



Weingut Heinrich GmbH | Baumgarten 60 | 7122 Gols | Österreich
Telefon +43/2173/31 76 | Fax -4 | weingut@heinrich.at | www.heinrich.at
Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT49330000002324820 | BIC: RLBBAT2E
UjD: ATU 50044009 | Fn 198464i



Characteristics: Dark ruby-garnet colour with an opaque core; a touch of violet; slightly lighter on the rim. The nose is ethereal with notes of sweet forest berry fruit, fine herbs, soft tobacco and some pleasant noble wood. Richly faceted. The palate is compact and powerful, with firm, sweet tannins that give enormous length to the wine. Nuances of chocolate, orange zest and juicy berries; wood spices in the finish; still needs time in the bottle. Most importantly, please have patience. What will come - will be spectacular!

Origin: The Salzberg is named after the southern slope vineyard site bearing the same name and that is situated above our winery. The site is remarkable not only because of its ideal sun exposition, but also because of the impressive diversity of its soils - a palette featuring everything from clay and silt to limestone, sand and gravel. This enables us to ripen our Merlot, Blaufränkisch and Zweigelt to perfection in a relatively small space, especially because each variety grows in its own optimal soil. The sum total of complexity, harmony, fruit and warmth of this wine is no more and no less than the reflexion of a truly special vineyard.

Vinification: Harvested by hand at the end of September 2007; 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 oak containers at 28 to 32°C; manual pumping over; 4 - 6 weeks of maceration; also malolactic fermentation and 30 months of maturation in 500-litre wooden barrels; bottled with natural cork closures at the beginning of May 2010.

Grape varieties:

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

Bottling formats:

60% Merlot, 30% Blaufränkisch, 10% Zweigelt

14,0 / 4,9 / 0,9

0,75 / 1,5