HEIDEBODEN Rotweincuvée 2023

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: 5.6 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

Awards of the current vintage:
GOLD AWC Summer Tasting 2026
Silber Mundus Vini Summer Tasting 2026

Awards for the previous vintage:
GOLD AWC Spring Tasting 2026
GOLD Berliner Wein Trophy 2026
ÖGZ Sortensieger – „Grillwein“ 2024, 2023 & 2022

EAN Code single bottle: 912004176 7241
EAN Code box of six: 912004176 7258

Packaging unit: box of six

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