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Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT493300000002324820 | BIC: RLBBAT2E
UId: ATU 50044009 | Fn 198464i



Characteristics: Moderate ruby red hue. The nose exudes floral aromas, whiffs of herbs & spices, nettles, chamomile, licorice and a black currant tone. On the palate are expressions of currants, rhubarb and touches of pomegranate and blood oranges. Rich and juicy tannins and beautiful length accompanied by fine acidity.

Origin: Up to 25 year-old vines in different choice sites: on the sandy clay southern slopes of the Parndorfer Platte east of the Neusiedler See lake, the limestone- and slate-rich slopes of the Leithagebirge west of Neusiedler See.

Vinification: Harvested by hand at the end of September 2011. 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 in mid-December 2012.

Grape varieties:

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

Bottling formats:

100% Blaufränkisch

13,0 / 5,7 / 1,5

0,75