



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2026

Wagram DAC

WINE DESCRIPTION

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



Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.2 g/l
Residual Sugar:	3 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2027 - 2034

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal	Grüner Veltliner 100 % 13 - 58 years 3000 - 3500 plants/ha 4000 - 7000 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil	loess large gravel little

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

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

WINERY



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.