

# HEINRICH



## Blaufränkisch 2017



### CHARACTER

Oh you, grape variety of excellence! With much deliberation and sensitivity, the 2017 Blaufränkisch sensorially exhibits the gracious elegance of a Pina Bausch, who effortlessly linked different genres of realism and expressionism through the medium of dance. It unites this in a compelling, paradoxical way with the uncompromising sincerity and power of a down-to-earth farmer's enthusiastic handshake with a furrowed, storied hand. Refreshing red-berried fruit meets piquant herbal spice and invigorating pepperiness. Its delineated, compact body swings in cophasal harmony with fine-grained, soft tannins and a delicate, animating acid nerve. A proud representative of its pedigree that cheerfully reveals its edges and corners, proving its great character and bringing unbridled joy in the glass.

### ORIGIN

The harmonious unification of two worlds - the east and west side of the Neusiedler See (Lake Neusiedl). This autochthon variety is exemplary for Burgenland and feels just as comfortable in the limestone and schist of the Leithaberg (Leitha Mountains) as it does on the sandy loam on the south escarpment of the Parndorfer Platte (Parndorfer Plain).

### GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation of the vineyards. Handpicked from mid-September to the beginning of October. Spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank, 18 months maturation in wooden vats and in used 500-litre oak barrels.

### SOBER FACTS

100% Blaufränkisch • 12.5% a.b.v. • 5.7 g/l acidity • 1.1 g/l residual sugar • bottle size (l): 0.75  
Bottled end of March 2019