

# HEINRICH



Ried Breitenbrunner

## Edelgraben Blaufränkisch 2015

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. With the husky, but pleasant voice of a cavalier baritone, this Blaufränkisch speaks of precise, dark-berried fruit, earthy seduction and peppery spice – and easily achieves this over two octaves. 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. The weightless concentration of the 2015 Edelgraben shows the way along its stony aftertaste and reaffirms the truth that “strength lays in stillness”.

### ORIGIN

This Blaufränkisch stems from old vineyards on the Leithaberg (Leitha Mountains) 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, 28 months maturation in used 500-litre oak barrels.

### THE NUMBERS

100% Blaufränkisch • 13.5 % a.b.v. • 6.0 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75, 1.5, 3.0  
Bottled mid-March 2018