



ESCHENHOF HOLZER



THE NATURAL ORANGE 2024

Quality grade: Wein aus Österreich
Varietal: Grüner Veltliner 100 %

CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | steel tank | 12 - 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: unfiltered
Maturing: steel tank | 8 - 9 month(s)

DATA

Wine Type: Still wine | orange | dry
Alcohol: 12 %
Residual Sugar: 0.5 g/l
Acid: 4.7 g/l
Total Sulfur: < 20 mg
Certificates: organic, AT-BIO-302
Allergens: sulfites
Drinking Temperature: 12 - 14 °C

WINE DESCRIPTION

The Natural Orange Grüner Veltliner from Eschenhof Holzer is a unique and intriguing wine that showcases the winery's commitment to natural winemaking. Made from the Grüner Veltliner grape variety, this wine is fermented with the skins, resulting in a beautiful orange hue. What sets this wine apart is its natural winemaking approach. The grapes are grown organically, without the use of synthetic pesticides or herbicides. The fermentation process occurs spontaneously, with native yeasts, and without any added sulfites. On the nose, it offers a complex bouquet of dried fruits, nuts, and a hint of honey. On the palate, it is robust texture and a balanced acidity. Overall, the Natural Orange Grüner Veltliner from Eschenhof Holzer is a fascinating wine that combines tradition with innovation. Its natural winemaking approach and unique flavor profile make it a must-try for wine enthusiasts looking for something different.



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