



WEINGUT HEITLINGER

LOCATION

Germany > Baden > Kraichgau

VARIETY

Pinot Gris

WINEMAKER

Patrick Jacklin



SCIENCE

ABV: 12.00%

SUGARS: 3.00 g/l

TOTAL SO₂: 110 mg/l

TOTAL ACIDITY: 5.00 g/l

Pinot Gris Baden VDP

EXPERIENCE

NAME: Better known as Grauburgunder in Germany this is the same grape as Italian Pinot Grigio and French Pinot Gris. Even with the same grape, the unique soils and cooler climate produce a completely different expression.

CHARACTER: A fresher style with flavors of bright citrus, white peach and delicate white flowers. On the palate a texture reminiscent of fresh apple peels balances the zippy finish creating an overall medium-bodied and easy drinking wine. Well balanced between complexity and approachability.

ENJOY WITH: Schweineschnitzel, breaded pork cutlet, and a fresh cucumber salad would be a classic regional pairing. This would also go nicely with a New England Clam pizza or simple crudite.

BEST RESULTS: Enjoy at 45-50°F. Aging 2-3 years.

EXPRESSION

FERMENTATION & EXTRACTION: Hand harvested then carefully sorted. A pneumatic press is used for a gentle and precise extraction. Gravity flow is utilized whenever possible and the must then goes through cold-settling (débourage) for 24 hours. Fermentation proceeds spontaneously in stainless steel tanks from native yeasts.

ELEVAGE: It is vinified entirely in stainless steel to preserve freshness and varietal fruit character.

FINING & FILTERING: Unfined. Light filtration with Diatomaceous earth (Kieselgur).

SULFUR: Added before bottling as needed.

SOURCE

FARMING: As one of the largest certified biodynamic estates in Germany, they strive to balance strict Demeter principles with cutting-edge viticultural techniques. The estate (vineyards, soil, animals and plants) are viewed as one, living organism. Cover crops are managed naturally by grazing sheep and all traditional biodynamic preparations are utilized. They have also introduced the use of drones to apply those preparations and minimize tractors in the vineyards. This way they can practice truly holistic, sustainable farming with maximum precision.

LAND: This Gutswein, a regional classification akin to Bourgogne, is sourced from vineyards in Tiefenbach and surrounding villages. On soils including loess, clay, and colored marl.

VINE: The majority of the vines were planted between 1995-2010.

HARVEST & PRODUCTION: 100% hand-harvested from estate owned vineyards, with 5,500 cases produced.

