



ESCHENHOF HOLZER



GRÜNER VELTLINER "ALTWEINGARTEN" 2023

WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

Wine Type:	still wine white dry
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2024 - 2032

VINEYARD

Vineyard Site:

"Altweingarten" (Old vineyard) is one of the largest reeds in the municipality Großriedenthal. It stretches over the whole south side of the town. In earlier days the first vineyards of the town were planted around the cellar lanes, therefore received these reeds the name "Altweingarten".

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Altweingarten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 19 - 46 years 3000 - 3500 plants/ha 4000 - 4500 liter/ha
Sea Level:	250 m
Soil:	deep humus loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Mazeration:	destemmed and squashed 24 hour(s) in the press
Fermentation:	spontaneous steel tank 18 - 24 day(s) temperature control: yes 17 - 18 °C



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Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank
Bottling: screw cap