



Heideboden 2021



CLAUS PREISINGER

Wine Type: Still wine | red | dry

Alcohol: 13.5 %

Residual Sugar: 1 g/l

Acid: 5.6 g/l

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2022 - 2030

Vineyard

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.

Origin: Austria, Burgenland

Quality grade: Bio-Qualitätswein

Site: Heideboden

Site Type: plains

Varietal: Zweigelt 30 % | 20 - 35 years
3000 - 7000 plants/ha | 4000 - 6000 liter/ha
Merlot 70 %

Sea Level: 135 m

Soil: lime | little
gravel | large
black earth | medium



Harvest and Maturing

Harvest: handpicked

Grape Sorting: manual

Fermentation: spontaneous

Malolactic Fermentation: yes

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

Sulfur Added: no

Maturing: 50 % | oak barrel | 500 L | used barrel | 7 month(s)
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Bottling: natural cork

Product Codes

EAN: 9120035054364