



Weingut Heinrich GmbH | Baumgarten 60 | 7122 Gols | Österreich
Telefon +43/2173/31 76 | Fax -4 | weingut@heinrich.at | www.heinrich.at
Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT49330000002324820 | BIC: RLBBAT2E
UjD: ATU 50044009 | Fn 198464i



Characteristics: Dark ruby garnet hue. The nose yields a sour cherry aroma with herb & spice components. Red berry and discreet cherry fruit on the palate. The character of the vintage is reflected in the acidity expression and the tightly woven tannins.

Origin: Up to 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 to end of September 2010. 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 with glass stoppers at the beginning of January 2012.

Grape varieties:

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

Bottling formats:

100% Zweigelt

12,5 / 5,5 / 1,1

0,75 / 1,5