



ESCHENHOF HOLZER



GRÜNER VELTLINER "ALTWEINGARTEN" 2023

Quality grade: Wagram DAC
Varietal: Grüner Veltliner 100 %

CELLAR

Sulfur Added: yes, wine
Mazeration: destemmed and squashed | 24 hour(s) | in the press
Fermentation: spontaneous
steel tank | 18 - 24 day(s) | temperature control: yes | 17 - 18 °C
Filter: filtered
Maturing: steel tank

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Total Sulfur: 70 mg
Residual Sugar: 2.7 g/l
Acid: 4.6 g/l
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

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



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