



CLAUS PREISINGER

Heideboden 2018



Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Heideboden
Site Type:	plains
Varietal:	Zweigelt 50 % 17 - 32 years 3000 - 7000 plants/ha 4000 - 6000 liter/ha Blaufränkisch 30 % Merlot 20 %
Sea Level:	135 m
Soil:	lime little gravel large black earth medium

Vineyard Site:

The vineyards for this blend are all situated in the Heideboden close to the Lake Neusiedl that is characterized by it's great variety of soils from black earth, to gravel and loam.

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 10 day(s) 90 % Carbonic fermentation Stems: 100 % steel tank 10 day(s) 10 %
Filter:	unfiltered
Maturing:	50 % small oak barrel 225 L used barrel 10 month(s) 50 % oak barrel 500 L used barrel 10 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6.3 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C



Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

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Aging Potential:	high (15 years)
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Optimum Drinking Year:	2019 - 2027
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Product Codes

EAN / carton 6:	912003505 302 2
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