



ESCHENHOF HOLZER



THE GREEN ARCHER VOL. 2 2015

Wine Type:	still wine white dry
Alcohol:	13 %
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (14 years)
Optimum Drinking Year:	2019 - 2029

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 40 years 3500 plants/ha 4500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	200 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked middle/december
Malolactic Fermentation:	yes
Mazeration:	whole bunch pressing with stems: yes
Fermentation:	spontaneous steel tank 28 day(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	small wooden barrel 300 L new barrel 36 month(s)
Time on the Fine Yeast:	36 month(s)
Bottling:	natural cork end/january 2019 400 x 0.75 L SO2 added: 15 mg



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