ESCHENHOF HOLZER

Zweigelt Rosé "Wagram" 2025

Wine Description

A light – fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.

Wine Type:	Still wine | rose | dry
Alcohol:	11 %
Residual Sugar:	5.2 g/l
Acid:	6.2 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2026 - 2030

Vineyard

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Zweigelt 100 % | 27 - 42 years
	3000 - 3500 plants/ha | 6000 - 6500 liter/ha
Geografical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess

Weather / Climate

Climate:	continental

Harvest and Maturing

Harvest	handpicked
Whole Grape Pressing	yes | Zweigelt
Fermentation	spontaneous
	steel tank | 21 day(s) | temperature control: yes | 17 °C
Filter	filtered
Sulfur Added:	yes, wine
Maturing	steel tank
Bottling	screw cap

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