



ESCHENHOF HOLZER



GRÜNER VELTLINER RIED "GOLDBERG" 2019

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.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Free Sulfur:	25 mg
Total Sulfur:	77 mg
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2021 - 2029

VINEYARD

Vineyard Site:

"Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Goldberg
Site Type:	hillside
Varietal	Grüner Veltliner 100 % 31 - 46 years 3000 - 3500 plants/ha 5000 - 6000 liter/ha
Geographical Orientation:	north, south
Sea Level:	250 - 290 m
Soil	deep loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING



Harvest	handpicked
Malolactic Fermentation:	yes
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
Sulfur Added:	yes, wine
Maturing	steel tank 18 month(s)
Bottling	screw cap