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IBAN: AT493300000002324820 | BIC: RLBBAT2E  
UId: ATU 50044009 | Fn 198464i



Characteristics: Deep ruby-garnet colour, plus a soft touch of violet and a delicate rim. Fresh plum fruit marks the nose, along with notes of fine herbs and spices and a hint of orange zest. The palate is juicy with fine red berry fruit tones that deliver good sweetness and a pleasant acidity structure. Very nicely woven, with medium length; already very approachable and offering uncomplicated drinking pleasure.\*

Origin: 10 – 30 year old vines at various optimal sites of the Heideboden between the Parndorfer Platte and Lake Neusiedl.

Vinification: Harvested by hand from the beginning of September to mid September 2009; 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; two to three weeks of maceration; malolactic fermentation in steel tanks; aged in oak vats and twice-used barriques; bottled with glass stoppers at the beginning of December 2010.

Grape varieties:

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

Bottling formats:

100% Zweigelt

12.5 / 5.6 / 1.0

0,75 / 1,5