



HERIBERT BAYER



Herzblut

<i>Vintage:</i>	2015
<i>Grape Variety:</i>	70% BF 20% ME 5% ZW 5% CS
<i>Terroir</i>	Neckenmarkter Hochberg
<i>Alc:</i>	14,0%
<i>RS:</i>	1,0 g/l
<i>Acidity:</i>	6,3 g/l
<i>Vinification:</i>	New oak
<i>Vinification Period:</i>	48 months
<i>Cap:</i>	Cork
<i>Maturity Potential</i>	until 2035

Wine Description

Only a few vintages have the perfection and expressiveness that it takes to produce an exceptional wine like Herzblut. In 2015 it was that time again. An incredible concentration of fruit paired with a tannin structure - tightly woven and interwoven like lotus silk. Eight years of great dedication to aging have created a wine that we proudly call our lifeblood. The result is a fantastic harmony of fruit and sweetness. Delicate vanilla on the nose, candied orange zest, dark berry confit, flattering and elegant smoky notes, tobacco-spice wood, wonderful revelation on the palate of complex and ripe cherry aromas, fine tannins, seductive nougat notes up to the refreshing and mineral finish with a lot of depth. This is followed by a unique and velvety aftertaste.

Falstaff: 98/100

About Herzblut

With Herzblut Patrick Bayer and his father Heribert have fulfilled themselves a big wish: to create a wine that is produced without compromise. Only the best grapes are eligible for Herzblut, a circumstance that occurs on average every two to three years. What counts for Patrick and Heribert is the perfect balance and variety of taste, an experience that manifests itself, a wine that lasts for a long time. Herzblut enjoyed a lot of time and care. It matured in the finest new oak for a full 48 months, some of it even using the "double-oaking" process, which results in a very unique taste profile, by no means overly woody, but rather a fantastic harmony of fruity play and noble sweetness. Before the first bottle can be opened, there is at least two years of bottle aging. Even after 8 years of maturing, Herzblut exudes a high degree of youthfulness and is only in its infancy. If you don't want to wait, it's a good idea to allow the wine to decant for 6 to 12 hours. The number of bottles is always very limited. Only 2250 liters of this exceptional wine, divided into 0.75l and 1.5l bottles, are available and very popular for collectors.