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UjD: ATU 50044009 | Fn 198464i



**Characteristics:** Strong ruby-garnet hue. In the nose are scents of black-berry, minerals and herbs with a touch of fine wood. Elegant with a seductive, subtle mineral expression coming through on the palate along with soft floral notes. A vivid and animated wine with with a red berry finish.

**Origin:** The vines are 10-35 years-old, with half of them growing in the Rosenberg in Breitenbrunn (in the mica slate soils of the eastern slope of the Leithagebirge), and the other half growing in the gravelly Parndorfer Platte and the humid Heidenboden to the east of the Neusiedler See.

**Vinification:** Harvested by hand at the beginning of September 2009. Following selection in the vineyards and then 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 28 – 32°C. After stirring via the Pulsair system, there were three weeks of maceration and a maturation period of 15 months in used barriques and 500-liter barrels. The wine was bottled with glass closures in April 2011.

Grape varieties:

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

Bottling formats:

100% St. Laurent

12,5 / 5,6 / 1,0

0,75 / 1,5