

HEINRICH



Zweigelt 2015



CHARACTER

Punctiliously perceptible warmth and the pleasant sense of comfort in the shape of Bing cherry is the essence of this Zweigelt. Clear, streamlined varietal typicity is expressed with abundant dark berried fruit that mingles with the freshness of sour cherry, mischievous pepperiness of lingonberry, and voluptuous Black Forest cherry cake. Analogous to the vintage, it presents itself full-bodied and of well-disposed ripeness with a firm, yet fine-boned tannin frame and a touch of fat on the ribs. Serve at 15-16° C (59-61° F) to allow the ample fruit free rein.

ORIGIN

Zweigelt performs a uniting role in terms of origin at our estate: the grapes stem from flat, humus-rich plots in the Heideboden, gravelly sites on the Parndorfer Platte (Parndorfer Plain), and limestone and schistous slopes of the Leithaberg (Leitha Mountains).

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic cultivation of the vineyards. Handpicked from the beginning to mid-September 2015. Spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank. 8 months maturation in wooden vats and 500-litre oak barrels.

SOBER FACTS

100% Zweigelt • 12.5% vol. • 5.5 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled mid-June 2016