ESCHENHOF HOLZER

Grüner Veltliner "Wagram" 2019

Wine Description

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Alcohol:	5.9 %
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	6 years
Optimum Drinking Year:	2020 - 2025

Vineyard

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Grüner Veltliner 100 % | 6 - 51 years 3000 - 3500 plants/ha | 5000 - 7500 liter/ha
Geografical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess | large gravel | little

Weather / Climate

Climate:	continental

Harvest and Maturing

Harvest	handpicked
Malolactic Fermentation:	yes
Fermentation	spontaneous steel tank | 16 - 20 day(s) | temperature control: yes | 17 °C
Filter	filtered
Sulfur Added:	yes, wine

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Maturing	steel tank | 5 - 16 month(s)
Bottling	screw cap