

# RAW WHITE 2022

Wein aus Österreich



<b>Origin:</b>	Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	5 g/l
<b>Acid:</b>	5.1 g/l
<b>Total Sulfur:</b>	< 10 mg
<b>Certificates:</b>	AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C

## HARVEST AND MATURING

<b>Whole Grape Pressing:</b>	yes
<b>Fermentation:</b>	spontaneous
	Pre Clarification: yes   soft   Enzymes Used: no
	steel tank   temperature control: yes   18 °C
<b>Pet-Nat:</b>	Residual sugar at bottling - 12 gram
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no

## WINE DESCRIPTION

Pét Nat is a sparkling wine produced with only one fermentation. The must is bottled while it is still fermenting (we think it is a really cool idea to use flip-top bottles, which are usually only used for beer). The must complete the fermentation process in the bottle, thereby developing a natural effervescence. Every bottle of Raw White retains its yeast (which gives more flavour) and no sulphur is added – there is no need for it. It tastes moreish, fruity, and brings great atmosphere and fun to the table. Pretty much like a nice cold beer at a barbecue, but in the form of wine. The bottle can be closed again, but our advice is to simply finish it.

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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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/)