

## WEINHAUS HAIDEN

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# HAIDEN

OGGAU - BURGENLAND

## Scheurebe vom Glimmerschiefer 2022



### Variety

Scheurebe (Samling 88)

### VINTAGE

2022

### SOIL

Glimmerschiefer – Mica Schist

### HARVEST

Middle September, during the night to keep the acidity and freshness

### VINIFICATION

Stainless steel tanks

### DRINKING WINDOW

2021-2024

### DRINKING TEMP

5-8 (we like it cool)

### ALCOHOL

12%

### ACID

6,8

### RESIDUAL SUGAR

1g

### FOOD PAIRING

Goes well with Asian cuisine and spicy food like curry

### VINTAGE

One of my favourite vintages in last 15 years, warm, ripe but with great balance between ripeness and acidity

**TERROIR**

GLimmerschiefer is a hard soil which makes the roots use a lot of energy grow very deep, and it results in small, but very ripe quantity of grapes