



ESCHENHOF HOLZER



ROTER VELTLINER "DAS GEHÖLZ" 2018

WINE DESCRIPTION

The wine shows a mature, golden yellow in the glass, with a well-integrated aroma of French oak in both nose and on the palate. Creamy tones of honey complete the long lasting taste of this wine.

Wine Type:	still wine white dry
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2023 - 2030

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Roter Veltliner 100 % 32 years 3500 plants/ha 4500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	squashed 12 hour(s) with stems: yes
Fermentation:	spontaneous Pre Clarification: yes soft Enzymes Used: no oak barrel 500 L used barrel 60 day(s)
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	oak barrel 500 L used barrel 36 month(s)
Bottling:	screw cap SO2 added: 15 mg



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