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IBAN: AT493300000002324820 | BIC: RLBBAT2E
UID: ATU 50044009 | Fn 198464i



Characteristics: Medium carmine-garnet colour with a subtle ochre core. The nose exudes a raspberry-cherry jam character with undertones of smoke & spice, plus fine accents of noble wood and milk caramel; a very inviting, facet-rich bouquet. The palate yields sweet dark berry fruit, a silky, creamy texture, fine tannins and a lingering soft orangey note; full of finesse and lots of length; sweet extract in the finish; very good for laying down.

Origin: 10 - 15 year old vines on the Goldberg site, grown on haplic chernozem containing, fine and loose masses on top of gravel.

Vinification: Harvested by hand from September 25 to 27, 2007; selection in the vineyard, production according to the gravity principle (without the use of pumps); spontaneous fermentation in steel tanks and wood vats at 26 to 28°C; four weeks of maceration; manual punch-down of the mash; malolactic fermentation in barriques; 60% new wood; aged 15 months; bottled on May 14, 2009.

Grape varieties:

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

Bottling formats:

100% Pinot Noir

13,0 / 5,0 / 1,5

0,75 / 1,5