

HEINRICH



Zweigelt 2019



CHARACTER

This Zweigelt exemplifies the secure comforts of home, telling reassuring stories from the most widely diverse corners of Lake Neusiedl. It is simultaneously a thoroughly honest documentation of its origin and the 2019 vintage, which yielded grapes with the extraordinary fineness of a cut diamond, on the way to realising their substantial potential. In a circle dance of vinous aromas, all varieties of cherry from morello to cornelian are endowed with three-dimensional depth, with finely grained yet catchy tannins supporting a dark-berry depth. Despite all the finesse and sheer, cool elegance, one attribute remains which the heart of this Zweigelt sings: pure juiciness. In order to give free rein to these succulent flavours, best serve at 15–16° C.

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 at the beginning of September 2019, spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank. More than 3 years maturation in wooden vats and 500-litre oak barrels.

SOBER FACTS

100% Zweigelt • 12.0 % a.b.v. • 5.4 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled end of April 2023