



ESCHENHOF HOLZER



# GRÜNER VELTLINER RIED "GOLDBERG" 2018

## WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	2.3 g/l
<b>Acid:</b>	6.3 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	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.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Goldberg
<b>Site Type:</b>	hillside
<b>Varietal</b>	Grüner Veltliner 100 %   40 - 45 years 3000 - 3500 plants/ha   5000 - 6000 liter/ha
<b>Geographical Orientation:</b>	north, south
<b>Sea Level:</b>	250 - 290 m
<b>Soil</b>	deep loess

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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## HARVEST AND MATURING

<b>Harvest</b>	handpicked   beginning/october
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Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

[www.eschenhof-holzer.at/](http://www.eschenhof-holzer.at/) | [kontakt@eschenhof-holzer.at](mailto:kontakt@eschenhof-holzer.at) | [www.facebook.com/eschenhofholzer](https://www.facebook.com/eschenhofholzer) | [www.instagram.com/eschenhofholzer/](https://www.instagram.com/eschenhofholzer/)

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<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation</b>	Carbonic fermentation   Stems: 0 %   5 %
<b>Fermentation</b>	spontaneous steel tank   24 - 30 day(s)   temperature control: yes   18 °C   95 %
<b>Filter</b>	unfiltered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing</b>	steel tank   18 month(s)
<b>Time on the Fine Yeast</b>	18 month(s)
<b>Bottling</b>	screw cap   middle/april 2020