



ESCHENHOF HOLZER



# THE NATURAL ORANGE 2024

Wein aus Österreich

## 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.

<b>Wine Type:</b>	Still wine   orange   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	0.5 g/l
<b>Acid:</b>	4.7 g/l
<b>Total Sulfur:</b>	< 20 mg
<b>Certificates:</b>	organic, AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Optimum Drinking Year:</b>	2025 - 2029

## VINEYARD

<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 - 19 years 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	north east, south east, south, south west, north west
<b>Sea Level:</b>	200 - 300 m
<b>Soil</b>	loess   large gravel   little

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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## HARVEST AND MATURING



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

[www.eschenhof-holzer.at/](http://www.eschenhof-holzer.at/) | [kontakt@eschenhof-holzer.at](mailto:kontakt@eschenhof-holzer.at) | [www.facebook.com/eschenhofholzer](https://www.facebook.com/eschenhofholzer) | [www.instagram.com/eschenhofholzer/](https://www.instagram.com/eschenhofholzer/)

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

## 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.