



Ried Goldberg 2018

Mittelburgenland DAC

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.

“Dark berries, subtle wood, herbal spices, dark flowers; dark and red berries, delicate oak notes, animating acidity, structured, many facets, stringy, long finish. “

vinaria wine guide, 2020/21, 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

„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 #riedgoldberg #handmadewines