



ESCHENHOF HOLZER



# LIMIT GRÜNER VELTLINER 2024

## 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.

<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
<b>Optimum Drinking Year:</b>	2025 - 2033

## VINEYARD

### Vineyard Site:

The grapes are organically grown on the iconic loess and gravel soils of the Wagram region in Lower Austria, which provide the wine with its characteristic spicy and fruity foundation.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %   14 - 44 years 3000 - 3500 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	loess gravel



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## WEATHER / CLIMATE

**Climate:** continental

## HARVEST AND MATURING

**Harvest:** handpicked

**Maceration:** 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)

**Bottling:** screw cap

SO2 added: 15 mg

## 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.