

HEINRICH



Ried Windener

Alter Berg Blaufränkisch 2019 Leithaberg DAC



demeter



CHARACTER

With its rich, dark purple countenance, this aromatic Blaufränkisch is singlemindedly dedicated to a sense of purity. Black cherry, radiant with clarity, reflects itself persistently from the skin, sifting through the pulp and juice to find the ripe stone at its core. The wine gains subtle support through delicate fragrance and the courageous earthbound honesty of a fresh red beet. The taster, in turn, finds him/herself on a still-steaming street cooled by a summer downpour, whence the scent of wet rock arises. On the palate, pointed and meticulously straightforward, Alter Berg demonstrates quite effortlessly – given air, patience and a large glass – wherein its strengths lie: length rather than breadth and expressiveness rather than attention-grabbing volume. (Since it's not the volume that matters, but the fidelity of the sound.) Sensitively stimulating acidity supporting the puristic, cool elegance of the fruit seem to effortlessly enliven the concentrated structure of the finely grained framework of tannins underpinning the 2019 Blaufränkisch Alter Berg. On the one hand lending the wine stimulating vibrancy, while on the other hand giving it a sense of repose. In this way the Alter Berg makes its case – while remaining cool, calm & collected – with irrefutable assertiveness.

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 according to biodynamic principles and the eternal cycle of nature, with conscientious manual labour and great attention to detail. Handpicked from mid to the end of September spontaneous fermentation with three weeks maceration in amphorae, matured for 42 months in used 500-litre oak barrels and amphorae.

THE NUMBERS

100% Blaufränkisch • 13.5% vol. • 6.5 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5, 3.0
Bottled end of May 2023