



ESCHENHOF HOLZER



# MÜLLER THURGAU "INVADER" 2023

## 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.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	0.4 g/l
<b>Acid:</b>	4.5 g/l
<b>Total Sulfur:</b>	20 mg
<b>Certificates:</b>	AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 15 °C
<b>Aging Potential:</b>	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.

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

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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## HARVEST AND MATURING

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

## WINERY

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.