

HEINRICH



Pinot Noir 2022



CHARACTER

Love of the earth in luminous red.

Of all the grape varieties, Pinot Noir is simply the one that is inherently beautiful for a velvety nature that simultaneously evokes an element of supposed fragility. Concentrated without weightiness and effortlessly dynamic, like a perpetual motion machine. Excellent sound quality at low volume. Multifaceted and mercurial, Pinot 2022's sheer red-berried fruit reflects into the infinite, like a fanned-out peacock's tail in a hall of mirrors. Its soft, finely grained tannins gain vitality through the friendly accents of invigorating acidity and hoist the sails toward unrepentant wine enjoyment with a slender and well-articulated body. With substantial inner dynamic tension, this 2022 Pinot Noir has the straightforwardness of an architect's ruler paired with the life-affirming sassiness of an Ella Fitzgerald. Its fundamental transparency embodies straightforward, honest drinking pleasure – body tethered to the ground while the spirit floats above.

ORIGIN

Stems from vineyards on the east and west side of the Neusiedlersee (Lake Neusiedl). From limestone rich soils near the cool forested areas of the Leithaberg (Leitha Mountains) and the sun pampered slopes of gravelly-sandy-loamy sediment on the southeast-facing escarpment of the Parndorfer Platte (Parndorfer Plain).

PRODUCTION

Bottled according to biodynamic principles and the eternal cycle of nature, with conscientious manual labour and great attention to detail. Handpicked at the end of August, spontaneous fermentation, one week maceration on the skins, gently basket pressed. Matured for 7 months on the lees in wooden vats.

THE NUMBERS

100% Pinot Noir • 11.5% vol. • 5.5 g/l acidity • 1.3 g/l residual sugar • bottle size (l): 0.75
Bottled end of March 2023