ESCHENHOF HOLZER

Grüner Veltliner Ried "Goldberg" 2023

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.



Wine Type:	Still wine | white | dry
Alcohol:	13 %
Total Sulfur:	< 80 mg/l
Residual Sugar:	1.2 g/l
Acid:	5.4 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2025 - 2033

Vineyard

Vineyard Site:
"Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Goldberg
Site Type:	hillside
Varietal	Grüner Veltliner 100 % | 35 - 50 years
	3000 - 3500 plants/ha | 5000 - 6000 liter/ha
Geografical Orientation:	north, south
Sea Level:	250 - 290 m
Soil	deep
	loess

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Weather / Climate

Climate:	continental

Harvest and Maturing

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