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Salzberg 2009

CHARACTER

Dark opaque ruby red. Dark berries, liquorice, cherry, ethereal aromas reminiscent of rosemary, and tobacco with a touch of herbs. Compact and juicy on the palate, multi-layered, nuances of dark berries, bitter chocolate, demanding tannins and a long finish. Tremendous potential!

ORIGIN

The Salzberg is named after the south-facing slope directly above our winery. This vineyard is noteworthy not only for the ideal exposition towards the sun, but also for the fascinating diversity of soils that range from clayey silt to calcareous to sandy-gravelly soils. This makes it possible for us to find ideal ground for the perfect ripening of Merlot, Blaufränkisch and Zweigelt all within a relatively small space. The summation of this wine – its complexity, harmony, fruit and warmth – is no more and no less than a reflection of a very special vineyard.

GENESIS

Hand selected in the vineyard at harvest from the end of September to the beginning of October 2009, meticulous selection once again on the sorting table at the winery, moved exclusively by the power of gravity without pumps, spontaneous fermentation in oak fermentation vats with manual cap emersion, 4 to 6 weeks maceration, spontaneous malolactic fermentation, 30 months maturation in 500-litre wooden barrels, bottled mid-May 2012.

THE NUMBERS

60 % Merlot, 30 % Blaufränkisch, 10 % Zweigelt
14.0 % Vol. / 5.6 g/l acidity / 0.6 g/l residual sugar
Contents (L): 0.75, 1.5

