



ESCHENHOF HOLZER



# LIMIT GRÜNER VELTLINER 2024

<b>Quality grade:</b>	Wein aus Österreich
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>CELLAR</b>	
<b>Sulfur Added:</b>	no
<b>Mazeration:</b>	whole bunch pressing   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   18 - 24 day(s)   temperature control: yes   18 °C
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	steel tank   9 month(s)



## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	0.6 g/l
<b>Acid:</b>	5.3 g/l
<b>Total Sulfur:</b>	< 20 mg
<b>Certificates:</b>	organic, AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## WINE DESCRIPTION

Grüner Veltliner "Limit" matured without sulphur, without intervention or treatment on the fine lees, and was bottled unfiltered after 9 months of aging.

## TASTING NOTES

A dynamic, clean, and straightforward expression of this multifaceted Austrian grape variety. Here it feels perfectly at ease, in all its simplicity, with a mineral, fruity profile and a subtle peppery note. Palate: Bone-dry with high, refreshing acidity and a medium body. It offers a clean, elegant, and mineral-driven finish. Appearance: As an unfiltered wine, it may have a slight, natural cloudiness, which is a hallmark of its artisanal production.



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

[www.eschenhof-holzer.at/](http://www.eschenhof-holzer.at/) | [kontakt@eschenhof-holzer.at](mailto:kontakt@eschenhof-holzer.at) | [www.facebook.com/eschenhofholzer](https://www.facebook.com/eschenhofholzer) | [www.instagram.com/eschenhofholzer/](https://www.instagram.com/eschenhofholzer/)

eschenhofholzer/