



ESCHENHOF HOLZER



LIMIT GRÜNER VELTLINER 2022

Quality grade: Wein aus Österreich
Varietal: Grüner Veltliner 100 %

CELLAR

Malolactic Fermentation: yes
Sulfur Added: no
Mazeration: whole bunch pressing | with stems: yes
Fermentation: spontaneous
steel tank | 18 - 24 day(s) | temperature control: yes | 18 °C
Filter: unfiltered
Maturing: steel tank | 16 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 3.1 g/l
Acid: 4.6 g/l
Total Sulfur: > 25 mg
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

Grüner Veltliner "Limit" matured without sulphur, without intervention or treatment on the fine lees, and was bottled unfiltered after 12 months of aging.



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