



WEINGUT HEITLINGER

LOCATION

Germany > Baden >
Kraichgau > Tiefenbach

VARIETY

Pinot Noir

WINEMAKER

Patrick Jacklin



SCIENCE

ABV: 13.00%
SUGARS: 0.50 g/l
TOTAL SO₂: 59 mg/l
TOTAL ACIDITY: 6.30 g/l

Pinot Noir Königsbecher GG VDP

EXPERIENCE

NAME: Translated as “King’s Goblet” this was one of the highest medieval endorsement’s, literally “this is what’s in the King’s cup,” rightfully earned as the village’s best site. The steep, southerly slope and uniformity of the red marl are just two of the factors contributing to the vineyard’s superiority.

CHARACTER: A higher toned expression with loads of pomegranate, red currants, and sour cherry then layers of earth, flowers, and warm spices create this complex profile. The balanced structure gives a clue to its longevity.

ENJOY WITH: Entenbraten, a traditional roast duck served at holidays in Germany, or a Prime Rib with roasted shiitake mushrooms.

BEST RESULTS: Enjoy at 57-60 °F. Aging 5-12 years.

EXPRESSION

FERMENTATION & EXTRACTION: Hand harvested then carefully sorted. Partially destemmed with up to 30% whole clusters. A cold maceration of 3-5 days precedes spontaneous fermentation which lasts 24-30 days in open top wooden vats. Delicate hand punchdowns are employed for a more balanced extraction. Malolactic fermentation occurs spontaneously. Pneumatic press, then gravity flow transferred to barrels.

ELEVAGE: Matured in 600-liter Halbstück casks, 30% of them new, for 18 months without any racking during that time.

FINING & FILTERING: Unfined 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: A VDP classified Grosse Lagen, or Great Cru vineyard, situated on a steep slope at 590 ft. a.s.l., their lowest-elevation site. It features rich, red calcareous marl soil with a high iron content.

VINE: The average vine was planted with a massale selection between 1975-1990.

HARVEST & PRODUCTION: 100% hand-harvested from estate owned vineyards, with 300 cases produced.

