



ESCHENHOF HOLZER



# SAUVIGNON BLANC ORANGE 2017

<b>Wine Type:</b>	still wine   orange   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	0.4 g/l
<b>Acid:</b>	4.8 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2020 - 2028

## VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Diebstnest
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Sauvignon Blanc 100 %   10 years 3500 plants/ha   5000 - 5500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	250 - 280 m
<b>Soil:</b>	loess

## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked   end/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   open fermentation vat   12 - 14 day(s)   temperature control: yes   19 - 20 °C
<b>Fermentation Process:</b>	manual punch down   3 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	oak barrel   500 L   used barrel   36 month(s)
<b>Time on the Fine Yeast:</b>	36 month(s)



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**Bottling:**

natural cork | beginning/september 2020 | 600 x 0.75 L

SO2 added: 15 mg