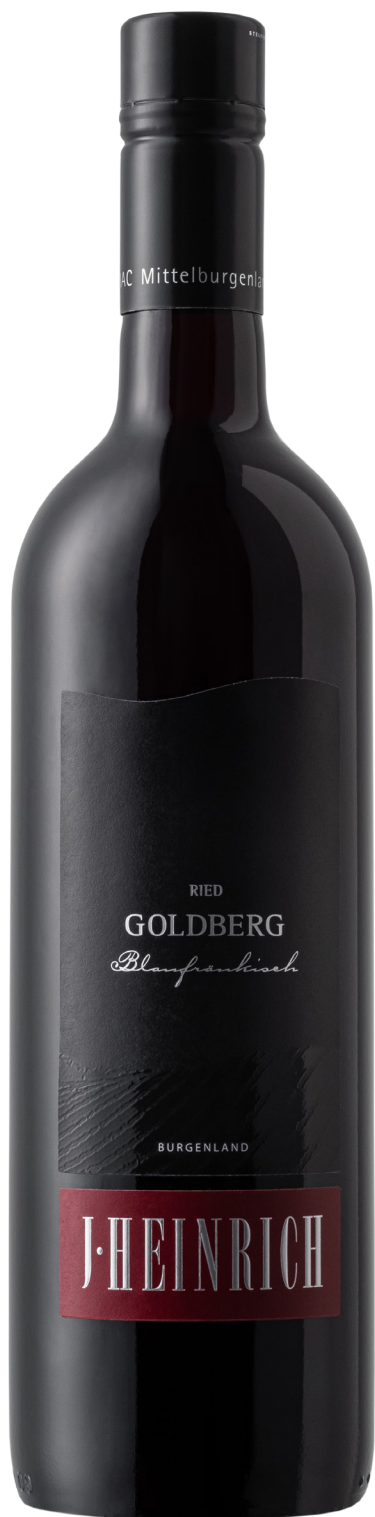


Ried Goldberg 2017



Location / Soil

Goldberg in the sought-after Alte Weingebirge (old vineyards). Southwest slope with deep clay soils and a high proportion of lime.

Harvest/Fermentation/Expansion

The grapes are harvested and sorted by hand. Controlled mash fermentation with natural spontaneous yeast. Pressing after 10 days of maceration, followed by malolactic fermentation. Natural clarification by changing the wine several times.

Description

An old site with a distinctive name. Goldberg was mentioned as the best location in Deutschkreutz in the 12th Century. A Blaufränkisch with a very special charisma. A wine that reveals its homeland, exudes charm and is at the same time clear and durable.

“Blackberries and cherries, delicate wood notes, pinch of cocoa; juicy, sour cherries, red berries and crunchy blackberries, pleasant tannins, lively, wood to accompany, honestly in a classic style at a high level. “

vinaria wine guide, 2019/20, 3 stars

Sort: Blaufränkisch

Alcohol: 13,5% | **Acid:** 5,6 g/l | **Residual Sugar:** 1,3 g/l



20 months maturation
in small oak barrels
(2nd filling)



8 - 10 years



16 - 18 centigrade



Harmonizes with game
dishes, calf's liver, roast beef
and game (pheasant)



decant young wines
1-2 hours prior to enjoyment

#weingutsilviaheinrich #riedgoldberg #handmadewines