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.

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

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

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Weather / Climate

Climate:	continental

Harvest and Maturing

Harvest	handpicked
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)
Bottling	screw cap SO2 added: 15 mg