

## Ried Siglos 2019



### 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

„Elderberries, black cherries, smoky; dark fruit, classy, hardly any wood, ripe tannins, animating to drink, the two grape varieties complement each other.“

vinaria wineguide 2020/21, 3 stars

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

**Alcohol:** 12,5% | **Acid:** 5,4 g/l | **Residual Sugar:** 2,1 g/l



10 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

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