



Weingut Heinrich GmbH | Baumgarten 60 | 7122 Gols | Österreich
Telefon +43/2173/31 76 | Fax -4 | weingut@heinrich.at | www.heinrich.at
Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT493300000002324820 | BIC: RLBBAT2E
UID: ATU 50044009 | Fn 198464i



Characteristics: Dark ruby-garnet colour with violet reflections. An intense, smoky tone underscores the morello and sweet cherry scents. Also a delicate touch of slate and a facet-rich herbal & spice bouquet. Juicy and elegant with fine morello and sweet cherry flavours. A lively acidity structure and a spiced mineral finish with a soft salty touch. Great ageing potential.

Origin: Old vineyards on the slopes of the Leithagebirge hills - in Jois, Winden und Breitenbrunn – oriented towards the Neusiedler See. The warmth of the nearby lake lends to the perfect ripening of this late season grape variety. And the Leithagebirge contributes finesse, fruit and coolness through the brisk night air coming from the forest. Making this wine particularly distinctive are the soils: the region-typical weathered shell-limestone comes through in the slight salty tone, and the slate is responsible for the subtle mineral tension.

Vinification: Harvested by hand in mid-October 2009 with 20° KMW. Following selection in the vineyards and the winery, processed according to the gravity principle without pumps took place. Spontaneous fermentation occurred in oak fermentation vats. After punching-down, there were 4-5 weeks of maceration. This was followed by malolactic fermentation. The wine was matured for 18 months in 500-liter barrels. It 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 / 5,7 / 1,5

0,75 / 1,5