ESCHENHOF HOLZER

Grüner Veltliner "Wagram" 2025

Wine Description

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

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
Optimum Drinking Year:	2026 - 2033

Vineyard

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Grüner Veltliner 100 % | 12 - 57 years
	3000 - 3500 plants/ha | 4000 - 7000 liter/ha
Geografical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess | large
	gravel | little

Weather / Climate

Climate:	continental

Harvest and Maturing

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

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PRODUCT CODES

EAN:	9120038120653
EAN / carton 6:	9120038120660