



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.

Wine Type:	still wine white dry
Alcohol:	12 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2021 - 2029

VINEYARD

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

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Mazeration:	whole bunch pressing with stems: yes
Fermentation:	spontaneous Pre Clarification: no Enzymes Used: no steel tank 18 - 24 day(s) temperature control: yes 18 °C
Filter:	unfiltered
Sulfur Added:	no
Maturing:	steel tank 16 month(s)
Time on the Fine Yeast:	16 month(s)



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

Bottling:

screw cap | beginning/december 2021

SO2 added: 15 mg