



ESCHENHOF HOLZER



SBRV ORANGE 2020

Quality grade: Wein aus Österreich
Varietal: Sauvignon Blanc 50 %
Roter Veltliner 50 %



CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: no
Mash Fermentation: destemmed and squashed | Stems: 0 % | open fermentation vat | 12 - 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: manual punch down | 3 x day | Duration: 14 days
Filter: unfiltered
Maturing: 50 % | oak barrel | 500 L | used barrel | 24 month(s) | Sauvignon Blanc
50 % | oak barrel | 500 L | used barrel | 36 month(s) | Roter Veltliner

DATA

Wine Type: Still wine | orange | dry
Alcohol: 11.5 %
Total Sulfur: < 20 mg
Residual Sugar: 0.4 g/l
Acid: 5.4 g/l
Allergens: sulfites
Drinking Temperature: 12 - 14 °C

