

RIESLING "GROSSRIEDENTHAL" 2023

Wagram DAC



Origin: Wagram
Quality grade: Wagram DAC
Varietal: Riesling 100 %

Wine Type: Still wine | white | dry
Alcohol: 13 %
Total Sulfur: < 80 mg
Residual Sugar: 2.5 g/l
Acid: 4.6 g/l
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Mazeration: destemmed and squashed | 2 day(s) | with stems: yes
Fermentation: spontaneous
Pre Clarification: yes | Enzymes Used: no
steel tank | temperature control: yes | 18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank

WINE DESCRIPTION

The sandy ground gives the grape an intensive aroma of apricot. The Riesling is very fruity on the palate with a subliminal acidic structure.

WEATHER / CLIMATE

Climate: continental

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