

Ried Goldberg Reserve



· HEINRICH ·



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Location / Soil

Goldberg at "Altes Weingebirge". South-western slope with deep loamy soil and a high proportion of lime. An old location with a prominent name. Goldberg was already mentioned in documents in the 13th century as the best location of Deutschkreutz. The vines were planted in 1947 by Silvia's grandparents. Vines over 70 years old, deep clay soils, strict selection of the (few) grapes. In the oldest vineyard of Deutschkreutz, we raise a real treasure year after year.

Harvest / Fermentation

The grapes are harvested and sorted by hand. Controlled mash fermentation with natural spontaneous yeast. Pressing after 10 days of maceration, followed by malolactic fermentation. Natural clarification by changing the wine several times.

Description

Dark berries, fine cassis, ripe cherries. Blaufränkisch Grand Cru. Liquefied terroir. A wine full of power. A wine that bears our signature.

Variety: Blaufränkisch



30 months in new oak barrels



10-15 years



16-18 °C



game dishes, lamb or
meditation



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 #goldbergreserve



Weingut Silvia Heinrich



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