ESCHENHOF HOLZER

THE NATURAL ORANGE 2024

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.

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

Vineyard

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Grüner Veltliner 100 % | 14 - 19 years
	3500 plants/ha | 5500 - 6000 liter/ha
Geografical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess | large
	gravel | little

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
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)
Bottling	screw cap