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Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT49330000002324820 | BIC: RLBBAT2E
UID: ATU 50044009 | Fn 198464i



Characteristics: Deep, dark ruby-garnet hue with violet reflections. Aromas of fine nougat and blackberry fruit supported by delicate spices, soft orange notes and complex wood tones. The palate shows body, opulent, ripe berry fruit, perfectly integrated tannins, fine notes of dried fruits in the finish and a lingering fresh fruit expression. Excellent length. A superb multidimensional food companion with enormous charm.

Origin: 10 - 25 year old vines that grow on the site with the same name in fine, loose calcareous soil.

Vinification: Harvested by hand from the beginning of September to the middle of October 2008; selection in the vineyard, with very careful follow-up selection in the winery on the sorting belt; processed according to the gravity principle (without the use of pumps); spontaneous fermentation in oak containers at 28 to 32°C; four weeks of maceration; manual punch-down of the mash; malolactic fermentation in oak vats; aged for 20 months in 500-litre oak vats; bottled in mid-July 2010 with glass closures as well as natural cork.

Grape varieties:

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

Bottling formats:

60% Zweigelt, 30% Blaufränkisch, 10% Merlot

13,0 / 5,0 / 1,0

0,75 / 1,5