



ESCHENHOF HOLZER



THE NATURAL ORANGE 2023

WINE DESCRIPTION

The Natural Orange Grüner Veltliner from Eschenhof Holzer is a unique and intriguing wine that showcases the winery's commitment to natural winemaking. Made from the Grüner Veltliner grape variety, this wine is fermented with the skins, resulting in a beautiful orange hue. What sets this wine apart is its natural winemaking approach. The grapes are grown organically, without the use of synthetic pesticides or herbicides. The fermentation process occurs spontaneously, with native yeasts, and without any added sulfites. On the nose, it offers a complex bouquet of dried fruits, nuts, and a hint of honey. On the palate, it is robust texture and a balanced acidity. Overall, the Natural Orange Grüner Veltliner from Eschenhof Holzer is a fascinating wine that combines tradition with innovation. Its natural winemaking approach and unique flavor profile make it a must-try for wine enthusiasts looking for something different.

Wine Type:	Still wine orange dry
Alcohol:	11.5 %
Residual Sugar:	0.9 g/l
Acid:	4.8 g/l
Total Sulfur:	< 25 mg
Certificates:	organic, AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	12 - 14 °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 5500 - 6000 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

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

Climate: continental

HARVEST AND MATURING

Harvest: handpicked

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 | 8 - 9 month(s)

Bottling: screw cap