



ESCHENHOF HOLZER



RAW WHITE 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:	Pet Nat white dry
Alcohol:	11.5 %
Residual Sugar:	0.9 g/l
Acid:	7 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2021 - 2025

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 10 - 15 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 large gravel little

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest:	handpicked beginning/october
-----------------	--------------------------------



Fermentation: partly spontaneous
Pre Clarification: yes | strong | 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: end/october 2020 | 4000 bottles