

Blaifränkisch Burgenland



Blaufränkisch

Burgenland

Location / Soil

“Altes Weingebirge”: deep loamy soil with a high proportion of lime. The vineyards are between 20 and 30 years old.

Harvest / Fermentation

The grapes are harvested by hand. Controlled maceration with spontaneous yeast in stainless steel tanks. Pressing after 10 days of skin contact, followed by malolactic fermentation.

Description

Blaufränkisch is the signature variety in Mittelburgenland. It is distinguished by the character derived from the heavy loam soils of Deutschkreutz - an intense fruit and mineral spice character. Aromas and rich flavours of cherries and plums. Beautifully balanced acidity and pleasant tannins. Highly distinctive character. A typical, animating Blaufränkisch from the region that is a joy to drink even in the youth.

Variety: Blaufränkisch



8 months in steel tanks and oak barrels



4-6 years



16–18 °C



pasta, game dishes,
spare ribs and roast



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 #blaufränkisch



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