops planted between vine rows to encourage insects, birds, and soil health. They use herbal teas to minimize the use of copper.

WINEMAKING: _____

The handpicked grapes go through fermentation (without temperature control) in stainless steel, 75% whole bunches, 25% destemmed. No punch downs are used, instead only gentle remontage. The wine spends 7-10 days macerating and is matured for 9 months in barrique before bottling with minimal sulphur.

WEBSITE: <https://odinstal.de/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An ultra fine-boned Pinot Noir with a silky, graceful structure, lifted by bright red-fruit flavours of redcurrant, crushed raspberry, and red cherry. Subtle oak weaves gently into the background, adding a delicate note of cedar and a whisper of smoke.