

# HEINRICH



## Blaufränkisch 2015



### CHARACTER

Providing unbridled drinking pleasure, the 2015 Blaufränkisch dances playfully back and forth between the refreshing red berried fruitiness of homemade cranberry, cherry, and lingonberry jelly and the piquant spice of an herb garden – not to mention the pepper mill. The delineated compact body swings in cophasal harmony with fine-grained, soft tannin and a delicate, animating acid nerve. A proud and elegant representative of its pedigree that cheerfully brings just the right doses of concentration and body in the glass without a hint of heaviness.

### ORIGIN

The harmonious unification of two worlds - the east and west side of the Neusiedler See (Lake Neusiedl). This autochthon variety is exemplary for Burgenland and feels just as comfortable in the limestone and schist of the Leithaberg (Leitha Mountains) as it does on the sandy loam on the south escarpment of the Parndorfer Platte (Parndorfer Plain).

### GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic cultivation of the vineyards. Handpicked from the end of September to the beginning of October 2015. Spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank, 10 months maturation in used 500-litre oak barrels.

### SOBER FACTS

100% Blaufränkisch • 12.5% vol. • 5.4 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75  
Bottled mid-August 2016