

Ried Siglos



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Location / Soil

Siglos is a site in the “Alte Weingebirge“ with vines which are more than 60 years old. Fertile and deep clay soil with a high proportion of lime.

Harvest / Fermentation

The grapes are harvested and sorted by hand. Controlled mash fermentation with natural spontaneous yeast. Pressing after 14 days of maceration, followed by malolactic fermentation. Natural clarification by changing the wine several times.

Description

Blaufränkisch and Zweigelt are the basis for our blend of the same name, aged in small oak barrels. Those two varieties feel particularly at home in Mittelburgenland.

This wine infatuates with finesse and fine fruity elegance. Fruity, with a lot of melting and very good use of wood. Round and velvety, animating and really great to drink.

Varieties: Blaufränkisch, Zweigelt



10 months in small oak barrels



4-6 years



16–18 °C



game dishes, veal, chicken
and hard cheese



1-2 hours prior to enjoyment

*“Winemaking is not a nine-to-five job, it is my life.
Working with nature requires patience, serenity and a bit of humility.”*

Silvia Heinrich

#weingutsilviaheinrich #inlovewithblaufränkisch #siglos



Weingut Silvia Heinrich



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