



J. HEINRICH



Vitikult 2018

Location / Soil

Old Vineyard (BF, SY, M): heavy, deep loamy soil with very high lime and clay content. Thanks to natural and sustainable cultivation, the vines grow in a stable, robust balance under Pannonian Climate influence, near the Neusiedler See.

Harvest / Fermentation

Selective harvest by hand. Controlled mash fermentation with natural spontaneous yeast, followed by malolactic fermentation.

Description

Red wine art. Blaufränkisch as an intense fruit experience with elegance and drinking flow. The ripe tannins give this wine character, the storage in the small oak barrel subtle toasty aromas. A typical messenger from our vineyards in central Burgenland.

“Youthful color, pronounced fruity interplay, blackberry, cherry, fine spice, full-bodied wine, lively, firm structure, fine tannin in the finish, long finish, fruity back aroma.”

a la carte wineguide 2020, **90 points**

“Dark ruby garnet, violet reflections, delicate brightening of the edges. Fine roasted aromas, delicate like nougat, a hint of dark berry jam, and Amarena cherries can be heard. Juicy, elegant, integrated tannins, fresh structure, blackberries in the finish, fresh accompaniment to food.”

falstaff wineguide, 2019/20, **90 points**

Sort: Blaufränkisch

Alcohol: 13,5% | **Acid:** 5,5 g/l | **Residual Sugar:** 1,6 g/l



Maturation 18 months
in a small oak barrel



6 - 8 years



16 - 18
degrees Celsius



With roast veal or beef,
steak and game dishes



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 #vitikult #imkreisdesblaufränkisch

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