

HEINRICH



Ried Golser

Gabarinza 2016



CHARACTER

Bedded in warm-hearted fruit like rose hip, blueberry and astringency-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 with the freshness of the 2016 vintage and thus rather than pompous, it is quiet and at peace with itself. The tightly woven tannins have the precision of a Persian carpet masterpiece. And despite all density and ornament, this is indeed a flying carpet that magically defies gravity. To truly serve this wine justice, one must keep impatient hands away from the corkscrew. Or better yet, consider putting away enough bottles for the future.

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, 21 months maturation in used 500-litre oak barrels.

THE NUMBERS

40% Zweigelt, 30% Blaufränkisch, 30% Merlot • 13.0% vol. • 5.7 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 beginning of August 2018