



Heideboden 2018



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Heideboden
Site Type:	plains
Varietal:	Zweigelt 50 % 17 - 32 years 3000 - 7000 plants/ha 4000 - 6000 liter/ha Blaufränkisch 30 % Merlot 20 %
Sea Level:	135 m
Soil:	lime little gravel large black earth medium

Vineyard Site:

The vineyards for this blend are all situated in the Heideboden close to the Lake Neusiedl that is characterized by its great variety of soils from black earth, to gravel and loam.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 10 day(s) 90 % Carbonic fermentation Stems: 100 % steel tank 10 day(s) 10 %
Filter:	unfiltered
Maturing:	50 % small oak barrel 225 L used barrel 10 month(s) 50 % oak barrel 500 L used barrel 10 month(s)
Bottling:	natural cork

Data

Wine Type:	still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6.3 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)



Optimum Drinking Year: 2019 - 2027

Product Codes

EAN / carton 6: 912003505 302 2