



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2023

Wagram DAC

WINE DESCRIPTION

A classic, uncomplicated Zweifelt 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.

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
Optimum Drinking Year:	2025 - 2031

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweifelt 100 % 30 - 35 years 3500 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 250 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

eschenhofholzer/

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

Sulfur Added: yes, wine

Maturing: 60 % | steel tank | 18 month(s)
40 % | large wooden barrel | 1000 - 3000 L | used barrel |
18 month(s)

Bottling: screw cap

WINERY

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.