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



Characteristics: Dark ruby-garnet colour. Aromas of blackberry, orange zest, some clove and dark minerality. The palate delivers notes of eucalyptus, liquorice, morello cherry, clove, cinnamon, a fine acidity structure and confident tannins. Complex overall impression. Very good for ageing.

Origin: The vines in the Gabarinza vineyard site are up to 30 years old. In the upper area, they grow on terraces of gravelly stones from the ice age; on the slope, they grow in soil comprising fine grained, sandy limestone lake sediments and a considerable portion of loam.

Vinification: Harvested by hand from the mid-September to the beginning of October 2009; 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-Mai 2012.

Grape varieties:

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

Bottling formats:

40% Merlot, 30% Blaufränkisch, 10% Zweigelt

13,5 / 5,5 / 1,0

0,75 / 1,5