

HEINRICH




naked white 2017

CHARACTER

Naked and unadorned. Delicately hazy lemon-yellow. Fragile pear skin, nutmeg and subtle rose petal pair with feathery light tannins and chalky minerality. Unadulterated pleasure. Attention: for best enjoyment, shake before pouring!

ORIGIN

The “naked white” is sourced from both sides of the Neusiedler See (Lake Neusiedl). On the west side, vines are rooted in the limestone and schist of the Leithaberg (Leitha Mountains) slopes – on the east side of the lake vines in the gravelly Parndorfer Platte (Parndorfer Plain) and humus-rich Heideboden.

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation of the vineyards. Handpicked end of August to mid-September and macerated with the stems overnight. Spontaneous and malolactic fermentation. Aged for 14 months on the lees in used large oak casks and bottled unfiltered without added sulphur.

SOBER FACTS

68% Chardonnay, 10% Weissburgunder, 7% Welschriesling, 7% Neuburger
5% Muskat Ottonel, 3% Grüner Veltliner • 12.5% a.b.v. • 5.4 g/l acidity • 1.0 g/l residual sugar • format(l): 0.75 • Bottled beginning of December 2018

Downloads: [wine production sheet 2017](#)

[bottles 2017](#)

naked white

Welschriesling Freyheit

Neuburger Freyheit

Chardonnay Leithaberg DAC

Weissburgunder Leithaberg DAC

Salzberg Weissburgunder

Graue Freyheit

Muscat Freyheit

Roter Traminer Freyheit

Rosé Blaufränkisch Freyheit

red

red organic

Pinot Noir

Zweigelt

Blaufränkisch

St. Laurent

St. Laurent Rosenberg

Pinot Noir Leithakalk

Blaufränkisch Leithaberg DAC

Pannobile

Gabarinza

Edelgraben Blaufränkisch