

HEINRICH



Salzberg 2012

CHARACTER

Dark ruby-garnet with an opaque core and discreet transparent rim. Fleshier than a steak and darker than powder. The intense aromas reveal indications for corresponding and appealing complexity. Rosemary accompanies, vanilla supplements. Wild berries, underbrush and earthy aromas transport one into the forest. Tightly woven tannins lend form and texture, with vibrant acidity structures and cherry and chocolate notes expand the dimensions of aroma. Potential to age for decades.

ORIGIN

This wine is named for its origin, 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-loamy sediment. This soil versatility is matched with the varieties Blaufränkisch (50%) and Merlot (50%).

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic standards of the Respekt Vintner Association. Manually harvested from the end of September through the beginning of October 2012. Spontaneous fermentation, three weeks maceration of the skins in wooden fermentation vats, basket pressed, and matured for 30 months in 500-litre oak barrels.

THE NUMBERS

50% Blaufränkisch, 50% Merlot • 14% Vol. • 5.6 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75, 1.5, 3.0, 6.0

Bottled early May 2015