

Umatham

Haideboden 2017

Österreichischer Qualitätswein

Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Haideboden

Site Type: hillside

Varietal: Zweigelt 60 % | 27 - 48 years

5000 liter/ha

Blaufränkisch 30 %

Cabernet Sauvignon 10 %

Geographical Orientation: south east

Sea Level: 130 m

Soil: gravel

lime

loam

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 Umatham winery for this cuvée in 1991. "Haideboden" spelled with an "A" is the original spelling and is only used by the Umatham 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.

Cellar

Harvest: handpicked

Fermentation: spontaneous

Filter: layer filtration

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

Data

Wine Type: Still wine | red | dry

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2020 - 2030

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.

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