

red 2015



CHARACTER

The easy-drinking entrance ticket to Heinrich's world of wine is presented in velvety, deep ruby-red. Red-berried fruit, in particular, crisp cherry is the central element of this light-footed blend of the local varieties Blaufränkisch, Zweigelt and St. Laurent. This is accompanied by subtle tobacco, peppery notes and thorough juiciness. Sophisticated simplicity is the focus of this cool red wine and simplicity indeed demands mastery. Despite the warm vintage, this wine excels with fruit opulence, moderate alcohol, and subtle tannin as it refreshes with herbal spice and nervy acid.

ORIGIN

The "red" is sourced from both sides of the Neusiedler See (Lake Neusiedl). On the west side, vines are rooted in the limestone and schist of the Leithaberg (Leitha Mountains) slopes – on the east side of the lake vines in the gravelly Parndorfer Platte (Parndorfer Plain) and humus-rich Heideboden.

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently being converted to organic cultivation. Handpicked mid-September to the beginning of October, spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank, matured for over a year in wood cask.

SOBER FACTS

Zweigelt, Blaufränkisch and St. Laurent • 12.5% vol. • 5.4 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.375, 0.75, 1.5, 3.0
Bottled end of November 2016 and beginning of May 2017