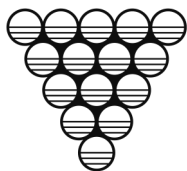


GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



HEIDEBODEN PREMIUM 2024

Velvet Complexity, Endless Elegance.



ORIGIN: Austria, Burgenland

CATEGORY: Dry, Red, Still wine

GRAPES: 60% Blauer Zweigelt, 15% Cabernet Sauvignon, 10% Merlot, 15% Blaufränkisch

WINE DESCRIPTION

Intense ruby red with light violet reflections, this wine unveils a seductive scent of dark berries and ripe cherries, enriched with fine spice and a delicate hint of vanilla. On the palate, it is full-bodied and complex, delivering ripe fruit flavors wrapped in well-structured tannins. The experience culminates in a long-lasting finish.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

FOOD PAIRING

This intense ruby red wine, with alluring notes of dark berries, ripe cherries, subtle spice, and delicate vanilla, is the perfect companion for grilled lamb chops with rosemary, Portobello mushroom risotto, or a succulent beef tenderloin with blackberry reduction. Elevate your dining experience with these exquisite pairings that complement its rich, complex profile.



ALCOHOL:

13.5%

TOTAL ACIDITY:

5.1 g/l

RESIDUAL SUGAR:

2.1 g/l

BOTTLE SIZES:

0.750l

CLASSIFICATION:

Qualitätswein

VEGETARIAN:

Yes

VEGAN:

Yes