



ESCHENHOF HOLZER



SAUVIGNON BLANC ORANGE 2021

Wein aus Österreich

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|-------------------------------|---------------------------|
| Wine Type: | Still wine orange dry |
| Alcohol: | 12 % |
| Residual Sugar: | 0.4 g/l |
| Acid: | 5.1 g/l |
| Total Sulfur: | 20 mg |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2024 - 2032 |



VINEYARD

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|-----------------------|---|
| Quality grade: | Wein aus Österreich |
| Varietal: | Sauvignon Blanc 100 % 14 years 3500 plants/ha 5000 - 5500 liter/ha |

HARVEST AND MATURING

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|---------------------------------|--|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | destemmed and squashed Stems: 0 % open fermentation vat 12 - 14 day(s) temperature control: yes 19 - 20 °C |
| Fermentation Process: | manual punch down 3 x day Duration: 14 days |
| Filter: | unfiltered |
| Sulfur Added: | no |
| Maturing: | oak barrel 500 L used barrel 36 month(s) |
| Bottling: | natural cork SO2 added: 15 mg |



WINERY

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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