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Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820  
IBAN: AT493300000002324820 | BIC: RLBBAT2E  
UjD: ATU 50044009 | Fn 198464i



Characteristics: Light green-yellow hue. An attractive bouquet of yellow apple underscored by floral notes and mineral nuances. Precise and complex with fine, ripe quince, vital acidity and an appealing saltiness on the finish.

Origin: 20 - 25 year old vines growing in optimal sites on the southeast slopes of the Leithagebirge - like Alter Berg in Winden as well as Edelgraben and Kollern in Breitenbrunn.

Vinification: Harvested by hand from the end of September to mid October 2008; selection in the vineyard, with very careful follow-up selection on the sorting belt in the winery; processed according to the gravity principle (without the use of pumps); spontaneous fermentation in steel tanks at 28 to 32°C; pumping over with Pulsair system; malolactic fermentation in steel tanks; aged in oak fermentation vats and twice-used barriques; bottled with glass closures at the end of November 2009 and the end of May 2010.

Grape varieties:

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

Bottling formats:

100% Weissburgunder

13,0 / 5,5 / 2,1

0,75 / 1,5