ESCHENHOF HOLZER

Blauer Zweigelt Ried "Eisenhut" 2016

Qualitätswein

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.

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

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

Weather / Climate

Climate:	continental
Seasons 2016	Summer

Harvest and Maturing

Harvest	handpicked | end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes

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Mash Fermentation	squashed | Stems: 0 % | steel tank | 10 - 12 day(s) | temperature control: yes | 22 - 23 °C
Fermentation Process	pump over | 3 x day | Duration: 12 days
Filter	filtered
Sulfur Added:	yes, wine
Maturing	large wooden barrel | 1000 - 2000 L | used barrel | 24 month(s)
Time on the Fine Yeast	24 month(s)
Bottling	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.