



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
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
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