



ESCHENHOF HOLZER



ROTER VELTLINER "DAS GEHÖLZ" 2018

Wein aus Österreich

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.

Wine Type:	Still wine white dry
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2023 - 2030

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Roter Veltliner 100 % 32 years 3500 plants/ha 4500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
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
Sulfur Added:	yes, wine



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

eschenhofholzer/

Maturing: oak barrel | 500 L | used barrel | 36 month(s)
Bottling: screw cap
SO2 added: 15 mg

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.