

Vitikult



# Vitikult

## Location / Soil

“Altes Weingebirge“: clay soils with a very high proportion of lime. Because of a natural and sustainable cultivation, the vines grow in a stable, robust balance under the influence of the Pannonian Climate.

## Harvest / Fermentation / Expansion

Selective harvest by hand. Controlled mash fermentation with natural spontaneous yeast, followed by biological acid degradation.

## Description

Blaufränkisch as an intense fruit experience. Dark ruby red with violet reflections. The character of this wine is imparted by ripe tannins.

The ageing in small oak barrels impart a subtle toasting. Vitikult is a typical messenger from our vineyards of central Burgenland.

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## Variety: Blaufränkisch

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12 months in small oak barrels



6-8 years



16-18 °C



roast veal, roast beef, steak  
and game dishes



1-2 hours prior to enjoyment

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*“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 #vitikult



Weingut Silvia Heinrich



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