



ESCHENHOF HOLZER



# BLAUER ZWEIFELT RIED "EISENHUT" 2017

## 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.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.3 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2020 - 2026

## 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".

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Eisenhut
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 100 %   21 years 3500 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	gravel   top soil loess   sub soil

## WEATHER / CLIMATE

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



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**Harvest:** handpicked  
**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)  
**Bottling:** screw cap  
SO2 added: 15 mg