



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: AT49330000002324820 | BIC: RLBBAT2E  
UID: ATU 50044009 | Fn 198464i



**Characteristics:** Dark ruby-garnet hue with a violet reflection. Intensely soft smokiness underscores the morello and heart cherry fruit, the fine touch of slate and the multifaceted herb-laced bouquet. Juicy and elegant with a vibrant acidity structure. Good length with spicy minerality and subtle saltiness. Still very young.

**Origin:** The old vineyards on the slope sites of the Leithagebirge, facing toward the Neusiedlersee (Lake Neusiedl), are located in Jois, Winden and Breitenbrunn.

**Vinification:** Harvested by hand in mid-October 2010 with 19,5° 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-June 2012.

Grape varieties:

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

Bottling formats:

100% Blaufränkisch

12,5 / 5,7 / 1,0

0,75 / 1,5