

HANNES REEH
HEIDEBODEN
CUVÉE WEISS



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

2025

60% Sauvignon Blanc, 40% Chardonnay,
Selected by hand
Red gravel
Gradation 20 °KMW
Spontaneous fermentation
12,5 % vol. Alcohol · 4.6 g/l Acidity · 0.7 g/l Residual sugar
8 °C Drinking temperature
Drink / store: 2032

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 Weiss is spicy in taste and has mild acidity. Its style was inspired by the "old" wines from the region, and this – together with the excellence of the vineyard side – has propelled it to being the most important wine of the winery. In the nose, the Heideboden Weiss yields ripe fruit scents, and the palate shows good body and concentration. An homage to Burgundy. The Heideboden Weiss shows itself best when served with hearty fish dishes. It is outstanding also with veal and chicken.