



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.

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

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

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

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