

HEINRICH



Blaufränkisch Leithaberg^{DAC} 2013



CHARACTER

A wine from and with a perspective. Dark ruby with violet highlights. Mediterranean herbs, red fruit, and rich black earth. Benefits from aeration while revealing consecutive, spicy layers. Structure takes command with gripping tannins and thrilling acidity. Leitha chalk lends firm tautness to the body. Long, persistent mineral finish.

ORIGIN

This Blaufränkisch stems from old vineyards that slope eastwards towards Lake Neusiedl on the Leithaberg 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 currently in conversion to biodynamic cultivation. Manual harvest at the beginning of October. Spontaneous fermentation with three weeks on the skins in oak fermentation vats before gentle basket press. 20 months maturation in used 500-litre oak barrels.

SOBER FACTS

100% Blaufränkisch • 13% Vol. • 5.2 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75, 1.5
Bottled early August 2015