

# Umathum Haideboden 2015

## Wine Description

Deep ruby red with dark core, spicy and fruity in the nose with impressions of raspberries and cherries, full-bodied on the palate with intense fruit of plum and blackberries, fine tannin, long and dense finish

**Wine Type:** Still wine | red | dry

**Alcohol:** 13.4 %

**Residual Sugar:** 1 g/l

**Acid:** 4.8 g/l

**Allergens:** sulfites

**Drinking Temperature:** 16 - 18 °C

**Aging Potential:** high (10 years)

**Optimum Drinking Year:** 2018 - 2026



## Vineyard

### Vineyard Site:

Haideboden is the original name for the area of land around the municipality of Frauenkirchen, located to the east of Lake Neusiedl. The name "Haideboden" was first used by the Umathum winery for this cuvée in 1991. "Haideboden" spelled with an "A" is the original spelling and is only used by the Umathum Winery. The grapes for this wine come from vineyards located to the west of Frauenkirchen, a somewhat different soil depending on the variety. Zweigelt stands on iron-rich pebbly soil, Blaufränkisch where there is more lime and clay, Cabernet Sauvignon grows on extremely poor soil.



**Origin:** Austria, Burgenland, Frauenkirchen

**Quality grade:** Österreichischer Qualitätswein

**Site:** Haideboden

<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 55 %   25 - 46 years 3800 plants/ha   5000 liter/ha Blaufränkisch 25 % Cabernet Sauvignon 20 %
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	130 m
<b>Soil:</b>	gravel lime loam

## Harvest and Maturing

<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   3 week(s)   temperature control: yes   28 - 30 °C   100 %
<b>Fermentation Process:</b>	pump over   1 - 5 x day   Duration: 21 days
<b>Filter:</b>	layer filtration
<b>Sulfur Added:</b>	wine
<b>Maturing:</b>	70 %   small oak barrel   225 L   used barrel   20 month(s) 30 %   small oak barrel   225 L   new barrel   20 month(s)

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.