



SALZBERG 2015

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| Origin: | Austria, Neusiedlersee, Gols |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Golser Salzberg |
| Site Type: | hillside |
| Varietal: | Blaufränkisch 50 % Merlot 50 % |
| Geographical Orientation: | south west |
| Soil: | red gravel fine-grain sandy loamy sediments |



PREMIUM ESTATE OF AUSTRIA



CELLAR

| | |
|---------------------------------|--|
| Harvest: | handpicked middle/october |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous wooden fermentation stand 3 week(s) |
| Maturing: | oak barrel 500 L used barrel 30 month(s) |
| Bottling: | middle/may 2018 |

Weingut Heinrich GmbH | Baumgarten 60 | Austria

www.heinrich.at | weingut@heinrich.at | www.instagram.com/weingutheinrich | www.facebook.com/weingutheinrich

WeingutHeinrichGernotHeike | www.instagram.com/weingutheinrich

DATA

| | |
|-----------------|------------------------|
| Wine Type: | Still wine red dry |
| Alcohol: | 13.5 % |
| Acid: | 5.5 g/l |
| Residual Sugar: | 1 g/l |
| Certificates: | respect - BIODYN |