



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.

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

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

Climate:	continental
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HARVEST AND MATURING

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