

Maestro 2018



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

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

„Smoky, cassis, blackberries, black olives, ethereal spice, dense; powerful, ripe blackcurrants, tanning rip, firm, robust, long finish, potential.“

vinaria Weinguide 2020/21, 3 stars

„Dark ruby garnet, violet reflections, delicate brightening of the edges. Delicate blackberry notes, a bit of vanilla, delicate herbal spices, underlaid with dried fruit. Medium complexity, juicy, ripe plums, fine nougat in the finish, sticks well, will benefit from bottle aging.“

falstaff wine guide 2020/21, 91 points

Sorts: Blaufränkisch, Cabernet Sauvignon, Merlot
Alcohol: 14,5% | **Acid:** 5,8 g/l | **Residual Sugar:** 1,4 g/l



20 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

#weingutsilviaheinrich #maestro #handmadewines