



ESCHENHOF HOLZER



ZWEIGELT RIED "GOLDBERG" 2017

WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.

Wine Type:	still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	6.4 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2020 - 2028

VINEYARD

Vineyard Site:

"Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Goldberg
Site Type:	hillside
Varietal:	Zweigelt 100 % 30 years 3500 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil:	deep loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING



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Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | steel tank | 12 day(s) | temperature control: yes | 22 - 24 °C
Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: filtered
Sulfur Added: yes, wine
Maturing: small oak barrel | 225 L | used barrel | 38 month(s)
Time on the Fine Yeast: 38 month(s)
Bottling: screw cap | beginning/december 2020 | 1800 x 0.75 l