



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2024

WINE DESCRIPTION

A classic, uncomplicated Zweigelt 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	Zweigelt 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



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
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