ESCHENHOF HOLZER

Riesling "Grossriedenthal" 2023

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.

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
Aging Potential:	8 years
Optimum Drinking Year:	2024 - 2030

Vineyard

Vineyard Site:
Riesling "Grossriedenthal" consists mainly of grapes from the vineyards “Hinternberg” which connects the villages Großriedenthal and Neudegg. The vineyards here are mainly laid out as terraces. The name “Hinternberg” originates from the residents of Neudegg. For them the area on the south side was behind the hill, therefore “Hinternberg” (“Hinter” = behind + “Berg” = mountain/hill). Occasionally there are still footpaths visible between the vineyards where in earlier days the residents of Neudegg would walk to Großriedenthal.

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Hinternberg
Site Type:	terraces
Varietal	Riesling 100 % | 41 - 46 years
	3500 plants/ha | 5000 liter/ha
Geografical Orientation:	south east, south
Sea Level:	200 - 250 m
Soil	gravel
	sand
	loam

Weather / Climate

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Climate:	continental

Harvest and Maturing

Harvest	handpicked
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
Bottling	screw cap