



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2021

WINE DESCRIPTION

A classic, uncomplicated Zweigelt with fine aromas of sour cherry and a simple tannic structure.

Wine Type:	Still wine red dry
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Optimum Drinking Year:	2023 - 2029

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 28 - 33 years 3500 plants/ha 5500 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 250 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 10 - 12 day(s) temperature control: yes 22 - 23 °C
Fermentation Process:	pump over 3 x day Duration: 12 days
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	60 % steel tank 18 month(s) 40 % large wooden barrel 1000 - 3000 L used barrel 18 month(s)



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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Bottling:

screw cap

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.