

HEINRICH



Blaufränkisch 2018



CHARACTER

Radiance with groundedness.

With much deliberation and sensitivity, the 2018 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 an enthusiastic handshake from a down-to-earth farmer with a furrowed, storied hand. Refreshing red-berried fruit meets piquant herbal spice, truffles, and invigorating pepperiness. Its delineated, compact body resonates in cophasal harmony with fine-grained, soft tannins and an animating acid nerve. A cheerful representative of its pedigree that modestly reveals its edges and corners, confirming its honourable 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 at the beginning of September. Spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank, 33 months maturation in wooden vats and in used 500-litre oak barrels.

SOBER FACTS

100% Blaufränkisch • 12% a.b.v. • 5.8 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled mid-June 2021