



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.

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



### VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %   35 years 3500 plants/ha   5000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	loess

### WEATHER / CLIMATE

<b>Climate:</b>	continental
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## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   beginning/october
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	whole bunch pressing   with stems: yes
<b>Fermentation:</b>	spontaneous large wooden barrel   1000 L   used barrel   18 month(s)
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	large wooden barrel   1000 L   used barrel   24 month(s)
<b>Time on the Full Yeast:</b>	24
<b>Time on the Fine Yeast:</b>	24 month(s)
<b>Bottling:</b>	natural cork   beginning/october 2018   1300 x 0.75 l SO2 added: 15 mg