



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.

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.

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

Climate:	continental
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HARVEST AND MATURING



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Harvest	handpicked
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