



ESCHENHOF HOLZER



# THE GREEN ARCHER VOL. 3 2018

**Quality grade:** Wein aus Österreich  
**Varietal:** Grüner Veltliner 99 %  
Blaufränkisch 1 %



## CELLAR

**Malolactic Fermentation:** yes  
**Sulfur Added:** no  
**Mazeration:** whole bunch pressing | with stems: yes  
**Fermentation:** spontaneous  
oak barrel | 500 L | used barrel | 35 - 40 day(s)  
**Filter:** unfiltered  
**Maturing:** oak barrel | 500 L | used barrel | 24 month(s)  
**Time on the Full Yeast:** 24 month(s)

## DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 3 g/l  
**Acid:** 5 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C

