



PRODUCER PROFILE

Estate owned by: Gernot and Heike Heinrich
Winemaker: Gernot Heinrich
Total acreage under vine: 222
Estate founded: 1990
Winery production: 9,786 Bottles
Region: Burgenland
Country: Austria

Heinrich Naked White 2018

WINE DESCRIPTION

Gernot and Heike Heinrich founded their winery in 1990 with just one hectare and have steadily grown to 90 hectares today. Heinrich converted to biodynamics in 2006 and is a member of Respekt, a certifying body for biodynamic viticulture in Austria. Heinrich is today one of Austria's most innovative wine producers.

All of Heinrich's wines are fermented spontaneously and are often left with the skins for several weeks. The wines remain on their lees for an extended period and are vinified mainly in neutral oak casks. Gernot says, "we give the wines plenty of time to mature, the time that hardly anyone has today," and adds, "it is above all else time that shapes our wines."

Naked White is a blend of several white varieties sourced from the limestone and schist of the Leithaberg, and the gravelly, humus-rich soils near Gols. Grapes are macerated with the stems overnight and both the alcoholic and malolactic fermentation are spontaneous. Aged for 14 months on the lees in used large oak casks and bottled unfiltered and unfiltered without the addition Sulphur.

TASTING NOTES

Naked White is cloudy when poured into the glass and Gernot recommends a gentle shake before serving. This Chardonnay-based blend features the structure and salinity typical of the Leithaberg's limestone terroir enhanced on the nose by the inclusion of aromatic varieties like Muskat Ottonel and Welschriesling. Aromas and flavors of grapefruit, fine herbs, sea salt, and apple pastry.

FOOD PAIRING

Naked White is ideally suited to modern cuisine and creative cooking. A short maceration on the skins and extended time on the lees results in a textured wine with a subtle tannic grip that can complement dishes built on multiple ingredients or feature complex flavors. The wines are equally at home with straightforward dishes using minimal ingredients.

VINEYARD & PRODUCTION INFO

Bottles produced of this wine: 9,786
Certified Eco-Friendly Practices: Biodynamic-Respekt
Sustainability Certification: USDA Made with Certified Organic Grapes

WINEMAKING & AGING

Varietal composition: 91% Chardonnay, 6% Pinot Blanc, 2% Muskat Ottonel, 1% Pinot Gris
Malolactic fermentation: Yes
Fining agent: None
Type of aging container: Barrels
Size of aging container: 1,500-Liters; 2,000-Liters
Type of oak: Austrian
Time on its skins: 8 hours
Total SO₂: 23 mg/L

ANALYTICAL DATA

Alcohol: 12.5%
pH level: 3.44
Residual sugar: 1.9 g/L
Acidity: 6.3 g/L