



ESCHENHOF HOLZER



GRÜNER VELTLINER "ALTWEINGARTEN" 2019

WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	12 years
Optimum Drinking Year:	2020 - 2028

VINEYARD

Vineyard Site:

"Altweingarten" (Old vineyard) is one of the largest reeds in the municipality Großriedenthal. It stretches over the whole south side of the town. In earlier days the first vineyards of the town were planted around the cellar lanes, therefore received these reeds the name "Altweingarten".

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Altweingarten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 15 - 42 years 3000 - 3500 plants/ha 4500 - 5000 liter/ha
Sea Level:	250 m
Soil:	deep humus loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked beginning/october - middle/october
Malolactic Fermentation:	yes



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Mazeration: destemmed and squashed | 24 hour(s) | in the press
Fermentation: spontaneous
steel tank | 18 - 24 day(s) | temperature control: yes | 17 -
18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank | 9 month(s)
Time on the Fine Yeast: 9
Bottling: screw cap | middle/june 2020 | 6500 bottles