



ESCHENHOF HOLZER



## THE GREEN ARCHER VOL. 2 2015

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 14 - 16 °C               |
| <b>Aging Potential:</b>       | high (14 years)          |
| <b>Optimum Drinking Year:</b> | 2019 - 2029              |

### VINEYARD

|                                  |                                                                     |
|----------------------------------|---------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Wagram                                                     |
| <b>Quality grade:</b>            | Wein aus Österreich                                                 |
| <b>Site:</b>                     | Vineyard selection                                                  |
| <b>Site Type:</b>                | hilly land                                                          |
| <b>Varietal</b>                  | Grüner Veltliner 100 %   40 years<br>3500 plants/ha   4500 liter/ha |
| <b>Geographical Orientation:</b> | south east, south, south west                                       |
| <b>Sea Level:</b>                | 200 - 300 m                                                         |
| <b>Soil</b>                      | loess                                                               |

### WEATHER / CLIMATE

|                 |             |
|-----------------|-------------|
| <b>Climate:</b> | continental |
|-----------------|-------------|

### HARVEST AND MATURING

|                                 |                                                                    |
|---------------------------------|--------------------------------------------------------------------|
| <b>Harvest</b>                  | handpicked   middle/december                                       |
| <b>Malolactic Fermentation:</b> | yes                                                                |
| <b>Mazeration</b>               | whole bunch pressing   with stems: yes                             |
| <b>Fermentation</b>             | spontaneous<br>steel tank   28 day(s)                              |
| <b>Filter</b>                   | unfiltered                                                         |
| <b>Sulfur Added:</b>            | no                                                                 |
| <b>Maturing</b>                 | small wooden barrel   300 L   new barrel   36 month(s)             |
| <b>Time on the Fine Yeast</b>   | 36 month(s)                                                        |
| <b>Bottling</b>                 | natural cork   end/january 2019   400 x 0.75 L<br>SO2 added: 15 mg |

