

## Maestro 2017



### Location / Soil

Old Vineyard (BF, M): deep loamy soils with a very high proportion of lime; Ried Kart (CS): hot location, gravelly loess soil. Thanks to natural and sustainable cultivation grow Vines in a stable, robust balance below pannonic climatic influence, near the Neusiedler See.

### Harvest/Fermentation/Expansion

The grapes are harvested and sorted by hand. Controlled mash fermentation with natural spontaneous yeast. Pressing after 14 days of maceration, followed by malolactic fermentation. Natural clarification by changing the wine several times.

### Description

„Bold colour notes, intense aromas, candied berries and orange, dark chocolate, delicate spice, strong wine, lively structure, fruity-spicy finish, good length.“

A la carte wine guide 2020, **92 points**

“Deep dark ruby garnet, violet reflections, delicate brightening of the edges. Tobacco and herb seasoning underlaid with dark berry fruit, delicate liquorice, a hint of precious wood notes. Juicy, integrated acid structure, sweet tannin, vanilla touch. Plums and dried fruit on the finish, good food accompaniment.“  
falstaff wine guide 2019/20, **91 points**

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**Sorts:** Blaufränkisch, Cabernet Sauvignon, Merlot  
**Alcohol:** 14,0% | **Acid:** 5,8 g/l | **Residual Sugar:** 1,0 g/l

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18 months in a small oak barrel (2. filling)



8 - 10 years



16 - 18 degrees Celsius



To roast, lamb dishes or spicy cheese



We recommend decanting this wine prior to enjoyment

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