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Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820  
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UjD: ATU 50044009 | Fn 198464i



Characteristics: Shiny golden yellow hue. The nose gives hints of fresh hay and dried fruit. Notes of freshly ground rye, delicate grapefruit and a touch of minerality lace the palate. This wine is muscular, bold, full of coolness and tension and has a strong backbone. Its mineral finish clearly reflects the mica slate soil in which the deep roots of the vines thrive.

Origin: Young vines on a northwest slope that faces away from the Neusiedler See and toward the Leithagebirge and comprises soils of crystalline slate and quartz slate.

Vinification: Harvested by hand at the beginning of September with 20.5° KMW. Following selection in the vineyard, de-stemming, a short maceration period and careful pressing, the must was processed according to the gravity principle without pumps, and spontaneous fermentation took place. The wine was matured on its own yeast for 18 months in a used 500-liter wooden barrel. It was bottled (660 bottles) with glass closures in mid-April 2011.

Grape varieties:

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

Bottling formats:

100% Grauburgunder

14,0 / 4,3 / 1,1

0,75