



ESCHENHOF HOLZER



# ROTER VELTLINER RIED "EISENHUT" 2018

## WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.3 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	6 years
<b>Optimum Drinking Year:</b>	2019 - 2024

## VINEYARD

### Vineyard Site:

A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Eisenhut
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Roter Veltliner 100 %   30 - 35 years 3000 - 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	loess

## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked   beginning/october
<b>Malolactic Fermentation:</b>	yes



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

[www.eschenhof-holzer.at/](http://www.eschenhof-holzer.at/) | [kontakt@eschenhof-holzer.at](mailto:kontakt@eschenhof-holzer.at) | [www.facebook.com/eschenhofholzer](https://www.facebook.com/eschenhofholzer) | [www.instagram.com/eschenhofholzer/](https://www.instagram.com/eschenhofholzer/)

**Mazeration:** squashed | 3 hour(s) | with stems: yes  
**Fermentation:** spontaneous  
steel tank | 14 - 18 day(s) | temperature control: yes | 17 -  
18 °C  
**Filter:** filtered  
**Sulfur Added:** yes, wine  
**Maturing:** steel tank | 9 month(s)  
**Time on the Fine Yeast:** 9 month(s)  
**Bottling:** screw cap | beginning/june 2019 | 4000 x 0.75 L