



# Heideboden 2018



CLAUS PREISINGER

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Heideboden
<b>Site Type:</b>	plains
<b>Varietal:</b>	Zweigelt 50 %   17 - 32 years 3000 - 7000 plants/ha   4000 - 6000 liter/ha Blaufränkisch 30 % Merlot 20 %
<b>Sea Level:</b>	135 m
<b>Soil:</b>	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

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

## Data

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



**Optimum Drinking Year:** 2019 - 2027

Product Codes

**EAN / carton 6:** 912003505 302 2