

# HEINRICH – OUT OF THE DARK BLAUFRANKISCH

Burgenland



**APPELLATION:** Burgenland

**BLEND:** Blaufränkisch

**WINEMAKER:** Gernot and Heike Heinrich

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

These Blaufränkisch vines are grown on the southeast-facing slopes of the Leitha Range in Winden and Breitenbrunn at around 150 to 350 metres altitude. The soils are the regionally typical fossil-rich limestone and calcareous sandstone, as well as mica schist.

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

Viticulture is 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 promote biodiversity. The vineyards are worked by hand.

**WINEMAKING:** \_\_\_\_\_

100% whole clusters are macerated for 7 days before a gentle pressing. Wild fermentation takes place in amphora before being aged for 10 months in amphora also.



**TASTING NOTES:** \_\_\_\_\_

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

**This wine is suitable for vegans and vegetarians.**

This is an energetic Blaufränkisch with a whole host of clearly defined red fruit flavours and subtle notes of black pepper. The wine has an alluring freshness and a long, fine finish.