



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2025

Quality grade: Wagram DAC
Varietal: Grüner Veltliner 100 %

CELLAR

Sulfur Added: yes, wine
Fermentation: spontaneous
steel tank | temperature control: yes | 18 °C
Filter: filtered
Maturing: steel tank

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 0.9 g/l
Acid: 5.1 g/l
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/