



ESCHENHOF HOLZER



GRÜNER VELTLINER "ALTWEINGARTEN" 2020

WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	4.4 g/l
Free Sulfur:	40 mg
Total Sulfur:	90 mg
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2021 - 2029

VINEYARD

Vineyard Site:

"Altweingarten" (Old vineyard) is one of the largest reeds in the municipality Großriedenthal. It stretches over the whole south side of the town. In earlier days the first vineyards of the town were planted around the cellar lanes, therefore received these reeds the name "Altweingarten".

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Altweingarten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 16 - 43 years 3000 - 3500 plants/ha 4000 - 4500 liter/ha
Sea Level:	250 m
Soil:	deep humus loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Mazeration:	destemmed and squashed 24 hour(s) in the press
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Fermentation: spontaneous
Pre Clarification: yes | Enzymes Used: no
steel tank | 18 - 24 day(s) | temperature control: yes | 17 -
18 °C

Filter: filtered

Sulfur Added: yes, wine

Maturing: steel tank | 9 month(s)

Time on the Fine Yeast: 9 month(s)

Bottling: screw cap | 6500 bottles