



ESCHENHOF HOLZER



THE GREEN ARCHER VOL. 3 2018

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 99 % 35 - 40 years 3000 - 3500 plants/ha 4500 - 5000 liter/ha Blaufränkisch 1 %
Geographical Orientation:	south east, south, south west
Sea Level:	200 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Mazeration:	whole bunch pressing with stems: yes
Fermentation:	spontaneous oak barrel 500 L used barrel 35 - 40 day(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	oak barrel 500 L used barrel 24 month(s)
Time on the Full Yeast:	24 month(s)
Bottling:	natural cork beginning/september 2020 600 x 0.75 L SO2 added: 15 mg



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