




## MASSIV Red 2020


The name says it all: Intense fruit, fine vanilla, delicate roasted notes – full-bodied and with a long, elegant finish.





 **VARIETY:** Blend of Zweigelt, Ráthay, Blaufränkisch, Cabernet Sauvignon & Merlot

 **ORIGIN:** Burgenland

 **MATURATION:** The long mash fermentation is followed by ageing in new barrique barrels, sometimes even twice ('double-oaked') for 18-24 months each time

 **HARVEST:** Beginning of October with careful selection and strong quantity reduction in the vineyard

 **VINIFICATION:** Harvest of perfectly ripe grapes. Short cold maceration followed by moderate fermentation at a controlled temperature. After the main fermentation, the mash remains in the fermentation tank for at least 100 days to extract the seeds and skins and initiate malolactic fermentation.

 **SOIL:** Gravelly, sandy soils with partly loamy subsoil. The Heideboden vineyards lie on the edge of the Parndorf plateau and slope gently down to Lake Neusiedl.

ALCOHOL CONTENT: 15.0 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 5.1 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 10-15 years, much longer if stored well

FOOD RECOMMENDATION: Dark meat and game, savoury dishes, cheese variations, „solo“ as a dessert

CONTAIN SULPHITES

GROSSES GOLD Berliner Wein Trophy Winterverkostung 2025

Best of Show Austria red MUNDUS VINI Spring Tasting 2025

AWC TROPHYSIEGER 1. Platz Kategorie Cuvée Rot 2024

EAN code single bottle: 912004176 5193

EAN code box of six: 912004176 5339

Packaging unit: box of six