



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2018

WINE DESCRIPTION

A classic, uncomplicated Zweifelt with fine aromas of sour cherry and a simple tannic structure.

Wine Type:	still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	8 years
Optimum Drinking Year:	2020 - 2026

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweifelt 100 % 25 - 30 years 3500 plants/ha 5500 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 250 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 10 - 12 day(s) temperature control: yes 22 - 23 °C
Fermentation Process:	pump over 3 x day Duration: 12 days
Filter:	filtered



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Sulfur Added: yes, wine
Maturing: 60 % | steel tank | 18 - 24 month(s)
40 % | large wooden barrel | 1000 - 3000 L | used barrel |
18 - 24 month(s)
Time on the Fine Yeast: 18 - 24 month(s)
Bottling: screw cap
SO2 added: 15 mg