



ESCHENHOF HOLZER



RAW ROSE 2020

WINE DESCRIPTION

Pét Nat is a sparkling wine produced with only one fermentation. The must is bottled while it is still fermenting (we think it is a really cool idea to use flip-top bottles, which are usually only used for beer). The must complete the fermentation process in the bottle, thereby developing a natural effervescence. Every bottle of Raw White retains its yeast (which gives more flavour) and no sulphur is added – there is no need for it. It tastes moreish, fruity, and brings great atmosphere and fun to the table. Pretty much like a nice cold beer at a barbecue, but in the form of wine. The bottle can be closed again, but our advice is to simply finish it.

Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	0.5 g/l
Acid:	6.5 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	6 years
Optimum Drinking Year:	2021 - 2025

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 25 - 35 years 3500 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked middle/september
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Fermentation: partly spontaneous
Pre Clarification: yes | Enzymes Used: no
steel tank | 18 day(s) | temperature control: yes | 17 °C

Pet-Nat: Residual sugar at bottling - 4 gram

Filter: unfiltered

Sulfur Added: no

Bottling: middle/october 2020 | 4000 bottles

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.