NAKED RED – HEINRICH

Burgenland

APPELLATION: Weinland Österreich

BLEND: Zweigelt, Blaufränkisch and St. Laurent

WINEMAKER: Gernot and Heike Heinrich



VINEYARD:

The grapes are sourced from vineyards on both sides of Lake Neusiedl. On the west side the soils on the slopes of the Leitha Mountains are the limestone and shist, the climate here is continental with bright sunny days and a high diurnal variation. On the east the vines grow in gravel rich soils on the Parndorfer Plains and humus rich soils in Heideboden, the climate here is warm and gentle influenced by the lake.

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 yeast. It spends two weeks on skins post fermentation in wooden vats and steel tanks. The wine is aged in old wood casks for a year before bottling.

TASTING NOTES:

Pure, dark red berries and a herbal spiciness. describe as “seriously uncomplicated”.

WEBSITE: http:// https://www.heinrich.at/en

This wine is suitable for vegans and vegetarians.