



WEINGUT HEITLINGER

LOCATION

Germany > Baden >
Kraichgau > Tiefenbach

VARIETY

Pinot Meunier

WINEMAKER

Patrick Jacklin



SCIENCE

ABV: 12.04%
SUGARS: 0.20 g/l
TOTAL SO₂: 68 mg/l
TOTAL ACIDITY: 5.50 g/l

Pinot Meunier Reserve Baden VDP

EXPERIENCE

NAME: Pinot Meunier in Germany is called Müllerrebe, aka Miller's Vine, or Schwarzriesling, aka Black Riesling. Meunier and Müller both reference the soft, white down found on the underside of the leaves that give the appearance of dusted flour.

CHARACTER: Sun-ripened, red berries and sweet floral notes dominate the nose. While on the palate an earthier and darker fruits, like plum and cassis, come to the forefront. The smooth texture hides a surprisingly long finish.

ENJOY WITH: This is such a stunning wine on its own that simplicity is the best pairing. Seared tuna steaks or roasted chicken and carrots or some cornmeal dusted fried morels.

BEST RESULTS: Enjoy at 57-60 °F. Aging 3-5 years.

EXPRESSION

FERMENTATION & EXTRACTION: Hand harvested, then carefully sorted. Partially destemmed with up to 30% whole clusters retained. Pressing is pneumatic, and gravity replaces pumps throughout. Fermentation then proceeds spontaneously in used oak barrels.

ELEVAGE: 8-10 months in second-use large barrels, then transferred to stainless steel tanks, including the lees, for an additional 8-10 months. During that time it is left to settle which allows the wine to be bottled unfinned and unfiltered. It is then kept in bottle for at least 6 months before release.

FINING & FILTERING: Unfinned and unfiltered.

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: Classified as a VDP Ortswein from a selection of vineyards in the village of Tiefenbach with a variety of soils including loess, clay, and colored marl.

VINE: The majority of the vines were planted in the 1970s.

HARVEST & PRODUCTION: 100% hand-harvested from estate-owned vineyards, with 150 cases produced.

