



ESCHENHOF HOLZER



# LIMIT GRÜNER VELTLINER 2020

## WINE DESCRIPTION

Grüner Veltliner "Limit" matured without sulphur, without intervention or treatment on the fine lees, and was bottled unfiltered after 16 months of aging.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2021 - 2029

## VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 40 years 3000 - 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	loess gravel

## WEATHER / CLIMATE

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

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   beginning/october
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	whole bunch pressing   with stems: yes
<b>Fermentation:</b>	spontaneous Pre Clarification: no   Enzymes Used: no steel tank   18 - 24 day(s)   temperature control: yes   18 °C
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	steel tank   16 month(s)
<b>Time on the Fine Yeast:</b>	16 month(s)



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/)

**Bottling:**

screw cap | beginning/december 2021

SO2 added: 15 mg