



ESCHENHOF HOLZER



# SAUVIGNON BLANC ORANGE 2021

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

## VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Diebstnest
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Sauvignon Blanc 100 %
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	250 - 280 m
<b>Soil</b>	loess

## WEATHER / CLIMATE

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

## HARVEST AND MATURING

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation</b>	destemmed and squashed   Stems: 0 %   open fermentation vat
<b>Fermentation Process</b>	manual punch down   3 x day
<b>Filter</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing</b>	oak barrel   500 L   used barrel   36 month(s)
<b>Bottling</b>	natural cork SO2 added: 15 mg



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/