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Characteristics: Dark ruby red. Red berries on the entry change over to dark graphite notes. Multiple layers of wild forest berries, blackberry jelly, and subtle bitter chocolate are found in a compact firm frame and linger long on the finish. A powerful and very well-structured wine.

Origin: Vines of up to 30-years old in the Gabarinza vineyard. The upper section is comprised of terrace gravel from the ice age. The slope is fine-grained sandy-chalky marine sediment with significant loam content. Cultivated according to biodynamic regulations.

Vinification: Manual harvest mid-September to the beginning of October 2011. Hand selection in the vineyard followed by sorting in the winery. Movement of grapes and must occurs by gravitation without the use of pumps. Spontaneous fermentation in oak vats with manual punch down, three weeks maceration, spontaneous malolactic fermentation and 20 months maturation in 500-litre oak barrels. Bottled at the end of August 2013.

Grape varieties:

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

Bottling formats:

40% Merlot, 35% Zweigelt, 25% Blaufränkisch

13.5 / 5.7 / 1.0

0.375 / 0.75 / 1.5 / 3.0 / 6.0