



J. HEINRICH



## Blaifränkisch Deutschkreutz 2019

### Location / Soil

Altes Weingebirge - our old vines vineyard. This site has loamy soils with high lime content; youthful and mature vineyards between 20-30 years old.

### Harvest/Fermentation

The grapes are selected by hand. Controlled alcoholic fermentation with natural yeasts. The wine is pressed after 10 days, followed by the malolactic fermentation. Natural clarification by racking.

### Description

Blaifränkisch is the signature grape variety in Mittelburgenland. It thrives on the loam-rich soils of Deutschkreutz, that give it an intense fruit and mineral spice character. Aromas and rich flavours of cherries and plums. Beautifully balanced acidity and supple tannins.

Highly distinctive character. This is our homely Blaifränkisch, that reflects its origin and is great to enjoy anytime. Cheers!

“Dark ruby garnet, violet reflections, delicate brightening of the edges. Ripe cherries, a bit of spices, orange peel and liquorice hint at. Juicy, elegant, fruity-sweet like blackberries, well integrated tannins, tobacco-like aftertaste, good drinking animation.”

falstaff wineguide, 2020/21, 90 points

**Sort:** Blaifränkisch

**Alcohol:** 12,5% | **Acid:** 5,0 g/l | **Residual Sugar:** 1,5 g/l



6 months maturation in steel tanks and large barrels



4 - 6 years



16 - 18 degrees Celsius



Tastes great with Italian pasta, spare ribs and hearty game dishes



We recommend decanting this wine prior to enjoyment

*Winemaking is not your typical 9 to 5 job, it's my life. Working with nature requires patience, serenity and a healthy measure of humility.*

Silvia Heinrich

#weingutsilviaheinrich #blaifränkisch #deutschkreutz #handmadewines

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