ESCHENHOF HOLZER

GRÜNER VELTLINER "ALTWEINGARTEN" 2024

WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

Wine Type:	Still wine | white | dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	4 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2025 - 2033

VINEYARD

Vineyard Site:
"Altweingarten" (Old vineyard) is one of the largest reeds in the municipality Großriedenthal. It stretches over the whole south side of the town. In earlier days the first vineyards of the town were planted around the cellar lanes, therefore received these reeds the name "Altweingarten".

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Altweingarten
Site Type:	plateau
Varietal	Grüner Veltliner 100 % | 20 - 47 years
	3000 - 3500 plants/ha | 4000 - 4500 liter/ha
Sea Level:	250 m
Soil	deep
	humus
	loess

WEATHER / CLIMATE

Climate:	continental

HARVEST AND MATURING

Harvest	handpicked
Mazeration	destemmed and squashed | 24 hour(s) | in the press

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Fermentation	spontaneous steel tank | 18 - 24 day(s) | temperature control: yes | 17 - 18 °C
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank
Bottling	screw cap