

Maestro



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BURGENLAND

· HEINRICH ·

10cl E71013 301000 A 16

Maestro

Location / Soil

“Altes Weingebirge“ (BF, M): deep loamy soil with a high proportion of lime.

“Ried Kart“ (CS): hot location, gravelly loess soil. 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. Fermentation happens spontaneous followed by biological acid degradation and maturation on the yeast.

Description

A true Maestro. Mixing this blend is a balancing act of taste, feel and know. The result is an elegant and powerful wine.

Sparkling ruby red with violet reflections, finely spicy scent of cherries and roasted plums. Powerful on the palate, dark berries with fine acidity and well-integrated tannins.

Varieties: Blaufränkisch, Cabernet Sauvignon, Merlot



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



8-10 years



16–18 °C



roast, 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 #maestro



Weingut Silvia Heinrich



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