



ESCHENHOF HOLZER



GRÜNER VELTLINER RIED "GOLDBERG" 2022

Quality grade:

Qualitätswein

Varietal:

Grüner Veltliner 100 %

CELLAR

Malolactic Fermentation:

yes

Sulfur Added:

yes, wine

Whole Grape Pressing:

partly | Grüner Veltliner

Mazeration:

destemmed and squashed | 4 day(s)

Skin Contact:

4 day(s)

Fermentation:

spontaneous

steel tank | temperature control: yes | 18 °C | 50 %

oak barrel | used barrel | 50 %

Maturing:

50 % | steel tank

50 % | oak barrel | used barrel

DATA

Wine Type:

Still wine | white | dry

Alcohol:

12 %

Residual Sugar:

2.8 g/l

Acid:

4.6 g/l

Total Sulfur:

< 75 mg

Allergens:

sulfites

Drinking Temperature:

10 - 12 °C

WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.



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