



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!

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

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Müller-Thurgau 100 % 21 - 51 years 3000 - 3500 plants/ha 5000 - 5500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	200 - 300 m
Soil	loess gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

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



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

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".