

HEINRICH  


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



Characteristics: Dark ruby-garnet hue with a violet reflection. The nose gives notes of blackberry, morello liquor, some liquorice, a smoky mineral tone, delicate herbs and spices and fine sweet cherry fruit. The palate is juicy, tightly woven and balanced, and has fine tannins. Lovely extract sweetness in the finish along with cherry / morello cherry tones. An all-around food companion with wonderful ageing potential.

Origin: The vines are 10 - 35 years-old, growing in top vineyard sites on the southern slopes of the Parndorfer Platte – including Salzberg, Gabarinze, Unterberg, Altenberg, Kurzberg, Kaiserberg and Alter Aussatz.

Vinification: Harvested by hand from mid-September to the beginning of October 2009. Following careful selection in the vineyards and again on the winery sorting belt, processing took place according to the gravity principle without pumps. Spontaneous fermentation was in steel tanks and wooden fermentation vats at 28-32°C. After stirring via the Pulsair system as well as by hand, there were 3 – 4 weeks of maceration, and then malolactic fermentation. The wine was matured for 20 months in 226-liter and 500-liter oak barrels. It was bottled with glass closures at the end of August 2011.

Grape varieties:

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

Bottling formats:

65% Zweigelt, 35% Blaufränkisch

13,0 / 5,7 / 1,0

0,75 / 1,5 / 3,0 / 6,0 / 9,0