

Heitlinger 2018 Pinot Meunier Reserve Alte Reben

WineWise Code	GHE-PMS18
Country	Germany
Region	Baden - Kraichgau
Color/Style	Red
Destemming	Whole cluster
Fermentation Vessel	Barrel
Additional Fermentation Notes	24 hours cold maceration Remontage in the beginning, pumpover later on Fermentation duration: 20 days
Aging Vessel	100% Used Barrique
Aging Duration (months)	12 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Additional Maturation Details:	Lees contact: 12 months
Added Sulfur	Yes, 36 mg/L
Varieties	Pinot Meunier
Residual Sugar	0.2
ABV	12.44
Acidity	5.5
Closure	Screw-top
Annual Production	1600
Certified Vegan	No
Other Wine Facts	The grapes come from young, organically cultivated vineyards in prime locations. Significantly reduced use of wood, slight reduction, a taut and drinkable acidity and a surprisingly dense structure for the youthfulness of the vines guarantee a perfect addition to the Heitlinger range. Placed just below the GGs, they represent a distinctive and very individual style. Characteristic An unusual flavour experience of wild cherry and red currant, light toasting, juicy, berry, velvety tannin, very persistent, pleasant fresh acidity, terroir influenced.
Primary Vineyard Name	Tiefenbach
Soil Types	Colored marl, Calcareous, Loess
Elevation (meters)	190-220
Vine Age	20
Yields (hl/ha)	45
Farming Practices	Certified Sustainable, Certified Organic, practicing biodynamic. Sustainable Certification Programs: VDP, FairChoice, BIO
Harvest Method	Hand-harvested
Additional Harvest Notes	Single Guyot, the grapes are gently harvested by hand, carefully sorted, and after ca. 24 hours of skin contact

WineWise Notes:

Spiegelberg is a Grosse Lage whose class shows in this dramatically fine rendition of a grape that is rarely if ever allowed to shine so brightly. The vines planted in 1968 evoke burgundy both in the wine's pallid hue but more particularly in its sweet-salt flavor tension and the nobility of its structure. This is a game-changer.

WineWise Notes on Producer:

Our pair have very different histories. Burg Ravensburg, in the village of Sulzfeld, north-west of Stuttgart and not far from the fabled university town of Heidelberg, in the extreme north of Baden, has a documented history going back to 1251, making it one of Germany's oldest estates. Heitlinger, by contrast, is a modern estate a few kilometers north in the village of Tiefenbach that was rescued from bankruptcy a few years ago by Heinz Heiler, a great wine-enthusiast and owner of a beautiful golf-course across the way. Today, it also boasts a hotel, one of the top restaurants of the region and a first-class facility where the wines of both estates are made and aged. Herr Heiler had the great wisdom to hire as his General Manager a man called Claus Burmeister, who actually grew up on the Burg Ravensburg estate and is utterly steeped in the region. Soft-spoken but intense, Claus has lifted his two estates to the absolute summit of Baden wines, enjoying a degree of success in the press and at wine competitions without compare. They own 80% of the vineyards entitled to Grosses Gewächs status in the Kraichgau and Claus displays a mastery of different idioms that is quite remarkable.

This estate can also claim to be the largest in Germany that is certified organic. They have also adopted a number of bio-dynamic practices. Their ability to offer a comprehensive range of wines on a large scale and at an elevated quality level is reminiscent of Austrian estates like Bründlmayer and Schloss Gobelsburg. The reasonableness of the prices is striking.

