



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2018

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	6 years
Optimum Drinking Year:	2019 - 2024

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 5 - 50 years 3000 - 3500 plants/ha 5000 - 7500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil:	loess large gravel little

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/september - end/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 16 - 20 day(s) temperature control: yes 17 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 5 - 16 month(s)



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Time on the Fine Yeast: 3 month(s)
Bottling: screw cap