



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
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess



WEATHER / CLIMATE

Climate:	continental
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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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