



ESCHENHOF HOLZER



ZWEIGELT ROSÉ "WAGRAM" 2018

WINE DESCRIPTION

A light – fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.

Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	2.1 g/l
Acid:	5.1 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	4 years
Optimum Drinking Year:	2019 - 2021

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Zweigelt 100 % 20 - 35 years 3000 - 3500 plants/ha 6000 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation	spontaneous steel tank 18 day(s) temperature control: yes 17 °C
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank 4 month(s)
Time on the Fine Yeast	4 month(s)



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