



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2020

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

Wine Type:	still wine white dry
Alcohol:	11.5 %
Residual Sugar:	2.3 g/l
Acid:	6.1 g/l
Total Sulfur:	90 mg
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2021 - 2028

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 7 - 52 years 3000 - 3500 plants/ha 4000 - 7000 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 300 m
Soil:	loess large gravel little

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Fermentation:	partly spontaneous Pre Clarification: yes Enzymes Used: no steel tank 16 - 20 day(s) temperature control: yes 17 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 5 - 16 month(s)
Time on the Fine Yeast:	6 month(s)



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Bottling: screw cap

PRODUCT CODES

EAN: 9120038120653

EAN / carton 6: 9120038120660