Silvia Heinrich Blaufränkisch, Burgenland 2023

ASH0012023

— Burgenland, Austria

Production

Clay soils with a high lime content, young vineyards between 20 and 30 years old. These loam soils of Deutschkreutz, where it gains its intense fruit and mineral spice. hand-harvesting. Controlled maceration with natural yeast in stainless steel tanks. Pressing after 10 days of maceration, followed by malolactic fermentation.

Tasting note

Food Match

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Grape Varieties:
Blaufränkisch 100%

Suitable for:
Vegan