



ESCHENHOF HOLZER



## SBRV ORANGE 2020

<b>Wine Type:</b>	still wine   orange   dry
<b>Alcohol:</b>	11.5 %
<b>Total Sulfur:</b>	< 20 mg
<b>Residual Sugar:</b>	0.4 g/l
<b>Acid:</b>	5.4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2023 - 2031

### VINEYARD

<b>Quality grade:</b>	Wein aus Österreich
<b>Varietal:</b>	Sauvignon Blanc 50 %   13 years 3500 plants/ha   4000 - 4500 liter/ha Roter Veltliner 50 %   32 years 3500 plants/ha   4000 - 4500 liter/ha

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   open fermentation vat   12 - 14 day(s)   temperature control: yes   19 - 20 °C
<b>Fermentation Process:</b>	manual punch down   3 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	50 %   oak barrel   500 L   used barrel   24 month(s)   Sauvignon Blanc 50 %   oak barrel   500 L   used barrel   36 month(s)   Roter Veltliner
<b>Bottling:</b>	natural cork SO2 added: 15 mg



It's a blend of 50% Sauvignon Orange 2020 and 50% Roter Veltliner Orange 2019.

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

[www.eschenhof-holzer.at/](http://www.eschenhof-holzer.at/) | [kontakt@eschenhof-holzer.at](mailto:kontakt@eschenhof-holzer.at) | [www.facebook.com/eschenhofholzer](https://www.facebook.com/eschenhofholzer) | [www.instagram.com/eschenhofholzer/](https://www.instagram.com/eschenhofholzer/)

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