

red 2016



## CHARACTER

This entry ticket to Heinrich's world of wine steps on to the stage in velvety, yet deep ruby red. Carried by red-berried fruit and herbal spice, this local marriage of Zweigelt, Blaufränkisch and St. Laurent has a light, harmonious, juicy presence. Demanding simplicity is the focus of this red wine, because after all, simplicity requires skill.

The cool vintage provides moderate alcohol and invigorating acid nerve.

This appetizing prelude invites to linger...

## 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. Organic cultivation of the vineyards. 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. • 5.8 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.375, 0.75, 1.5, 3.0  
Bottled mid-July 2018