



ESCHENHOF HOLZER



ROTER VELTLINER "DAS GEHÖLZ" 2018

Quality grade: Wein aus Österreich
Varietal: Roter Veltliner 100 %

CELLAR

Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: squashed | 12 hour(s) | with stems: yes
Fermentation: spontaneous
Pre Clarification: yes | soft | Enzymes Used: no
oak barrel | 500 L | used barrel | 60 day(s)
Filter: unfiltered
Maturing: oak barrel | 500 L | used barrel | 36 month(s)

DATA

Wine Type: Still wine | white | dry
Allergens: sulfites
Drinking Temperature: 12 - 14 °C

WINE DESCRIPTION

A special technique is used in the production of this wine that allows for a certain amount of oxidation, lending the wine a fascinating complexity. This slight oxidation lends the wine a light richness and a smooth, buttery texture. On the palate, it presents notes of yellow fruits such as pears and apricots, accompanied by spicy hints of white pepper and a subtle hint of vanilla. Roter Veltliner is a versatile accompaniment to a variety of dishes. It pairs particularly well with grilled fish, poultry, or even white meat. Its unusual style also makes it an exciting solo wine, inviting discovery and enjoyment. Enjoy this slightly oxidative Roter Veltliner slightly chilled at a serving temperature of 12-14°C to bring out its aromas and structure to its fullest.



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