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Characteristics: Cuvée of mostly Zweigelt and Blaufränkisch, the Pannobile has become a classic, show-piece Burgenland red wine. The grapes come solely from top slope sites - something that is reflected in its physiological and aromatic ripeness. It is a masculine, broad-shouldered wine with aromas of forest soil, tobacco, black tea and ripe blackberry. Mainly dark, ripe flavours are captured on the palate - sweet, black cherries and elderberry - underscored by warm vanilla tones with a touch of airy mint.

Origin: 10 to 36 year-old vines, mainly from our top sites on the southern slopes of Parndorfer Platte (Salzberg, Gabarinza Ungerberg, Altenberg, Kurzberg and Kaiserberg).

Vinification: Harvested by hand between the end of September and the beginning of October 2004; 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); fermented in steel tanks and wooden containers at 28 to 32 degrees C; Pumping over with Puls-Air-System; 3-4 week maceration; malolactic in steel tanks - 70% new wood; aged for 16 months; bottled on August 10th, 2006.

Grape varieties:

Serving temperature:

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

Bottling formats:

70% Zweigelt, 20% Blaufränkisch, 5% Merlot, 5% St. Laurent

16 - 18°C

13.5 / 5.7 / 0.8

0.75 l