

HEINRICH



Blaufränkisch 2019



demeter



CHARACTER

Radiance with groundedness.

With much deliberation and sensitivity, the 2019 Blaufränkisch sensorially exhibits the gracious elegance of a Pina Bausch, who effortlessly linked different genres of realism and expressionism through the medium of dance. It unites this in a compelling, paradoxical way with the uncompromising sincerity and power of an enthusiastic handshake from a down-to-earth farmer with a furrowed, storied hand. Refreshing red-berried fruit meets piquant herbal spice, truffles, and invigorating pepperiness. Its delineated, compact body resonates in cophasal harmony with fine-grained, soft tannins and an animating acid nerve. A cheerful representative of its pedigree that modestly reveals its edges and corners, confirming its honourable character and bringing unbridled joy in the glass.

ORIGIN

The harmonious unification of two worlds - the east and west side of the Neusiedler See (Lake Neusiedl). This autochthon variety is exemplary for Burgenland and feels just as comfortable in the limestone and schist of the Leithaberg (Leitha Mountains) as it does on the sandy loam on the south escarpment of the Parndorfer Platte (Parndorfer Plain).

GENESIS

Brought into the bottle according to biodynamic principles in the eternal cycle of nature (and with a lot of manual labour and conscientious care). Handpicked mid-September. Spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank, several years maturation in wooden vats and in used 500-litre oak barrels.

SOBER FACTS

100% Blaufränkisch • 12.5% a.b.v. • 6.2 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75

Bottled January 2024