

V-Max



V-MAX VITIKULT
DAS MAXIMUM AN QUALITÄT -
DAS MAXIMUM AN GENUSS

BLAUFRÄNKISCH
V-MAX

BURGENLAND

· HEINRICH ·

V-Max

Location / Soil

“Hochberg“: chalky loamy soil, south-west slope

Age of the vines: 35-45 years

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. The fermentation takes place spontaneously. This is followed by malolactic fermentation and ageing on the yeast.

Description

A maximum of varietal character and complete wine enjoyment. A unique wine which is typical for the region of Mittelburgenland.

Dark ruby red and violet reflections. Delicate herbal spices on the nose, dark cherry fruit and wild berry confit. Full-bodied on the palate with a lively, full-bodied structure. Elegant drinking flow, fine tannin and long finish.

Variety: Blaufränkisch



40 months in small oak barrels



8-12 years



16-18 °C



beef, lamb and game dishes



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 #vmax



Weingut Silvia Heinrich



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