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UjD: ATU 50044009 | Fn 198464i



**Characteristics:** Full ruby-garnet colour with a violet reflection and an opaque core. The nose features delicate scents of spice, fine blackberry fruit, a discreet floral note and some liquorice and hibiscus aromas. Juicy, cool fruit is revealed on the palate along with robust, firm tannins wrapped in ripe berry fruit. A mineral finish. Great ageing potential.

**Origin:** Vines up to 25 years old grow in the slope site with the same name. These southerly-exposed vineyards are near Winden, on the Leithagebirge. On the upper part of this wonderful site is a cool forest; down below, the Neusiedler See can be seen. Large cherry trees grow in the middle of the vine rows. And throughout the entire site are what give this wine its vivid minerality: primordial sea fossils several millions of years old.

**Vinification:** Harvested by hand on October 11th, 2009 with 20.5° KMW. Following selection in the vineyard and in the winery, processing according to the gravity principle without pumps took place. This was followed by spontaneous fermentation in oak fermentation vats, punching-down, 4 to 5 weeks of maceration, then malolactic fermentation and 18 months of maturation in 500-liter barrels. The wine was bottled with glass closures in mid-May 2011.

Grape varieties:

Alcohol %vol. / Acidity g/l / Residual sugar g/l:

Bottling formats:

100% Blaufränkisch

13,5 / 5,9 / 1,0

0,75