

Zweigelt vom HEIDEBODEN 2023

The perfect symbiosis: Zweigelt from top Heideboden vineyards, aged in steel & barrique. Fruity, spicy, nougat – elegant & balanced.



 **VARIETY:** Zweigelt

 **ORIGIN:** Burgenland

 **MATURATION:** A successful symbiosis of two worlds: Grapes from the best vineyards of the large Heideboden site. Zweigelt wines matured classically in steel tanks and in barriques combine to create a fine composition. Around 10-15% Merlot complements the fruit and elegance and gives the wine more volume and the finest roasted notes.

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

 **VINIFICATION:** Harvest of perfectly ripe grapes, short cold maceration, followed by temperature-controlled mash fermentation with marc flooding. Afterwards, malolactic fermentation.

 **SOIL:** Loamy soil with varying gravel content and lime content, interspersed with deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 13.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.6 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: approx. 5 years, with good storage also considerably longer

FOOD RECOMMENDATION: Ideal with game dishes, steaks and pasta

CONTAIN SULPHITES

GOLD AWC Vienna Spring Tasting 2026

EAN code single bottle: 912004176 6725

EAN code box of six: 912004176 6732

Packaging unit: box of six