



ESCHENHOF HOLZER



GRÜNER VELTLINER RIED "GOLDBERG" 2023

Quality grade: Wagram DAC
Varietal: Grüner Veltliner 100 %

CELLAR

Malolactic Fermentation: yes
Sulfur Added: yes, wine
Whole Grape Pressing: yes | Grüner Veltliner
Fermentation: spontaneous
Pre Clarification: no | Enzymes Used: no
steel tank | temperature control: yes | 18 °C | 100 %

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Total Sulfur: < 80 mg
Residual Sugar: 1.2 g/l
Acid: 5.4 g/l
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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