

ANITA **NITTNAUS** HANS



HEIDEBODEN ROT 2016

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Österreichischer Qualitätswein
Site:	Heideboden
Site Type:	plateau
Varietal:	Zweigelt 60 % Blaufränkisch 20 % Merlot 20 %
Geographical Orientation:	east

Vineyard Site:

This elegant cuvée of Zweigelt, Blaufränkisch and Merlot takes its name from the sunny lowlands on the eastern side of Lake Neusiedl, which are characterized not only by the excellent microclimate but also by the particularly permeable soils.




PANNOBILE

WEATHER / CLIMATE

Vintage description:

2016 started out difficult with frost that led to a substantial loss in yield. This was followed by a wet and cold summer with perpetual threats of fungal infections. On the bright side the water supply for the vines was ideal for the subsequent almost too hot September. All's well that ends well.

CELLAR

Harvest: handpicked | middle/september - middle/october
Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank
Maturing: oak barrel | 500 L | used barrel | 12 month(s)
Bottling: Feb. 1, 2018 | 13000 bottles

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.6 %
Acid: 5.8 g/l
Residual Sugar: 1.1 g/l
Certificates: bio-organic
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: high (12 years)
Optimum Drinking Year: 2018 - 2026

WINE DESCRIPTION

dark, brilliant ruby red, delicate fruit, dark cherries, dark berries, and spice, tight on the palate, long and complex finish