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UjD: ATU 50044009 | Fn 198464i



Characteristics: Glimmering golden-yellow colour. Hints of fresh hay and dried fruits along with freshly ground rye, a mineral nuance, and a bit of grapefruit flavour. A very powerful, muscular wine, which – as its youth indicates – has a challenging and exciting effect on the palate.

Origin: Young vines from a northwestern slope that faces away from the Neusiedlersee and toward the Leithagebirge and comprised of crystal slate and quartz slate soils.

Vinification: Harvested by hand at the beginning of September 2008 at 21° KMW; meticulous selection in the vineyard; grapes de-stemmed and carefully pressed. Processed according to the gravity principle without the use of pumps. Spontaneous fermentation; then matured with natural yeasts in used barriques for 18 months. Bottled with glass closures at the beginning of May 2010.

Grape varieties:

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

Bottling formats:

100% Grauburgunder

14,0 / 5,0 / 0,9

0,75 / 1,5