

# HEINRICH



Ried Breitenbrunner

## Edelgraben Blaufränkisch 2017

Leithaberg DAC

### CHARACTER

A dark ruby-red guise allows a deep gaze into the Edelgraben. Time and aeration are required – at least in a large glass, but preferably in a carafe. With the husky, but pleasant voice of a cavalier baritone, this Blaufränkisch sings of precise, dark-berried fruit, earthy seduction and peppery spice. Conscious of its unbridled power, it makes a striking and lasting impression, secretly creates itself space, yet with its sensitive deliberation and detailed finesse, it is irritating in a positive fashion. The weightless concentration of the 2017 Edelgraben shows the way along its stony aftertaste and reaffirms the truth that “strength lays in stillness”.

### ORIGIN

Deeply rooted in the mica slate of the southeast exposed slope on the Leithaberg (Leitha Mountains) in Breitenbrunn. The vine rows reach the edge of the forest, are rooted in meagre primary rock soil, and are characterised by rather low vigour.

### 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, 29 months maturation in used 500-litre oak barrels.

### THE NUMBERS

100% Blaufränkisch • 13 % a.b.v. • 6.1 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75, 1.5  
Bottled beginning of April 2020