



ESCHENHOF HOLZER



GRÜNER VELTLINER RIED "GOLDBERG" 2019

Quality grade: Qualitätswein
Varietal: Grüner Veltliner 100 %



CELLAR

Malolactic Fermentation: yes
Sulfur Added: yes, wine
Whole Grape Pressing: yes
Fermentation: spontaneous
Pre Clarification: yes | soft | Enzymes Used: no
steel tank | 24 - 30 day(s) | temperature control: yes | 18 °C
Filter: unfiltered
Maturing: steel tank | 18 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Total Sulfur: 77 mg
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

