



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2022

Quality grade: Wagram DAC
Varietal: Grüner Veltliner 100 %

CELLAR

Sulfur Added: yes, wine
Fermentation: partly spontaneous
steel tank | 16 - 20 day(s) | temperature control: yes | 17 °C
Filter: filtered
Maturing: steel tank | 5 - 16 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 2 g/l
Acid: 5.4 g/l
Total Sulfur: < 70 mg
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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