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 |
| **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 |

**Eschenhof Holzer** | Hauptstraße 30 | 3471 Grossriedenthal | Austria
www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

## Weather / Climate

| | |
|---|---|
| **Climate:** | continental |

## Harvest and Maturing

| | |
|---|---|
| **Harvest** | handpicked |
| **Mazeration** | whole bunch pressing \| with stems: yes |
| **Fermentation** | spontaneous<br>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<br>SO2 added: 15 mg |