



ESCHENHOF HOLZER



## THE GREEN ARCHER VOL. 3 2018

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

### VINEYARD

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

### WEATHER / CLIMATE

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

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



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