



ESCHENHOF HOLZER



# ROTER VELTLINER "THE ORANGE" 2019

## WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teashy" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool. Orange oil, clove, sherry notes, honey. Dry, not overly heavy but intense.

<b>Wine Type:</b>	still wine   orange   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	0.3 g/l
<b>Acid:</b>	0.3 g/l
<b>Total Sulfur:</b>	< 20 mg
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2023 - 2033

## VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich mit Sorte und Jahrgang
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Roter Veltliner 100 %   32 - 37 years 3500 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	loess

## WEATHER / CLIMATE

<b>Climate:</b>	continental
-----------------	-------------

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   open fermentation vat   14 day(s)   temperature control: yes   19 - 20 °C



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

[www.eschenhof-holzer.at/](http://www.eschenhof-holzer.at/) | [kontakt@eschenhof-holzer.at](mailto:kontakt@eschenhof-holzer.at) | [www.facebook.com/eschenhofholzer](https://www.facebook.com/eschenhofholzer) | [www.instagram.com/eschenhofholzer/](https://www.instagram.com/eschenhofholzer/)

**Fermentation Process:** manual punch down | 3 x day | Duration: 14 days  
**Filter:** unfiltered  
**Sulfur Added:** no  
**Maturing:** small oak barrel | 225 L | used barrel | 46 month(s)  
**Bottling:** natural cork  
SO2 added: 15 mg