



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2024

Wagram DAC

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.



Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.3 g/l
Acid:	4.9 g/l
Total Sulfur:	70 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2025 - 2032

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 11 - 56 years 3000 - 3500 plants/ha 4000 - 7000 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

Climate:	continental
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HARVEST AND MATURING

Fermentation:	spontaneous steel tank temperature control: yes 18 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank
Bottling:	screw cap

PRODUCT CODES

EAN:	9120038120653
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Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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EAN / carton 6:

9120038120660

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.