

terra o.



· HEINRICH ·



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Location / Soil

“Altes Weingebirge” (BF, SY, M): deep clay soils with a very high proportion of lime

“Ried Kart” (CS): hot location, gravelly loess soil

Harvest / Fermentation

The grapes are harvested and sorted by hand. Controlled mash fermentation with natural spontaneous yeast. Pressing after 14 days of maceration, followed by malolactic fermentation. Natural clarification by changing the wine several times.

Description

A special name for special wine. Burgenland, latin “terra oppidorum”. Harmonious interplay of indigenous and international grape varieties. Prominent name giver and sponsor is our former Federal President Heinz Fischer. The first vintage was 1997.

Dark ruby garnet, violet reflexes. With a touch of nougat underscored dark berry fruit, delicate cassis and blackberries, fine tobacco touch. Juicy and full on the palate, well intergrated tannins, long finish. A great wine with potential, which even at a young age gives much pleasure.

Varieties: Blaufränkisch, Carbernet Sauvignon, Merlot, Syrah



24-36 months in small oak barrels



10-15 years



16–18 °C



steak, roast 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 #terrao



Weingut Silvia Heinrich



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