

# HEINRICH



## Blaufränkisch Leithaberg<sup>DAC</sup> 2012



### CHARACTER

A wine from and with a perspective. Despite the hot vintage, this wine remains lively, refreshing, and ethereal with aromas of spicy sandalwood, dark forest berries, violets, and a touch of liquorice. Juicy and elegant on the palate with tannins well integrated in the firm structure and long lingering finish.

### ORIGIN

This Blaufränkisch stems from old vineyards that slope eastwards towards Lake Neusiedl on the 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.

### PRODUCTION

A great vintage gently captured in a bottle through conscientious handcraft. The vineyards are cultivated according to the biodynamic regulations of the Respekt association. Manual harvest at the beginning of October followed by spontaneous fermentation with three weeks on the skins in wooden fermentation vats. 20 months maturation in used 500-litre oak barrels.

### THE NUMBERS

100% Blaufränkisch • 13.5% Vol. • 5.5 g/l acidity • 1.1 g/l residual sugar • Contents (L): 0.75, 1.5  
Bottled end of May 2014.