



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2024

Wagram DAC

WINE DESCRIPTION

A classic, uncomplicated Zweifelt with fine aromas of sour cherry and a simple tannic structure.

TASTING NOTES

The nose is dominated by intense notes of sour cherry and dark plums. It is fruity and light-bodied, characterized by a refreshing acidity and very soft, smooth tannins. The focus is on purity of fruit rather than heavy oak influence.

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Acid:	5.4 g/l
Residual Sugar:	0.7 g/l
Total Sulfur:	60 mg
Certificates:	organic, AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Optimum Drinking Year:	2026 - 2032

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Zweifelt 100 % 31 - 36 years 3500 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 250 m
Soil	loess gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes



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Mash Fermentation	squashed Stems: 0 % steel tank 10 - 12 day(s)
	temperature control: yes 22 - 23 °C
Fermentation Process	pump over 3 x day Duration: 12 days
Filter	filtered
Sulfur Added:	yes, wine
Maturing	60 % steel tank 18 month(s)
	40 % large wooden barrel 1000 - 3000 L used barrel
	18 month(s)
Bottling	screw cap

WINERY

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.