

# NAKED ROSÉ – HEINRICH

Burgenland



**APPELLATION:** Weinland Österreich

**BLEND:** Blaufränkisch

**WINEMAKER:** Gernot and Heike Heinrich

**VINEYARD:** \_\_\_\_\_

The grapes are sourced from vineyards on slopes of the Leitha Mountains in Winden and Breitenbrunn that face southeast toward Lake Neusiedl. Soils are typical, regional fossil-rich limestone, calcareous sandstone and mica schist. The climate here is warm and gentle influenced by the lake.

**VITICULTURE:** \_\_\_\_\_

Viticulture is Demeter certified 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 the grapes are kept partial whole-bunch, crushed and left on skins for a few hours maceration. Fermentation is with indigenous yeast, and is allowed to undergo malolactic fermentation. The wine is aged for five months on lees in amphorae, before bottling without filtration and with minimal sulphur.

**WEBSITE:** <https://www.heinrich.at/en>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

Bright red berries, pure fruit, good concentration and a long dry finish.