

BLAUFRÄNKISCH LEITHABERG – HEINRICH

Burgenland



APPELLATION: Leithaberg DAC

BLEND: Blaufränkisch

WINEMAKER: Gernot and Heike Heinrich

VINEYARD: _____

The grapes for this wine are from old vineyards in Leithaberg (the Leitha hills). The vineyards are on south-east facing slopes in Jois, Winden and Breitenbrunn that face towards Lake Neusiedl. Although the climate is continental the lake contributes to a slightly warmer microclimate in the area. The soils are fossil-rich limestone, calcareous sandstone, and mica schist that are typical for the region.

VITICULTURE: _____

Viticulture is biodynamic. Heinrich believe that their soil is the foundation for healthy vines and that a biologically diverse environment and a thriving ecosystem is key to this. They have planted shrubs, bushes and fruit trees in the vineyards to provide a habitat for beneficial fauna. Vineyards are worked by hand.

WINEMAKING: _____

After hand-picking fermentation is with indigenous yeasts in wooden vats. The wine spends three weeks macerating on skins post fermentation. The wine is then gently basket pressed and aged for 20 months in 500 litre oak barrels. It is bottled without filtration and with a small amount of sulphur.



WEBSITE: [http://](http://www.heinrich.at/en) <https://www.heinrich.at/en>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

A whole range of bright cherry aromas, in the mouth autumn leaves and peppery spice. The finish is fine and slightly chalky.