



ESCHENHOF HOLZER



GRÜNER VELTLINER "ALTWEINGARTEN" 2025

WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	4.9 g/l
Residual Sugar:	1.9 g/l
Total Sulfur:	80 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2026 - 2034

VINEYARD

Vineyard Site:

"Altweingarten" (Old vineyard) is one of the largest reeds in the municipality Großriedenthal. It stretches over the whole south side of the town. In earlier days the first vineyards of the town were planted around the cellar lanes, therefore received these reeds the name "Altweingarten".

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Altweingarten
Site Type:	plateau
Varietal	Grüner Veltliner 100 % 21 - 48 years 3000 - 3500 plants/ha 4000 - 4500 liter/ha
Sea Level:	250 m
Soil	deep humus loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest	handpicked
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Mazeration	destemmed and squashed 24 hour(s) in the press
Fermentation	spontaneous steel tank 18 - 24 day(s) temperature control: yes 17 - 18 °C
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank
Bottling	screw cap