



ESCHENHOF HOLZER



THE GREEN ARCHER VOL. 2 2015

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| 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

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|----------------------------------|---|
| 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

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|-----------------|-------------|
| Climate: | continental |
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HARVEST AND MATURING

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|---------------------------------|--|
| 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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