



ESCHENHOF HOLZER



ROTER VELTLINER "DAS GEHÖLZ" 2018

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
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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

Maturing

oak barrel | 500 L | used barrel | 36 month(s)

Bottling

screw cap

SO2 added: 15 mg