



ESCHENHOF HOLZER



SAUVIGNON BLANC ORANGE 2017

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

VINEYARD

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

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

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



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Bottling:

natural cork | beginning/september 2020 | 600 x 0.75 L
SO2 added: 15 mg