



ESCHENHOF HOLZER



BLAUER ZWEIFELT RIED "EISENHUT" 2016

WINE DESCRIPTION

Black Cherry, Cassis and dark chocolate are the most dominant flavours in this wine. This flavour is repeated on the palate and predominantly dark fruity. The wine matured for a year in neutral barrels.

Wine Type:	still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	8 years
Optimum Drinking Year:	2019 - 2025

VINEYARD

Vineyard Site:

The "Eisenhut" is a hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines. Officially the location "Haide" is part of the reed "Eisenhut".

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Eisenhut
Site Type:	hillside
Varietal:	Zweigelt 100 % 20 years 3500 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	south east
Sea Level:	250 - 300 m
Soil:	gravel top soil loess sub soil

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Summer



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HARVEST AND MATURING

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 10 - 12 day(s) temperature control: yes 22 - 23 °C
Fermentation Process:	pump over 3 x day Duration: 12 days
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	large wooden barrel 1000 - 2000 L used barrel 24 month(s)
Time on the Fine Yeast:	24 month(s)
Bottling:	screw cap SO2 added: 15 mg