

HANNES REEH  
**HEIDEBODEN**  
**CUVÉE ROT**



h a n n e s r e e h . a t

**2022**

60% Zweigelt, 20% Cabernet Sauvignon, 20% Merlot

Selected by hand

Sand and gravel

Gradation 20,5 °KMW

Spontaneous fermentation, four weeks maceration

Maturation in stainless steel tanks, then into barriques

14 % vol. Alcohol · 4,7 g/l Acidity · 2,0 g/l Residual sugar

15 °C Drinking temperature

Drink / store bis 2034

Three of our wines carry the name Heideboden, that reflect the favourable climate and vineyard sites of the Seewinkel wine region in their most expressive form. Heideboden white, red and sweet combine aromas and richness with fine freshness.

Heideboden Rot is distinguished by velvety tannins, which help make it an especially good food companion. It also exudes dark, ripe berry flavours. Especially the Zweigelt variety is distinctive in the nose and on the palate. Together with braised lamb served with rosemary-scented potatoes, or with grilled guinea fowl, Hannes Reeh's Heideboden Rot is perfect.