



ESCHENHOF HOLZER



ZWEIGELT ROSÉ "WAGRAM" 2023

WINE DESCRIPTION

A light – fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.

Wine Type:	still wine rose dry
Alcohol:	12 %
Residual Sugar:	4.5 g/l
Acid:	4.8 g/l
Total Sulfur:	80 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2024 - 2028



VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 25 - 40 years 3000 - 3500 plants/ha 6000 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil:	loess



WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Whole Grape Pressing:	yes Zweigelt
Fermentation:	spontaneous steel tank 21 day(s) temperature control: yes 17 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank
Bottling:	screw cap

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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