



ESCHENHOF HOLZER



# LIMIT GRÜNER VELTLINER 2021

Wein aus Österreich

## WINE DESCRIPTION

Grüner Veltliner "Limit" matured without sulphur, without intervention or treatment on the fine lees, and was bottled unfiltered after 12 months of aging.



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	0.3 g/l
<b>Acid:</b>	5.2 g/l
<b>Total Sulfur:</b>	< 30 mg
<b>Certificates:</b>	AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2022 - 2030

## VINEYARD

### Vineyard Site:

The grapes are organically grown on the iconic loess and gravel soils of the Wagram region in Lower Austria, which provide the wine with its characteristic spicy and fruity foundation.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %   11 - 41 years 3000 - 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	loess gravel

## WEATHER / CLIMATE

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

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	whole bunch pressing   with stems: yes



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/)

eschenhofholzer/

**Fermentation:** spontaneous  
Pre Clarification: no | Enzymes Used: no  
steel tank | 18 - 24 day(s) | temperature control: yes | 18 °C

**Filter:** unfiltered

**Sulfur Added:** no

**Maturing:** steel tank | 16 month(s)

**Bottling:** screw cap  
SO2 added: 15 mg

## 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.