



ESCHENHOF HOLZER



# MÜLLER THURGAU "INVADER" 2020

## WINE DESCRIPTION

Müller-Thurgau is considered a sparkling, fruity white wine. Not only, but that's why it is also suitable for a naughty vinification on the mash. Elated, fleet-footed and refreshing, virtually the ideal entry-level wine into the world of "Orange" wines!

|                              |                          |
|------------------------------|--------------------------|
| <b>Wine Type:</b>            | Still wine   white   dry |
| <b>Alcohol:</b>              | 11.5 %                   |
| <b>Residual Sugar:</b>       | 0.4 g/l                  |
| <b>Acid:</b>                 | 4.3 g/l                  |
| <b>Allergens:</b>            | sulfites                 |
| <b>Drinking Temperature:</b> | 14 - 15 °C               |
| <b>Aging Potential:</b>      | high                     |

## VINEYARD

### Vineyard Site:

100% of the grapes come directly from the region Wagram, out of own vineyards as well as strictly selected grape-suppliers.

|                                  |                                                                                      |
|----------------------------------|--------------------------------------------------------------------------------------|
| <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>                 | Müller-Thurgau 100 %   21 - 51 years<br>3000 - 3500 plants/ha   5000 - 5500 liter/ha |
| <b>Geographical Orientation:</b> | south east, south, south west                                                        |
| <b>Sea Level:</b>                | 200 - 300 m                                                                          |
| <b>Soil:</b>                     | loess<br>gravel                                                                      |

## WEATHER / CLIMATE

|                 |             |
|-----------------|-------------|
| <b>Climate:</b> | continental |
|-----------------|-------------|

## HARVEST AND MATURING

|                                 |                                                                                                              |
|---------------------------------|--------------------------------------------------------------------------------------------------------------|
| <b>Fermentation:</b>            | spontaneous                                                                                                  |
| <b>Malolactic Fermentation:</b> | yes                                                                                                          |
| <b>Mash Fermentation:</b>       | destemmed and squashed   Stems: 0 %   steel tank   12 -<br>14 day(s)   temperature control: yes   19 - 20 °C |



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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|                                |                                         |
|--------------------------------|-----------------------------------------|
| <b>Fermentation Process:</b>   | pump over   3 x day   Duration: 14 days |
| <b>Filter:</b>                 | unfiltered                              |
| <b>Maturing:</b>               | steel tank   7 - 8 month(s)             |
| <b>Time on the Fine Yeast:</b> | 7 - 8 month(s)                          |
| <b>Bottling:</b>               | screw cap   middle/june 2021            |
|                                | SO2 added: 15 mg                        |

## WINERY

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.

## ADDITIONAL

Feel like an extra treat? We live in a modern world full of apps and Internet technology. With the Invader, we have explored the depths of Augmented Reality. What, where, how? Grab your mobile phone, download the "Taste Invasion" app and hold the camera over our neat little label. Fun, games and good wine – we think it's awesome! AR-App available for Android and IOS. Search for "Taste Invasion".