



ESCHENHOF HOLZER



ROTER VELTLINER RIED "EISENHUT" 2021

Quality grade: Wagram DAC
Varietal: Roter Veltliner 100 %

CELLAR

Sulfur Added: yes, wine
Mazeration: squashed | 3 hour(s) | with stems: yes
Fermentation: spontaneous
Pre Clarification: yes | Enzymes Used: no
steel tank | 14 - 18 day(s) | temperature control: yes | 17 - 18 °C
Filter: filtered
Maturing: steel tank | 9 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Acid: 6.5 g/l
Residual Sugar: 1 g/l
Total Sulfur: 80 mg
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.



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