



ESCHENHOF HOLZER



ROTER VELTLINER "THE ORANGE" 2021

WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teaish" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool. Orange oil, clove, sherry notes, honey. Dry, not overly heavy but intense.

Wine Type:	Still wine orange dry
Alcohol:	12 %
Residual Sugar:	0.3 g/l
Acid:	4.7 g/l
Total Sulfur:	20 mg
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2035

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Landwein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal	Roter Veltliner 100 % 34 - 39 years 3500 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil	loess

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation	destemmed and squashed Stems: 0 % open fermentation vat 14 day(s)
Fermentation Process	manual punch down 3 x day Duration: 14 days



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

Filter	unfiltered
Sulfur Added:	no
Maturing	small oak barrel 225 L used barrel 48 month(s)
Bottling	natural cork SO2 added: 15 mg