



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.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.4 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>	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.

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

### WEATHER / CLIMATE

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



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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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