



ESCHENHOF HOLZER



BLAUER ZWEIGELT "WAGRAM" 2023

Quality grade: Wagram DAC
Varietal: Zweigelt 100 %



CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: squashed | Stems: 0 % | steel tank | 10 - 12 day(s) |
temperature control: yes | 22 - 23 °C
Fermentation Process: pump over | 3 x day | Duration: 12 days
Filter: filtered
Maturing: 60 % | steel tank | 18 month(s)
40 % | large wooden barrel | 1000 - 3000 L | used barrel |
18 month(s)

DATA

Wine Type: Still wine | red | dry
Alcohol: 12 %
Residual Sugar: 1 g/l
Acid: 6 g/l
Total Sulfur: 70 mg
Certificates: organic, AT-BIO-302
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

WINE DESCRIPTION

A classic, uncomplicated Zweigelt with fine aromas of sour cherry and a simple tannic structure.

TASTING NOTES

The nose is dominated by intense notes of sour cherry and dark plums. It is fruity and light-bodied, characterized by a refreshing acidity and very soft, smooth tannins. The focus is on purity of fruit rather than heavy oak influence.



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