



ESCHENHOF HOLZER



## RIESLING "SAND" 2017

### WINE DESCRIPTION

The sandy ground gives the grape an intensive aroma of apricot. The Riesling is very fruity on the palate with a subliminal acidic structure.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	2.9 g/l
<b>Acid:</b>	6 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2018 - 2024

### VINEYARD

#### Vineyard Site:

Riesling "Grossriedenthal" consists mainly of grapes from the vineyards "Hinternberg" which connects the villages Großriedenthal and Neudegg. The vineyards here are mainly laid out as terraces. The name "Hinternberg" originates from the residents of Neudegg. For them the area on the south side was behind the hill, therefore "Hinternberg" ("Hinter" = behind + "Berg" = mountain/hill). Occasionally there are still footpaths visible between the vineyards where in earlier days the residents of Neudegg would walk to Großriedenthal.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Hinternberg
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %   35 - 40 years 3500 plants/ha   5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 - 250 m
<b>Soil:</b>	gravel sand loam

### WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	squashed   18 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   20 - 24 day(s)   temperature control: yes   18 °C
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	steel tank   9 month(s)
<b>Time on the Fine Yeast:</b>	9 month(s)
<b>Bottling:</b>	screw cap   beginning/june 2018