



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
-----------------	-------------

## HARVEST AND MATURING

<b>Harvest</b>	handpicked
----------------	------------



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

eschenhofholzer/

**Fermentation:** spontaneous  
**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