



ESCHENHOF HOLZER



MÜLLER THURGAU "INVADER" 2025

WINE DESCRIPTION

Müller-Thurgau is considered a sparkling, fruity white wine. Not only, but that's why it is also suitable for a naughty vinification on the mash. Elated, fleet-footed and refreshing, virtually the ideal entry-level wine into the world of "Orange" wines! Passion fruit fully ripened, peach, very floral and tropical aromatic, almost zesty.

Wine Type:	Still wine white dry
Alcohol:	11 %
Acid:	4.5 g/l
Residual Sugar:	0.5 g/l
Total Sulfur:	< 20 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	14 - 15 °C
Aging Potential:	high

VINEYARD

Vineyard Site:

100% of the grapes come directly from the region Wagram, out of own vineyards as well as strictly selected grape-suppliers.

Origin:	Austria, Wagram
Quality grade:	Landwein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Müller-Thurgau 100 % 26 - 56 years 3000 - 3500 plants/ha 5000 - 5500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	200 - 300 m
Soil	loess gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest	handpicked
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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 7 - 12 month(s)
Bottling	screw cap
	SO2 added: 15 mg