



ESCHENHOF HOLZER



THE GREEN ARCHER VOL. 1 2016

WINE DESCRIPTION

We like to try new things. Even when it sounds – and is – crazy. The “classic” Wagram Veltliner is of course a benchmark, but we want to see what else the “Grüner” can do. With the “Green Archer” we aged it for a longer period in a very old barrel and watched what would happen. The result: a completely original and exciting individual with caramel-like spice and lots of juicy, yellow fruit yet an extremely linear and refreshing palate which downright sings with drinkability and length. The label, by the way, shows our passion for Marvel comics, with each wine being a once-off, a truly unique specimen. The Green Archer is our Volume 1 of these special bottlings which do not put the vintage in the foreground since this wine is only a once-in-a-lifetime experience. Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	1.7 g/l
Acid:	6.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2018 - 2028




VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 35 years 3500 plants/ha 5000 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 beginning/october
Malolactic Fermentation:	yes
Mazeration:	whole bunch pressing with stems: yes
Fermentation:	spontaneous large wooden barrel 1000 L used barrel 18 month(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	large wooden barrel 1000 L used barrel 24 month(s)
Time on the Full Yeast:	24
Time on the Fine Yeast:	24 month(s)
Bottling:	natural cork beginning/october 2018 1300 x 0.75 l SO2 added: 15 mg