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



Characteristics: Dark ruby–garnet colour. Fresh sour cherry in the nose along with raspberry spirit, licorice, mint and clove. The flavourful palate gives notes of blackberry and bitter chocolate. The tannins are soft and rich, accompanied by understated acidity and a fine, smooth finish

Origin: The vines, up to 30 years old, find exactly what the grape variety loves in the flat vineyard sites of the Heideboden, east of the Neusiedlersee: the fertile deep black earth soils; the endless hours of sunshine; the unique microclimate nurtured by the nearby lake - and of course the 2011 vintage.

Vinification: Harvested by hand from the beginning of September to mid-September 2011. All movement of must and wine is carried out using gravity. Maceration lasted 2-3 weeks and spontaneous fermentation took place in temperature controlled stainless steel vats at 28-32°C. Spontaneous malolactic fermentation occurred in stainless steel vats. The wine aged in a mix of large oak vats and 2nd use barriques until bottling in mid-December 2012.

Grape varieties:

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

Bottling formats:

100% Zweigelt

12,5 / 5,5 / 1,1

0,75