



ESCHENHOF HOLZER



RAW WHITE 2023

WINE DESCRIPTION

Pét Nat is a sparkling wine produced with only one fermentation. The must is bottled while it is still fermenting (we think it is a really cool idea to use flip-top bottles, which are usually only used for beer). The must complete the fermentation process in the bottle, thereby developing a natural effervescence. Every bottle of Raw White retains its yeast (which gives more flavour) and no sulphur is added – there is no need for it. It tastes moreish, fruity, and brings great atmosphere and fun to the table. Pretty much like a nice cold beer at a barbecue, but in the form of wine. The bottle can be closed again, but our advice is to simply finish it.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5 g/l
Residual Sugar:	7 g/l
Total Sulfur:	12 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2024 - 2028

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Grüner Veltliner 100 % 13 - 18 years 3500 plants/ha 4000 - 4500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess large gravel little

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING



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Harvest	handpicked
Whole Grape Pressing	yes
Fermentation	spontaneous
	steel tank temperature control: yes 18 °C
Pet-Nat:	Residual sugar at bottling - 12 gram
Filter	unfiltered
Sulfur Added:	no