



ESCHENHOF HOLZER



ROTER VELTLINER RIED "EISENHUT" 2019

WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2020 - 2025

VINEYARD

Vineyard Site:

A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines.

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Eisenhut
Site Type:	hillside
Varietal:	Roter Veltliner 100 % 31 - 36 years 3000 - 3500 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes



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Mazeration: squashed | 3 hour(s) | with stems: yes
Fermentation: spontaneous
steel tank | 14 - 18 day(s) | temperature control: yes | 17 -
18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank | 9 month(s)
Bottling: screw cap