



ESCHENHOF HOLZER



# LIMIT GRÜNER VELTLINER 2020

## WINE DESCRIPTION

Grüner Veltliner "Limit" matured without sulphur, without intervention or treatment on the fine lees, and was bottled unfiltered after 16 months of aging.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2021 - 2029

## VINEYARD

### Vineyard Site:

The grapes are organically grown on the iconic loess and gravel soils of the Wagram region in Lower Austria, which provide the wine with its characteristic spicy and fruity foundation.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Grüner Veltliner 100 %   10 - 40 years 3000 - 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 - 300 m
<b>Soil</b>	loess gravel

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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## HARVEST AND MATURING

<b>Harvest</b>	handpicked   beginning/october
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration</b>	whole bunch pressing   with stems: yes
<b>Fermentation</b>	spontaneous
	Pre Clarification: no   Enzymes Used: no
	steel tank   18 - 24 day(s)   temperature control: yes   18 °C



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<b>Filter</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing</b>	steel tank   16 month(s)
<b>Time on the Fine Yeast</b>	16 month(s)
<b>Bottling</b>	screw cap   beginning/december 2021 SO2 added: 15 mg