



ESCHENHOF HOLZER



# ZWEIGELT RIED "GOLDBERG" 2018

Qualitätswein

## WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.



<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.5 g/l
<b>Free Sulfur:</b>	25 mg
<b>Total Sulfur:</b>	60 mg
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2021 - 2029

## VINEYARD

### Vineyard Site:

"Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Goldberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 100 %   31 years 3500 plants/ha   5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	deep loess



## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked
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<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   steel tank   12 day(s)   temperature control: yes   22 - 24 °C
<b>Fermentation Process:</b>	pump over   3 x day   Duration: 12 days
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	small oak barrel   225 L   used barrel   38 month(s)
<b>Bottling:</b>	screw cap

## WINERY

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.