

Maestra



Maestra

BURGENLAND

· HEINRICH ·

750ml A

Maestra

Location / Soil

“Altes Weingebirge“: deep loamy soil with a high proportion of lime. Because of a natural and sustainable cultivation, the vines grow in a stable, robust balance under the influence of the Pannonian Climate.

Harvest / Fermentation

The grapes are harvested and sorted by hand. The fermentation takes place spontaneously. This is followed by malolactic fermentation and ageing on the yeast.

Description

Maestra is our new charming and elegant blend of Merlot, Blaufränkisch and a touch of Syrah. Thanks to its fine, silky tannins and complex fruit. Maestra is a wonderful wine, which is suitable for many occasions.

Shiny ruby red with violet reflections. Succulent, fine extra sweetness, elegant, ripe cherries, velvety tannins, delicate hint of chocolate in the finish, finesse-rich structure. A multi-faceted food companion.

Varieties: Blaufränkisch, Merlot, Syrah



10 months in a small oak barrel
(2nd filling)



4-8 years



16-18 °C



beef, lamb and tangy cheese



1-2 hours prior to enjoyment

*“Winemaking is not a nine-to-five job, it is my life.
Working with nature requires patience, serenity and a bit of humility.”*

Silvia Heinrich

#weingutsilviaheinrich #inlovewithblaufränkisch #maestra



Weingut Silvia Heinrich



weingutsilviaheinrich