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UjD: ATU 50044009 | Fn 198464i



Characteristics: Ruby red hue. Light, fruity raspberry aroma accompanied by delicate meadow herb flavours. Charming, mouthfilling fruit with a fresh nuance of rhubarb; subtle orange zest underscored by fine sour cherry tones. Good balance with lengthy, drink-enticing acidity.

Origin: The vines are 10 to 15 years old, and grow in our vineyards in Gols; these are managed according to bio-dynamic principles. A part is from the gravelly Riede Goldberg, which lies on the meager Parndorfer Platte. The other part is from the slope of the Salzberg, a southwesterly-facing vineyard site with sand and loam soils, and just a stone's throw away from our winery. Through these vineyards, the wine reflects an origin and character that are completely different from those of our Pinot Noir from the Leithagebirge.

Vinification: Harvested by hand at the end of August 2012. Following selection in the vineyards and a further selection on the winery sorting belt, processing according to the gravity principle without pumps took place. Spontaneous fermentation occurred in steel tanks and wooden vats at 26-28 ° C. After punching-down, there were four weeks of maceration followed by malolactic fermentation. The wine was matured for 8 months in 500-liter barrels. It was bottled at the end of May 2013.

Grape varieties:

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

Bottling formats:

100% Pinot Noir

0,75