

Blaufränkisch Heide – BIRGIT BRAUNSTEIN

Burgenland



APPELLATION: Neusiedlersee-Hügelland

BLEND: Blaufränkisch (100%)

WINEMAKER: Adriana Gonzalez

VINEYARD: _____

The grapes are sourced from the southeast facing slopes of the Heide vineyard in the Leitha Mountains. The Pannonian climate, unique to this area has a continental influence that is moderated by Lake Neusiedl. The region has cold, wet winters, hot dry summers and a long mild autumn. High sunshine hours, cool nights and protection of the Leithaberg forests make the perfect microclimate to ripen grapes whilst maintaining good acidity. The soils are shell limestone.

VITICULTURE: _____

Viticulture is biodynamic. The influence of Lake Neusiedl extends the vegetation period of the vines to 250 days a year. Vineyards are cultivated without pesticides, and herbs and flowers flourish between the vines. Yields are controlled and each soil and microclimate is matched with the most suitable variety and rootstock.

WINEMAKING: _____

After hand-picking and sorting the grapes, spontaneous fermentation takes place in stainless steel tanks with eighteen days maceration. This is followed by twelve months in small used oak barrels and large wooden casks.



TASTING NOTES:

Crisp, fresh and concentrated, with full ripe tannins and flavours of blackberry and pepper.

WEBSITE: <http://www.weingut-braunstein.at>

This wine is suitable for vegans and vegetarians.