



ESCHENHOF HOLZER



# BLAUER ZWEIFELT RIED "EISENHUT" 2016

## WINE DESCRIPTION

Black Cherry, Cassis and dark chocolate are the most dominant flavours in this wine. This flavour is repeated on the palate and predominantly dark fruity. The wine matured for a year in neutral barrels.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2019 - 2025

## VINEYARD

### Vineyard Site:

The "Eisenhut" is a hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines. Officially the location "Haide" is part of the reed "Eisenhut".

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Eisenhut
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 100 %   20 years 3500 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	gravel   top soil loess   sub soil

## WEATHER / CLIMATE

<b>Climate:</b>	continental
<b>Seasons 2016:</b>	Summer



## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   steel tank   10 - 12 day(s)   temperature control: yes   22 - 23 °C
<b>Fermentation Process:</b>	pump over   3 x day   Duration: 12 days
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	large wooden barrel   1000 - 2000 L   used barrel   24 month(s)
<b>Time on the Fine Yeast:</b>	24 month(s)
<b>Bottling:</b>	screw cap SO2 added: 15 mg

## WINERY

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.