



ESCHENHOF HOLZER



LIMIT GRÜNER VELTLINER 2021

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.

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

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

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	whole bunch pressing with stems: yes



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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