



ESCHENHOF HOLZER



ROTER VELTLINER RIED "EISENHUT" 2018

WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.3 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2019 - 2024

VINEYARD

Vineyard Site:

A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines.

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Eisenhut
Site Type:	hillside
Varietal	Roter Veltliner 100 % 30 - 35 years 3000 - 3500 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil	loess

WEATHER / CLIMATE

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

HARVEST AND MATURING

Harvest	handpicked beginning/october
Malolactic Fermentation:	yes



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

Mazeration	squashed 3 hour(s) with stems: yes
Fermentation	spontaneous steel tank 14 - 18 day(s) temperature control: yes 17 - 18 °C
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank 9 month(s)
Time on the Fine Yeast	9 month(s)
Bottling	screw cap beginning/june 2019 4000 x 0.75 L