

MASSIV® White 2020

The name says it all: juicy, full-bodied, elegant fruit, roses, vanilla and nougat. Full-bodied with a long finish – great ageing potential!



VARIETY: Blend of Chardonnay & Traminer



ORIGIN: Burgenland



MATURATION: The wine matures for several months on the fine lees in the barrel, is then carefully blended and bottled after maturing for 14-16 months in steel tanks. This method combines fruity, mildly spicy notes with strength and fullness and creates a wine of international stature with great ageing potential.



HARVEST: Fully ripe grapes from our best vineyards remain on the vine until they have reached their maximum ripeness. The harvest takes place between the end of September and the beginning of October, depending on the weather.



VINIFICATION: Gentle, reductive processing: maceration in the grapes' own juice, directly in the press. After clean must clarification, controlled, temperature-controlled fermentation takes place in steel tanks. Traminer portion partly fermented on the skins.



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: 13.5 % vol.

DRINKING TEMPERATURE: 10 - 12°C

ACIDITY: 4.9 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

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

FOOD RECOMMENDATION: perfect with fish, seafood, veal, Asian cuisine, spicy cheese and dark chocolate

CONTAIN SULPHITES

GOLD AWC Vienna Spring Tasting 2025

GOLD MUNDUS VINI Spring Tasting 2025

ÖGZ Sieger Weiße Reserve 1. Platz ÖGZ-Gold 2024

EAN code single bottle: 912004176 4318

EAN code box of six: 912004176 4325

Packaging unit: box of six

