

HEINRICH



Ried Breitenbrunner

Edelgraben Blaufränkisch 2014

Leithaberg DAC

CHARACTER

A deep gaze into the Edelgraben arrives in a dark ruby-red robe. Time and aeration is required – at best in a large glass. The husky, but pleasant voice of this Blaufränkisch speaks of precise, dark-berried fruit, earthy seduction, and peppery spice. Fully conscious of its unbridled power, it commands the space it needs to make a striking and lasting impression, yet remains contained and delicate in an irritatingly positive fashion. It is without effort or hesitation that one lets this wine lead by the hand on a successful tightrope walk between instinct and reason. Light-footed concentration dances along a stony path through the finish. Abundant, yet fine-grained tannin perform a coquettish, mouth-watering game with the delineated, nervy acidity of the 2014 vintage. Inspiring drinking pleasure.

ORIGIN

This Blaufränkisch stems from old vineyards on the Leithaberg (Leitha Mountain) slopes in 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 the Respekt association. Handpicked beginning of October, spontaneous fermentation, three weeks maceration on the skins in the fermentation vat, gentle basket press, 26 months maturation in used 500-l oak barrels.

THE NUMBERS

100% Blaufränkisch • 13.0% a.b.v. • 6.9 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75, 1.5
Bottled mid-February 2017