



ESCHENHOF HOLZER



GRÜNER VELTLINER RIED "GOLDBERG" 2018

WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	2.3 g/l
Acid:	6.3 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °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:	Grüner Veltliner 100 % 40 - 45 years 3000 - 3500 plants/ha 5000 - 6000 liter/ha
Geographical Orientation:	north, south
Sea Level:	250 - 290 m
Soil:	deep loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes



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Mash Fermentation: Carbonic fermentation | Stems: 0 % | 5 %
Fermentation: spontaneous
steel tank | 24 - 30 day(s) | temperature control: yes | 18 °C
| 95 %
Filter: unfiltered
Sulfur Added: yes, wine
Maturing: steel tank | 18 month(s)
Time on the Fine Yeast: 18 month(s)
Bottling: screw cap | middle/april 2020