



WEINGUT HEITLINGER

LOCATION

Germany > Baden > Kraichgau

VARIETY

Pinot Noir

WINEMAKER

Patrick Jacklin



SCIENCE

ABV: 12.50%

SUGARS: 0.20 g/l

TOTAL SO2: 79 mg/l

TOTAL ACIDITY: 5.50 g/l

Pinot Noir Baden VDP

EXPERIENCE

NAME: Modern German wine labels are unique compared to other European wines because the name of the grape variety is usually more prominent than the region. They even utilize the French name Pinot Noir instead of the German, Spätburgunder, which shouldn't be too surprising since they are about an hour's drive from the French border.

CHARACTER: Ruby red in the glass, it shows a beautiful nose of red fruit, wild cherry, and redcurrant, with some earthy spice and a lightly toasted note. The palate is lively with cherry and wild berry flavors framed by velvety tannins and fresh acidity.

ENJOY WITH: Works well with a simple dish like rotisserie chicken and roasted vegetables, but also has enough structure to handle the ubiquitous German street food version of Doner Kebab.

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

EXPRESSION

FERMENTATION & EXTRACTION: Hand harvested then carefully sorted. Gravity flow is utilized whenever possible. The grapes are destemmed, and the whole berries cold soak for approximately 24 hours. Fermentation then proceeds spontaneously in stainless steel tanks and neutral barrels.

ELEVAGE: Aged for 8 months in used oak barrels.

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 1990-2005.

HARVEST & PRODUCTION: 100% hand-harvested from estate-owned vineyards, with 1,000 cases produced.

