



## HEIDEBODEN WEISS 2016



**Origin:** Austria, Neusiedlersee, Andau  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Heideboden  
**Site Type:** plains  
**Varietal:** Sauvignon Blanc 40 % | 12 - 20 years  
3500 - 5500 plants/ha | 3500 - 5500 liter/ha  
Weißburgunder 40 %  
Chardonnay 20 %  
**Sea Level:** 117 m  
**Soil:** gravelly | large | top soil  
sandy | medium | sub soil



### Weather / Climate

**Climate:** continental, pannonic

### Cellar

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Malolactic Fermentation:** no  
**Fermentation:** partly spontaneous  
steel tank | 18 day(s) | temperature control: yes | 18 - 20 °C  
**Maturing:** steel tank | 6 month(s)  
**Time on the Full Yeast:** 2 week(s)  
**Time on the Fine Yeast:** 4 month(s)

### Data

**Wine Type:** Still wine | white | dry  
**Alcohol:** 13.5 %  
**Residual Sugar:** 3 g/l  
**Acid:** 5.9 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (5 years)  
**Optimum Drinking Year:** 2017 - 2019

### Awards

**Falstaff:** 90