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IBAN: AT493300000002324820 | BIC: RLBBAT2E
UjD: ATU 50044009 | Fn 198464i



Characteristics: Dark, nearly opaque ruby red. The nose exhibits cool, earthy herbal spice, amarelle cherry jelly, subtle leafy components, and a touch of eucalyptus. Abundant tightly woven tannins are nicely integrated in dark, subtle cassis and fresh berry fruit. Lingers long with dark minerals and nuances of bitter chocolate on the finish. Tremendous ageing potential.

Origin: Vines of up to 25 years old in the southeast facing Alter Berg Vineyard slope in Winden am Leithagebirge. Above this idyllic site is a cool forest - below one sees Lake Neusiedl and huge cherry trees grow between the vine rows. Fossils stemming from an ancient sea millions of years ago can be found everywhere and lend this wine its vibrant mineral character.

Vinification: Manual harvest in the beginning of October 2011 at 20.5° KMW (24.4° Brix). Hand selection in the vineyard is followed again with careful sorting at the winery. Grapes and must are moved by gravity while abstaining from the use of pumps. Spontaneous fermentation with wild yeast in oak vats with manual punch down. Three weeks total maceration and spontaneous malolactic fermentation. Maturation for 20 months in used 500-litre oak barrels. Bottled mid-July 2013.

Grape varieties:

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

Bottling formats:

100% Blaufränkisch

14.0 / 5.9 / 1.0

0.75 / 1.5