

## WINE ESTATE J. HEINRICH

*Working with nature demands patience and a calm composure, perhaps with a little humility. "I see the vineyards as my children, and just like bringing up children, I want to support them, accompany them and do my utmost best for them, and allow them to develop themselves and their characters, as well as show their full potential."* Silvia Heinrich

A handful of grape varieties, environmentally conscious cultivation, hand-picked grapes, wild yeast fermentation. These are the main ingredients from which we produce wines of uncompromising quality in the bottle. Quality that is acknowledged.

Our motto is "*less is more*".

In 2009, we decided to focus completely on red wine. Approximately 80 percent of our vineyards are planted with Blaufränkisch, the region's native variety, with both individuality and great potential. We produce five styles that range from elegant and mineral-like to the rich and intensive. The remaining twenty per cent is planted with international classic varieties, such as Cabernet Sauvignon, Merlot and Syrah, as well as Zweigelt vines. Our treasured and personal favourite is an old block of Pinot Noir, which my grandparents once cultivated.

Our premium wines terra o., elegy and Cupido regularly win international trophies. Our top terra o., a blend of Blaufränkisch, Cabernet Sauvignon, Merlot and Syrah is highly regarded for its depth and spice, coupled with pronounced fruit characters. Cabernet Sauvignon and Merlot provide complex aromas in our "elegy" wine. Our flagship "Cupido" wine is a single-varietal Blaufränkisch, which displays dark fruit characters, smoky spice notes, elegant minerality and supple, silky tannins. International wine critics and experts are always impressed by our wines.

### Facts:

- The first official record of our wine estate in Urbarinum dates back to Maria Theresia from 1767.
- Single vineyard sites: Goldberg, Weißes Kreuz, Hochberg, Kart, Fabian
- Oldest vines: Goldberg, planted 1947
- 38 hectares under vine; 70 % Blaufränkisch
- Other grape varieties:  
Cabernet Sauvignon, Merlot, Zweigelt, Syrah, Pinot Noir

## **SILVIA HEINRICH**

In 2002, I began working full-time at the wine estate that my parents had built up, and left my job in Vienna. I had always worked part-time at home, and continued to run the family business with my father Johann. In 2010, ownership of the wine estate was officially transferred to me. I always looked beyond the horizon, and worked at vineyards in Germany and Italy and the New World, as well as venturing on wine trips around the world, giving me new insights and impressions.

My family offers me tremendous support, so that the process of winemaking reaches new heights. My father, with his experience, calm nature and passion for wine, and my mother's high spirits and enthusiasm. I thank my children for their lively outlook on life. I'm now doing what is truly me! I want people to enjoy my wines, so I make use of the wonderful treasure that grows on my doorstep. My wines reflect the region, and are a piece of Blaufränkischland.

## **DEUTSCHKREUTZ / BLAUFRÄNKISCHLAND MITTELBURGENLAND**

Deutschkreutz lies in the heart of Burgenland near by the border to Hungary. The major wine-growing villages of the region are Deutschkreutz, Horitschon, Lutzmannsburg and Neckenmarkt. On the 2100 hectares of vineyards in Mittelburgenland one red wine variety plays the leading role – it is Blaufränkisch, which has a long tradition in this region.

The topographical and climatic conditions are favourable. The vineyards are protected by the Bucklige Welt hills to the west, the Ödenburg Mountains to the north and the Güns Mountains to the south. Warm, dry winds can flow in from the Pannonian Plains in the east. The soils are quite uniform: mostly heavy, deep-reaching clay soils with considerable water-storing capacity, which has a positive effect above all in dry years.

What is remarkable from an international viewpoint is the high resveratrol content of Blaufränkisch from Mittelburgenland. This was stated by Dr. Walter Flak, head of the Federal Office of Viticulture in Eisenstadt during a comprehensive study conducted to characterize grape varieties.

## **MITTELBURGENLAND DAC**

In 2006, the Regional Wine Committee Burgenland decided to market typical regional red wines from the wine growing area of central Burgenland. As a DAC wine Blaufränkisch presents the typical characteristics of its origin in an ideal manner. The Blaufränkisch is fruity and has a spicy flavour. There are 2 different categories: Classic is a Blaufränkisch with a fruity, herbal spicy flavour which has matured in traditional large wooden barrels or steel tanks. It has an intense dark ruby red colour. Its complex bouquet combines aromas of blackberry, dark cherry and blueberry with spicy notes reminiscent of herbs and mint. If the wine bears the name of a vineyard site it may display some wood aromas. Reserve is the designation for full-bodied and well-structured Blaufränkisch wines which may also be matured in new small oak barrels. The smoky tones stemming from barrique aging are perfectly integrated by the density and fully ripe fruit flavours. It has a remarkable aging potential.