



ESCHENHOF HOLZER



ROTER VELTLINER RIED "EISENHUT" 2025

WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.5 g/l
Acid:	5 g/l
Total Sulfur:	80 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2026 - 2033

VINEYARD

Vineyard Site:

A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines.

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Eisenhut
Site Type:	hillside
Varietal	Roter Veltliner 100 % 8 - 42 years 3000 - 3500 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING



Harvest	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Mazeration	squashed 12 hour(s)
Fermentation	spontaneous
	Pre Clarification: yes soft Enzymes Used: no
	steel tank 21 day(s) temperature control: yes 17 - 18 °C
Skin Contact	12 hour(s)
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank 9 month(s)
Bottling	screw cap