



Ried Siglos 2018

Location / Soil

Siglos is a site within the Alte Weingebirge with vines in excess of 60 years old. Zweigelt and Blaufränkisch as the basis for our cuvée of the same name, aged in a small oak barrel. Fertile and deep clay soil with a high lime content.

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

“Dark ruby garnet, violet reflections, delicate brightening of the edges. Fine dark forest berry jam, some ripe plums, delicate wood spice, a hint of candied orange zest. Juicy, fresh structure, fruity sweet, delicate tannin, blackberries in the finish, already easy to drink.“

falstaff Wein Guide 2019/20, **91 points**

Sort: Zweigelt (70%), Blaufränkisch (30%)

Alcohol: 13,0% | **Acid:** 5,4 g/l | **Residual Sugar:** 1,2 g/l



6 months in a
small oak barrels



4 - 6 years



16 - 18
degrees Celsius



Ideal with pasta dishes; Game
and game birds, veal, chicken
and mild hard cheese



We recommend decanting
this wine 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 #riedsiglos #handmadewines