

HEINRICH



Blaufränkisch Leithaberg DAC 2014

CHARACTER

The entire gamut of cherry is deconstructed in a purple and lusty fashion, yet this wine winks mischievously and simply refuses one-dimensional fruitiness. Through the earthy depth of peaty autumn leaves and fresh truffles, peppery spice, and roasted root vegetables, further dimensions are revealed. One is inspired to immediately cook a roast, which would certainly do this wine justice, for it requires time and air to open. While the austere and stony aftertaste speaks of the chalky origin, the unbridled power of firm and yet fine-grained tannins join vibrant, well-integrated acidity and the cool precision of the 2014 vintage for assertive and convincing sex appeal.

ORIGIN

This Blaufränkisch stems from old vineyards that slope eastwards towards of the Neusiedler See (Lake Neusiedl) on the Leithaberg (Leitha Mountains) in Jois, Winden and Breitenbrunn. The soils are typical for the area with fossil-rich limestone and calcareous sandstone as well as mica schist.

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of Respekt. Handpicked beginning of October, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 20 months maturation in used 500-litre oak barrels.

SOBER FACTS

100% Blaufränkisch • 13.0% vol. • 6.7 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5
Bottled mid-August 2016