

# Umathum Haideboden 2018

## 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:** 12.8 %

**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:** 2021 - 2031



## 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

<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 59 %   28 - 49 years 3800 plants/ha   5000 liter/ha Blaufränkisch 24 % Cabernet Sauvignon 17 %
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	130 m
<b>Soil:</b>	gravel lime loam

## Harvest and Maturing

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

## Product Codes

<b>EAN:</b>	9008172172410
<b>EAN / carton 6:</b>	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