

HEINRICH



Zweigelt 2016



CHARACTER

This Zweigelt represents the protected comfort of home and is on the one hand soothing and on the other, a thoroughly honest documentation of origin and year. The vines of 2016 bequeathed the extraordinary fineness of a diamond cut. In a circle dance of aromas, all varieties of cherry from morello to wild are endowed three-dimensional depth through fine-grained, yet catchy tannins. Despite all finesse and sheer, cool elegance, one attribute remains which the heart of this Zweigelt sings: pure juiciness. To allow this mouth-watering juiciness to flow unhindered, serve best at 15-16° C (59-61° F).

ORIGIN

Zweigelt performs a uniting role in terms of origin at our estate: the grapes stem from flat, humus-rich plots in the Heideboden, gravelly sites on the Parndorfer Platte (Parndorfer Plain), and limestone and schistous slopes of the Leithaberg (Leitha Mountains).

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic cultivation of the vineyards. Handpicked from the beginning to mid-September, spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank. 17 months maturation in wooden vats and 500-litre oak barrels.

SOBER FACTS

100% Zweigelt • 12.0 % vol. • 5.8 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled mid-March 2018