



ESCHENHOF HOLZER



ROTER VELTLINER "THE ORANGE" 2017

WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teaish" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool, the optimal temperature for drinking is around 15°C.

Wine Type:	Still wine orange dry
Alcohol:	12 %
Residual Sugar:	0.3 g/l
Acid:	4.4 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2019 - 2029

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal	Roter Veltliner 100 % 30 - 35 years 3500 plants/ha 4500 - 5000 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 beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation	destemmed and squashed Stems: 0 % open fermentation vat 14 day(s) temperature control: yes 19 - 20 °C
Fermentation Process	manual punch down 3 x day Duration: 14 days



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

Filter	unfiltered
Sulfur Added:	yes, wine
Maturing	small oak barrel 225 L used barrel 18 - 24 month(s)
Time on the Fine Yeast	18 - 24 month(s)
Bottling	natural cork end/august 2020 900 x 0.75 L SO2 added: 15 mg