

## HEIDEBODEN Rotweincuvée 2022

Intense fruity components of ripe berries, fine woody spice – lively, harmonious, easy to drink. A real „everybody's darling“.





 **VARIETY:** Blend of Zweigelt, Blaufränkisch & St. Laurent

 **ORIGIN:** Burgenland

 **MATURATION:** In steel tanks and partly in multi-filled barrique barrels („partial barrique“)

 **HARVEST:** Mid-September with careful selection in the vineyard

 **VINIFICATION:** Perfectly ripe, aromatic grapes are harvested. After a short cold extraction on the skins is followed by rapid fermentation and malolactic fermentation. Mash fermentation is temperature-controlled, with flooding of the pomace cake to optimise extraction.

 **SOIL:** Changing topsoil with variable humus layers, including deep mineral red gravel strips. The vineyards are located in the heath soil around Mönchhof.

ALCOHOL CONTENT: 13.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.8 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: at least 3 to 5 years, much longer if stored well

FOOD RECOMMENDATION: Game dishes, pasta, but also with cheese variations

CONTAIN SULPHITES

GOLD Berliner Wein Trophy 2025

ÖGZ Sortensieger – „Grillwein“ 2024, 2023 & 2022

ÖGZ Sortensieger – „Wild- & Ganslwein“ 2024

FALSTAFF Grand Prix Sieger 2021

EAN Code single bottle: 912004176 4448

EAN Code box of six: 912004176 4455

Packaging unit: box of six