



ESCHENHOF HOLZER



ROTER VELTLINER "DAS GEHÖLZ" 2017

WINE DESCRIPTION

The wine shows a mature, golden yellow in the glass, with a well-integrated aroma of French oak in both nose and on the palate. Creamy tones of honey complete the long lasting taste of this wine.

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.5 g/l
Acid:	5.9 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Roter Veltliner 100 % 31 years 3500 plants/ha 6000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Maceration:	squashed 4 hour(s) with stems: yes
Fermentation:	spontaneous Pre Clarification: yes Enzymes Used: no oak barrel 500 L used barrel
Filter:	unfiltered
Sulfur Added:	yes, wine



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Maturing: oak barrel | 500 L | used barrel | 18 month(s)
Bottling: screw cap

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.