



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.

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	0.4 g/l
Acid:	4.5 g/l
Total Sulfur:	20 mg
Certificates:	AT-BIO-302
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.

Origin:	Austria, Wagram
Quality grade:	Landwein 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

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest:	handpicked
-----------------	------------



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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