



ESCHENHOF HOLZER



## BLAUER ZWEIFELT "WAGRAM" 2021

### WINE DESCRIPTION

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

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

### VINEYARD

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

### WEATHER / CLIMATE

|                 |             |
|-----------------|-------------|
| <b>Climate:</b> | continental |
|-----------------|-------------|

### HARVEST AND MATURING

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



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**Bottling**

screw cap

