

Pinot Freyheit 2019

CHARACTER

The Pinot Freyheit is at home in many worlds. It pays homage to berry fruit with its brightly blushing face. It honours the mica slate from which it comes with a firm backbone. Stretching toward the sun and celebrating the space in which the beauty of doing nothing has found a sheltered home. It is as demanding as it is frugal, but always accompanied by a touch of elegance. Enriching and changeable with the simplicity of a dandelion. With a colourful blossom. With a rich leaf. With weightless seed in unpredictable play with the wind!

Pinot Freyheit

2019

ÖSTERREICH

ORIGIN

Limited edition from the slopes of the Leithaberg (Leitha Mountain), made for an open-minded, attentive audience. The Edelgraben vineyard dominates with mica slate and enriches this wine with exciting mineral facets.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to biodynamic regulations. Handpicked at the beginning of September, spontaneous fermentation with one third whole cluster and two weeks maceration. Matured for 17 months on the lees in used 500-litre oak barrels and amphorae.

THE NUMBERS

100% Pinot Noir • 12% vol. • 5.3 g/l acidity • 1.0 g/l residual sugar • bottle size (I): 0.75 Bottled beginning of March 2021