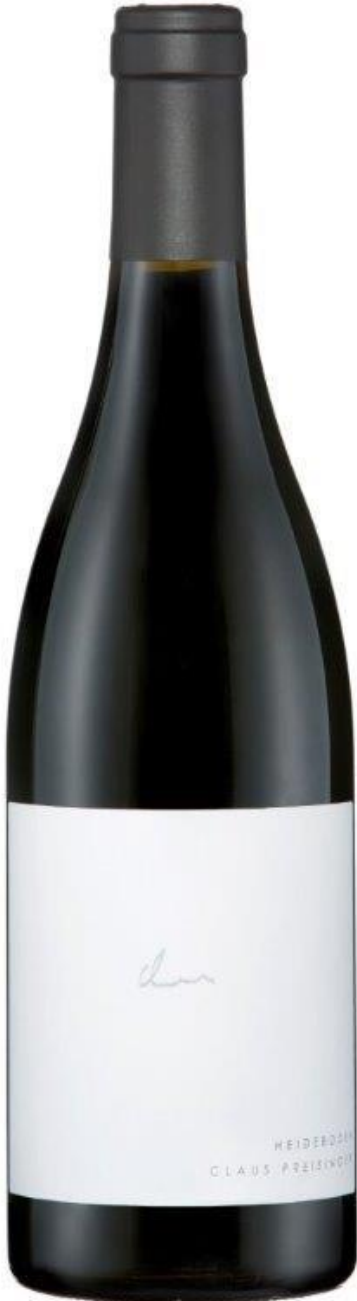


CLAUS PREISINGER

HEIDEBODEN



Dark fruit and spice on the nose. On the palate, mineral raciness with flavors of clay, plum, and black pepper.

Color: Red

Grapes: 50% Zweigelt, 30% Blaufrankisch, 20% Merlot

Soil: Black earth, gravel, loam

Age of vines: 27 years old

Altitude: 100 m above sea level

Training system: Lenz Moser

Fermentation: Spontaneous fermentation in stainless steel and open vats

Aging: 14 months in neutral small oak barrels

Production: 3,600 bottles per year

Organically and biodynamically produced 😊

Represented by Soilair Selection

[Sevenfifty.com/Heideboden](https://seventy.com/heideboden)