



CLAUS PREISINGER

Heideboden 2022



Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Heideboden
Site Type:	plains
Varietal:	Zweigelt 30 % 21 - 36 years 3000 - 7000 plants/ha 4000 - 6000 liter/ha Merlot 70 %
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 its 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 % oak barrel 500 L used barrel 7 month(s) 50 % oak barrel 500 L used barrel 7 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	2.2 g/l
Acid:	6.1 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)



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Optimum Drinking Year: 2023 - 2031

Product Codes

EAN: 912003505460 9

EAN / carton 6: 912003505505 7