

HEINRICH  




## Salzberg 2011

### CHARACTER

Dark ruby-garnet with an opaque core and thin fading rim. Inviting fragrance of sandalwood, ripe cherries, dark chocolate, and balsamic spice over a background of dark forest berries. Multifaceted aromas and flavours, complex and full-bodied with well-integrated tannin. Subtle extract sweetness is nicely balanced with cool crispness on the long finish. Potential to age for decades.

### ORIGIN

Salzberg is the name of one of the oldest and best vineyard slopes in Gols, which faces southwest and is dominated by red gravel from the ice age mixed with fine-grained sandy-loam sediment. We take advantage of this soil versatility with the varieties Zweigelt (40%), Blaufränkisch (30%), and Merlot (30%).

### PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of Respekt. Manual harvest at the end of September through the beginning of October 2011. Spontaneous fermentation with three weeks on the skins in wooden vats. Basket pressed and 30 months maturation in used 500-litre oak barrels.

### THE NUMBERS

50% Blaufränkisch, 50% Merlot • 14.0% Vol. • 5.4 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75, 1.5, 3.0, 6.0  
Bottled end of May 2014.