



ESCHENHOF HOLZER



FRÜHROTER VELTLINER RIED "GOLDBERG" 2021

WINE DESCRIPTION

The Frühroter Veltliner is a simplistic, uncomplicated sort of wine. The wine is also called terrace-wine, because of its neutral scent, its slightly nougat taste and its amiable aroma. The mild acidity perfectly completes the taste of the wine.

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| Wine Type: | still wine white dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1.1 g/l |
| Acid: | 5.4 g/l |
| Certificates: | AT-BIO-302 |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | 6 years |
| Optimum Drinking Year: | 2022 - 2027 |

VINEYARD

Vineyard Site:

"Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.

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| Origin: | Austria, Wagram |
| Quality grade: | Qualitätswein |
| Site: | Goldberg |
| Site Type: | plateau |
| Varietal: | Frühroter Veltliner 100 % 8 - 33 years 3500 plants/ha 4000 - 5000 liter/ha |
| Sea Level: | 200 m |
| Soil: | deep loess |

WEATHER / CLIMATE

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| Climate: | continental |
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HARVEST AND MATURING

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| Harvest: | handpicked |
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Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

Fermentation: Pre Clarification: yes | Enzymes Used: no
steel tank | 14 - 18 day(s) | temperature control: yes | 17 -
18 °C

Filter: filtered

Sulfur Added: yes, wine

Maturing: steel tank | 6 - 9 month(s)

Bottling: screw cap