

# HEINRICH



## Pannobile 2012

### CHARACTER

A complex and exciting interpretation of the autochthon varieties Zweigelt and Blaufränkisch. Dark ruby with purple highlights. Subtle notes of sour cherry and liquorice lay under dark berry fruit and mineral nuances. Fine tannin, crisp freshness, and sweet fruit are very elegantly balanced. The finish is very long and there is plenty of ageing potential.

### ORIGIN

From the high-potential Pannobile sites located on the south-facing slopes in Gols and the east facing slopes of the Leitha Mountains. A delicious reflection of the meagre sandy loam and the limestone and slate soils found on the north end of Lake Neusiedl as well as the Pannonian influenced climate.

### PRODUCTION

A great vintage gently captured in a bottle through conscientious handcraft. The vineyards are currently in conversion to biodynamic cultivation. Hand picked from the end of September through the beginning of October. Spontaneous fermentation with three weeks on the skins in wooden vats. Twenty months maturation in used 500-litre oak barrels.

### THE NUMBERS

60% Zweigelt, 40% Blaufränkisch • 13.5% Vol. • 5.4 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.375, 0.75, 1.5, 3.0, 6.0  
Bottled mid-July 2014.