



PRODUCER PROFILE

Estate owned by: Gernot and Heike
Heinrich
Winemaker: Gernot Heinrich
Total acreage under vine: 222
Estate founded: 1990
Winery production: 3,000 Bottles
Region: Burgenland
Country: Austria

Heinrich Salzberg 2013

WINE DESCRIPTION

Gernot and Heike Heinrich founded their winery in 1990 with just one hectare and have steadily grown to 90 hectares today. Heinrich converted to biodynamics in 2006 and is a member of Respekt, a certifying body for biodynamic viticulture in Austria. Heinrich is today one of Austria's most innovative wine producers.

All of Heinrich's wines are fermented spontaneously and are often left with the skins for several weeks. The wines remain on their lees for an extended period and are vinified mainly in neutral oak casks. Gernot says, "we give the wines plenty of time to mature, the time that hardly anyone has today," and adds, "it is above all else time that shapes our wines."

Salzberg is one of the oldest and best vineyards in Gols. The vineyard faces southwest and is dominated by red gravel from an Ice Age mixed with fine-grained sandy-loam sediment. Heinrich is famous for this powerful blend of 50% Blaufränkisch and 50% Merlot, only produced in top vintages, and is in high demand. It is spontaneously fermented and aged for 30 months in 500-liter oak barrels.

TASTING NOTES

Salzberg is dense, powerful, and built for long-aging yet maintains freshness and elegance thanks to a gentle hand in the cellar. It features aromas and flavors of blackberries, fine herbs, tobacco, and forest floor. The palate is compact and assertive, with firm tannins that fresh acidity that gives enormous length to the wine.

FOOD PAIRING

Blaufränkisch features a moderate level of weight, bright acidity, and is firmly structured making it an excellent wine for the table. Blaufränkisch produced in a balanced style without excessive ripeness or oak can be paired with food like Pinot Noir and is excellent with game birds, duck, and veal. It is the classic wine to pair with a Hungarian goulash of braised meat and vegetables served with egg noodles or potatoes.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ried Salzberg
Elevation:	528 feet
Vines/acre:	2,000
Yield/acre:	1 tons
Exposure:	Southwestern
Year vineyard planted:	1998
Harvest time:	September
First vintage of this wine:	1999
Bottles produced of this wine:	3,000
Certified Eco-Friendly Practices:	Biodynamic-Respekt

WINEMAKING & AGING

Varietal composition:	50% Blaufränkisch, 50% Merlot
Type of aging container:	Barrels
Size of aging container:	500-liters

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	1 g/L
Acidity:	5.6 g/L