

LIMIT GRÜNER VELTLINER 2024

Wein aus Österreich



Origin:	Wagram
Quality grade:	Wein aus Österreich
Varietal:	Grüner Veltliner 100 %
Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	0.6 g/l
Acid:	5.3 g/l
Total Sulfur:	< 20 mg
Certificates:	organic, AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

HARVEST AND MATURING

Mazeration:	whole bunch pressing with stems: yes
Fermentation:	spontaneous steel tank 18 - 24 day(s) temperature control: yes 18 °C
Filter:	unfiltered
Sulfur Added:	no
Maturing:	steel tank 9 month(s)

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.

WEATHER / CLIMATE

Climate:	continental
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