



ESCHENHOF HOLZER



ROTER VELTLINER "DAS GEHÖLZ" 2016

WINE DESCRIPTION

The wine shows a mature, golden yellow in the glass, with a well-integrated aroma of French oak in both nose and on the palate. Creamy tones of honey complete the long lasting taste of this wine.

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| Wine Type: | still wine white dry |
| Alcohol: | 13 % |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2018 - 2026 |

VINEYARD

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| Origin: | Austria, Wagram |
| Quality grade: | Wein aus Österreich |
| Site: | Vineyard selection |
| Site Type: | hilly land |
| Varietal: | Roter Veltliner 100 % 30 years 3500 plants/ha 6000 liter/ha |
| Geographical Orientation: | south east, south |
| Sea Level: | 250 - 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 beginning/october |
| Malolactic Fermentation: | yes |
| Mazeration: | squashed 4 hour(s) with stems: yes |
| Fermentation: | spontaneous oak barrel 500 L used barrel 30 day(s) |
| Filter: | unfiltered |
| Sulfur Added: | yes, wine |
| Maturing: | oak barrel 500 L used barrel 18 month(s) |
| Time on the Full Yeast: | 18 month(s) |



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Bottling:

screw cap | beginning/april 2018 | 1300 x 0.75 L
SO2 added: 15 mg