

HEINRICH



Ried Windener

Alter Berg Blaufränkisch 2014 Leithaberg DAC

CHARACTER

Clothed in a purple cloak that shimmers between violet with an opaque core to garnet red at the outer rim, this Blaufränkisch exudes aromatic purism. Next to the crystal clear black cherry there are subtle toasted notes reminiscent of pumpnickel and malted barley – and you can sense the smell of a summer street that is becoming steamy after a cool rain. Precisely focused and meticulously delineated on the palate – given attentiveness, air, and patience in a large glass, its true strengths become apparent: length instead of width, expressiveness instead of loudness. The sensitively chiselled acidity and coolness of the 2014 vintage supports and enlivens the structure of the firm-but-ripe tannin frame. The result is puristic and calm-yet-stimulating elegance.

ORIGIN

This wine expresses a southeast exposed slope of the Leithaberg (Leitha Mountains) in Winden. A cooling forest crowns this marvellous vineyard, which looks toward Neusiedler See (Lake Neusiedl). Giant cherry trees grow between the vines and one finds million-year-old fossils from a prehistoric sea throughout the meagre limestone dominated soils that lend this wine its extraordinary minerality.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of the Respekt association. Handpicked at the beginning of October, spontaneous fermentation with three weeks maceration in wooden fermentation vats, matured for 26 months in used 500-litre oak barrels.

THE NUMBERS

100% Blaufränkisch • 13.0% vol. • 7.2 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5
Bottled end of February 2017