



ESCHENHOF HOLZER



ZWEIGELT RIED "GOLDBERG" 2017

WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	6.4 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2020 - 2028

VINEYARD

Vineyard Site:

"Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Goldberg
Site Type:	hillside
Varietal	Zweigelt 100 % 30 years 3500 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil	deep loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation	destemmed and squashed Stems: 0 % steel tank 12 day(s) temperature control: yes 22 - 24 °C
Fermentation Process	pump over 3 x day Duration: 14 days
Filter	filtered
Sulfur Added:	yes, wine
Maturing	small oak barrel 225 L used barrel 38 month(s)
Time on the Fine Yeast	38 month(s)
Bottling	screw cap beginning/december 2020 1800 x 0.75 L