

HEINRICH  


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  
UjD: ATU 50044009 | Fn 198464i



**Characteristics:** This Austrian flagship variety gives a dark ruby-garnet colour. In the nose are notes of fresh blackberries and floral hints. The fine varietal spiciness is underscored by a touch of liquorice. On the palate, there is a lively red berry character with a fresh, ripe morello tone. Elegant texture and a minerally finish accompany the subtle acidity.

**Origin:** The 10-25 year-old vines grow in different choice sites: on the sandy clay southern slopes of the Wagram, the limestone- and slate-rich slopes of the Leithagebirge and in the fertile Heideboden east of the Neusiedlersee lake.

**Vinification:** Harvested by hand at the end of September 2009. Meticulous selection in the vineyard and a further selection on the winery's sorting belt. Processing took place according to the gravity principle without pumps, and spontaneous fermentation occurred in steel tanks at 28-30°C. The mash was stirred by the Pulsair system, and maceration lasted for 2-3 weeks. Malolactic fermentation took place in the steel tanks. The wine was finished in oak vats and used barriques, then bottled with glass closures in mid-April 2011.

Grape varieties:

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

Bottling formats:

100% Blaufränkisch

12,5 / 6,2 / 1,0

0,75