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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. The bouquet is very attractive with floral notes that underscore a yellow apple scent and mineral nuances. This wine is precise and complex and delivers a ripe quince flavour, vital acidity and an appealing salty touch in the finish.

Origin: The 20-25 year-old vines grow in three excellent sites on the eastern slopes of the Leithagebirge: the Kollern and the Unteren Edelgraben in Breitenbrunn as well as the Alten Berg near Winden – all of which are characterized by region-typical soils of limestone and lime sandstone with a rich fossil content.

Vinification: Harvested by hand in mid-September 2009 with 19.3° KMW. After selection in the vineyard, de-stemming and a short maceration period, careful pressing took place. Spontaneous fermentation followed. The wine was then matured on its own yeast for 16 months in large oak barrels and used 500-liter wooden barrels. There was partial malolactic fermentation. In April 2011, the wine was bottled with glass closures.

Grape varieties:

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

Bottling formats:

100% Weissburgunder

13,0 / 5,0 / 1,0

0,75 / 1,5