ESCHENHOF HOLZER

Sauvignon Blanc Orange 2021

Wine Type:	Still wine | orange | dry
Alcohol:	12 %
Total Sulfur:	5 mg
Residual Sugar:	0.9 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2032

Vineyard

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Diebstnest
Site Type:	hilly land
Varietal	Sauvignon Blanc 100 %
Geografical Orientation:	south east
Sea Level:	250 - 280 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
Fermentation Process	manual punch down | 3 x day
Filter	unfiltered
Sulfur Added:	no
Maturing	oak barrel | 500 L | used barrel | 36 month(s)
Bottling	natural cork SO2 added: 15 mg

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