



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2018

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	6 years
Optimum Drinking Year:	2019 - 2024

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 5 - 50 years 3000 - 3500 plants/ha 5000 - 7500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil:	loess large gravel little

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/september - end/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 16 - 20 day(s) temperature control: yes 17 °C
Filter:	filtered
Sulfur Added:	yes, wine



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Maturing: steel tank | 5 - 16 month(s)
Time on the Fine Yeast: 3 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.