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IBAN: AT49330000002324820 | BIC: RLBBAT2E
UjD: ATU 50044009 | Fn 198464i



Characteristics: Deep ruby red with an opaque core. Liquorice, dark forest berries, sandalwood spice, a touch of fresh cedar, and subtle tobacco on the nose. Good complexity on the palate with juicy, elegant, fresh amarelle cherry highlighted by vibrant, refreshing acid structure and firm, well-integrated tannin. The finish lingers long.

Origin: Old vineyards on the slopes of the Leitha Mountains facing Lake Neusiedl in the communities of Jois, Winden, and Breitenbrunn. Typical regional geology comprised of fossil-rich chalk and marine limestone as well as weathered, decomposing mica-schist.

Vinification: Harvested by hand in the beginning of October 2011 with 20,0° 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 3 weeks of maceration. This was followed by malolactic fermentation. The wine was matured for 20 months in once-used 500-liter barrels. It was bottled with glass closures in mid-July 2013.

Grape varieties:

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

Bottling formats:

100% Blaufränkisch

14.0 / 6.1 / 1.0

0,75 / 1,5