



ESCHENHOF HOLZER



"DOPAMIN", GRÜNER VELTLINER 2019

Quality grade:	Wein aus Österreich mit Sorte und Jahrgang
Varietal:	Grüner Veltliner
CELLAR	
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mazeration:	whole bunch pressing with stems: yes
Mash Fermentation:	Grüner Veltliner Semi Carbonic fermentation
Filter:	unfiltered
Maturing:	small oak barrel more than 2 years 12 month(s) Grüner Veltliner
Time on the Fine Yeast:	Grüner Veltliner



DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Total Sulfur:	> 25 mg
Residual Sugar:	1 g/l
Acid:	5.4 g/l

