



ESCHENHOF HOLZER



ZWEIGELT ROSÉ "WAGRAM" 2018

WINE DESCRIPTION

A light – fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.

Wine Type:	still wine rose dry
Alcohol:	12 %
Residual Sugar:	2.1 g/l
Acid:	5.1 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	4 years
Optimum Drinking Year:	2019 - 2021

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 20 - 35 years 3000 - 3500 plants/ha 6000 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 18 day(s) temperature control: yes 17 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 4 month(s)
Time on the Fine Yeast:	4 month(s)
Bottling:	screw cap end/january 2019



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

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