



ESCHENHOF HOLZER



MÜLLER THURGAU "ZERO-G" 2021

WINE DESCRIPTION

Müller-Thurgau is considered a sparkling, fruity white wine. Not only, but that's why it is also suitable for a naughty vinification on the mash. Elated, fleet-footed and refreshing, virtually the ideal entry-level wine into the world of "Orange" wines! Passion fruit fully ripened, peach, very floral and tropical aromatic, almost zesty.



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| Wine Type: | still wine white dry |
| Alcohol: | 12 % |
| Acid: | 5.9 g/l |
| Residual Sugar: | 0.5 g/l |
| Total Sulfur: | < 20 mg |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 15 °C |
| Aging Potential: | high |

VINEYARD

Vineyard Site:

100% of the grapes come directly from the region Wagram, out of own vineyards as well as strictly selected grape-suppliers.

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| Origin: | Austria, Wagram |
| Quality grade: | Wein aus Österreich |
| Site: | Vineyard selection |
| Site Type: | hilly land |
| Varietal: | Müller-Thurgau 100 % 24 - 54 years 3000 - 3500 plants/ha 5000 - 5500 liter/ha |
| Geographical Orientation: | south east, south, south west |
| Sea Level: | 200 - 300 m |
| Soil: | loess gravel |

WEATHER / CLIMATE

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| Climate: | continental |
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HARVEST AND MATURING

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| Harvest: | handpicked |
| Fermentation: | spontaneous |

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at |  www.facebook.com/eschenhofholzer | [www.instagram.com/](https://www.instagram.com/eschenhofholzer/)

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Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0% | steel tank | 12 - 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: unfiltered
Maturing: steel tank | 7 - 12 month(s)
Bottling: screw cap
SO2 added: 15 mg