

2022

Haydn Homage

Qualitätswein, Burgenland
Organic Farming



Terroir

Limestone, clay, sand – soft pruning – organic compost

Cellar

2-4 days cold maceration – crushing - fermentation for 12-14 days – 12 months in used tonneaux – final blending - 3 months stainless steel – 3 months on the bottle before release

Profile and Characteristics

Cassis – plum – medium bodied – fruity – soft tannins – touch of chocolate

Varietal
Blaufränkisch | Merlot | Zweigelt | Cabernet Sauvignon | varietal blend red

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2030