

# HEINRICH



Ried Golser

## Gabarinza 2015



### CHARACTER

Bedded in warm-hearted fruit like rose hip, blueberry and adstringence-promising sloe berry, the Gabarinza is an immovable rock in the surf. With patience, time, and aeration in a large glass, it travels an aromatic trail over forest floors covered with moss and autumn leaves to a clearing where peppery heather grows. On the palate it comes to its full force. Gabarinza is intense, powerful and concentrated, yet delineated rather than pompous and thus seemingly at peace with itself. Its tannins are bedded like 200-year-old cobblestones of a Tuscan village: smooth, glossy and rounded, yet intrinsically challenging enough to keep the romantic carriage ride interesting. To really serve this wine justice, one must keep impatient hands away from the corkscrew. It is best to buy twelve bottles and beginning in 2020, drink one per year – and between 2026 and 2029, two per year. Unfortunately that calculation won't really work: replace 12 with 24.

### ORIGIN

This wine carries the name of the oldest and best of the vineyard slopes in Gols. The slope faces southwest and is marked by red terrace gravel deposited during the ice age as well as fine-grained sandy-loamy sediment. We match this soil diversity with the varieties Zweigelt (40 %), Blaufränkisch (30 %), and Merlot (30 %).

### PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of the Respekt association. Handpicked mid September to the beginning of October, spontaneous fermentation, macerated for three weeks in wooded fermentation vats, gentle basket press, 18 months maturation in used 500-litre oak barrels.

### THE NUMBERS

40% Zweigelt, 30% Blaufränkisch, 30% Merlot • 13.5% vol. • 5.6 g/l acidity • 1.0 g/l residual sugar  
Bottle size (l): 0.375, 0.75, 1.5, 3.0, 6.0, 9.0 • bottled end of April 2017