

# HEINRICH



Ried Breitenbrunner

## Edelgraben Blaufränkisch 2018

Leithaberg DAC

### CHARACTER

Sing me a song of slate...

Dark & ruby red in colour, fine of form, Edelgraben invites one to peer deep into the glass. This requires time, aeration and at the very least a large Burgundy stem, but ideally also conscientious application of the carafe or decanter. With the slightly coarse yet somehow soothing voice of a cavalier baritone, this Blaufränkisch warbles a melody of precise dark berry fruit, love of the earth and peppery spice, easily spanning two octaves. Aware of its unbridled might, the wine presents itself authoritatively and with a secure grasp the palate, stealthily creates space, but remains positively arousing, with sensitive care and detailed finesse. In a successful balancing act of instinct and intellect, one is led by the hand even deeper into the glass. The concentration of the 2018 Edelgraben, free from any sense of weightiness, points to the path ahead with its stony finish and yet again confirms the assertion: 'In calmness lies strength'. If still waters do indeed run deep – and the same applies to wines – then, in a figurative sense, the Edelgraben proudly becomes the Mariana Trench in no time at all.

### 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 mid-September, spontaneous fermentation, three weeks maceration on the skins in the fermentation vat, gentle basket press, 43 months maturation in amphorae and in used 500-litre oak barrels.

### THE NUMBERS

100% Blaufränkisch • 13 % a.b.v. • 6.4 g/l acidity • 1.1 g/l residual sugar • format (l): 0.75, 1.5, 3.0  
Bottled mid-April 2022