



ESCHENHOF HOLZER



# ROTHER VELTLINER "THE ORANGE" 2017

## WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teashy" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool, the optimal temperature for drinking is around 15°C.

<b>Wine Type:</b>	still wine   orange   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	0.3 g/l
<b>Acid:</b>	4.4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2019 - 2029

## VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Roter Veltliner 100 %   30 - 35 years 3500 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	250 - 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>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   open fermentation vat   14 day(s)   temperature control: yes   19 - 20 °C
<b>Fermentation Process:</b>	manual punch down   3 x day   Duration: 14 days



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**Filter:** unfiltered  
**Sulfur Added:** yes, wine  
**Maturing:** small oak barrel | 225 L | used barrel | 18 - 24 month(s)  
**Time on the Fine Yeast:** 18 - 24 month(s)  
**Bottling:** natural cork | end/august 2020 | 900 x 0.75 L  
SO2 added: 15 mg