



ESCHENHOF HOLZER



ROTER VELTLINER "THE ORANGE" 2018

WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teash" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool. Orange oil, clove, sherry notes, honey. Dry, not overly heavy but intense.

Wine Type:	still wine orange dry
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2020 - 2030

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Roter Veltliner 100 % 31 - 36 years 3500 plants/ha 4500 - 5000 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
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed Stems: 0 % open fermentation vat 14 day(s) temperature control: yes 19 - 20 °C
Fermentation Process:	manual punch down 3 x day Duration: 14 days
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	small oak barrel 225 L used barrel 18 - 24 month(s)



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Bottling:

natural cork
SO2 added: 15 mg