ESCHENHOF HOLZER

ZWEIGELT "GROSSRIEDENTHAL" 2019

WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.

Wine Type:	Still wine | red | dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Total Sulfur:	60 mg
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2022 - 2030

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	Zweigelt 100 % | 32 years
	3500 plants/ha | 5000 liter/ha
Geografical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil	deep
	loess

WEATHER / CLIMATE

Climate:	continental

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Harvest and Maturing

Harvest	handpicked
Malolactic Fermentation:	yes
Mash Fermentation	destemmed and squashed | Stems: 0 % | steel tank | 12 day(s) | temperature control: yes | 22 - 24 °C
Fermentation Process	pump over | 3 x day | Duration: 12 days
Sulfur Added:	yes, wine
Maturing	small oak barrel | 225 L | used barrel | 38 month(s)
Bottling	screw cap