

HEINRICH



Blaufränkisch Leithaberg DAC 2017

CHARACTER

The entire gamut of cherry is deconstructed in a purple and lusty fashion, yet this wine winks mischievously and simply refuses one-dimensional fruitiness. The earthy depth of peaty autumn leaves and fresh truffles, peppery spice, and roasted root vegetables reveal further dimensions. One is inspired to immediately roast a leg of lamb, which would certainly do this wine justice, for it requires time and air to open. And indeed, Blaufränkisch is truly the only vehicle that could express this terroir so effectively. Through a fine, tissue paper-like wall of tannin, one listens spellbound to the Blaufränkisch Leithaberg as it fervently tells the stories of its homeland. While the austere and stony aftertaste speaks of the chalky origin, the unbridled power of fine-grained tannins lends assertive force. This wine is neither intrusive nor superficial, but rather exudes vitality, sharp precision, contentment and the promise of a long life.

ORIGIN

This Blaufränkisch stems from old vineyards on the Leithaberg (Leitha Mountain) slopes in Jois, Winden and Breitenbrunn that face southeast toward Neusiedler See (Lake Neusiedl). The soils comprise the fossil-rich limestone, calcareous sandstone, and mica schist that are so typical for the region.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of Respekt. Handpicked end of September to the beginning of October, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 25 months maturation in used 500-litre oak barrels.

THE NUMBERS

100% Blaufränkisch • 13% a.b.v. • 6.0 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5
Bottled beginning of December 2019