

Umathum Haideboden 2017

Wine Description

Bright garnet red in colour, cherry and blackberry aromas with hints of redcurrant, dark, ripe cherry on the palate with nuances of redcurrant and light toasty aromas, ripe, delicate tannic acid and a fine aftertaste.

Wine Type: Still wine | red | dry

Alcohol: 12.9 %

Residual Sugar: 1 g/l

Acid: 5.2 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2020 - 2030



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

Site Type:	hillside
Varietal:	Zweigelt 60 % 27 - 48 years 3800 plants/ha 5000 liter/ha Blaufränkisch 30 % Cabernet Sauvignon 10 %
Geographical Orientation:	south east
Sea Level:	130 m
Soil:	gravel lime loam

Harvest and Maturing

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

Product Codes

EAN:	9008172172410
EAN / carton 6:	9008172172465

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.

Food recommendation

hearty dishes, meat, game and lamb