

ANITA **NITTNAUS** HANS

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HEIDEBODEN RED 2013

Varieties, blend:	60% Zweigelt, 30% Blaufränkisch, 10% Merlot
Region:	Neusiedlersee, Burgenland
Climate:	Burgenland is a flat, very warm region, quite in the east of Austria near Hungary Continental ("pannonian"), hot summer, cold winter, generally dry (<500mm rain/year)
Vineyards:	Heideboden, flat vineyards, sandy clay with gravels The east side of Neusiedlersee is rather flat, the area is called Heideboden – warm soils
Soil:	Sandy clay, gravel
Harvest:	harvest and selection by hand, third week of September
Vinification:	maceration: 3 weeks, natural yeast, malolactic fermentation, aging: 12 months in 500 l used barrels Picked and crimped in stainless steel, spontaneous fermentation, maceration time: 3 weeks in a stainless steel after pressing, malolactic, afterwards maturation in 500 barrels (> 1 year) unfiltered
Bottling:	November 17, 2014
Bottles produced:	23.000
Cases:	6 x 750 ml
Alcohol:	13.0 %vol.
Total acidity:	5.3 g/l
Residual sugar:	1.0 g/l
Maturity:	2014 – 2022
Serving temperature:	16 – 18 °C
Tasting notes:	Dark ruby red, ripe and complex bouquet, tender roast aroma, round and complete on the palate, smooth texture, fine tannins in the finish