



ESCHENHOF HOLZER



ZWEIGELT ROSÉ "WAGRAM" 2019

Qualitätswein

WINE DESCRIPTION

A light - fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.



Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	2 g/l
Acid:	6.6 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	4 years
Optimum Drinking Year:	2020 - 2022

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Zweigelt 100 % 21 - 36 years 3000 - 3500 plants/ha 6000 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest	handpicked
Malolactic Fermentation:	yes
Fermentation	spontaneous steel tank 18 day(s) temperature control: yes 17 °C
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank 4 month(s)
Bottling	screw cap

WINERY



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

eschenhofholzer/

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.