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
Geografical 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/

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