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Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT493300000002324820 | BIC: RLBBAT2E
UjD: ATU 50044009 | Fn 198464i



Characteristics: Dark ruby-garnet colour with a violet reflection. The aroma gives scents of intense dark berry confit - mainly blackberry - with some liquorice, soft citrus zest and tobacco nuances, and a hint of minerality. The palate exudes juicy dark berries and has lovely complexity and fine acidity. Very good length with fine cherry fruit in the finish. Well integrated tannins. An ideal, harmonious food companion.

Origin: From vines, 10-35 years old, growing on the southern slopes of the Parndorfer Platte – in top vineyards such as Salzberg, Gabarinza, Ungerberg, Altenberg, Kurzberg, Kaiserberg and Alter Aussatz.

Vinification: Harvested by hand from the middle of September to the end of October 2008; selection in the vineyard; very careful follow-up selection in the winery on the sorting belt; processed according to the gravity principle (without the use of pumps); spontaneous fermentation in steel tanks and wooden containers at 28 to 32°C; pumping over with Pulsair system; 3-4 weeks of maceration; malolactic fermentation in steel tanks, aged for 20 months in small oak-barrels, bottled with glass closures in mid-August 2010.

Grape varieties:

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

Bottling formats:

63% Zweigelt, 35% Blaufränkisch, 2% St. Laurent

13,0 / 5,2 / 1,2

0,75 / 1,5