



ESCHENHOF HOLZER



RAW ROSE 2020

WINE DESCRIPTION

Pét Nat is a sparkling wine produced with only one fermentation. The must is bottled while it is still fermenting (we think it is a really cool idea to use flip-top bottles, which are usually only used for beer). The must complete the fermentation process in the bottle, thereby developing a natural effervescence. Every bottle of Raw White retains its yeast (which gives more flavour) and no sulphur is added – there is no need for it. It tastes moreish, fruity, and brings great atmosphere and fun to the table. Pretty much like a nice cold beer at a barbecue, but in the form of wine. The bottle can be closed again, but our advice is to simply finish it.

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| Wine Type: | still wine rose dry |
| Alcohol: | 12 % |
| Residual Sugar: | 0.5 g/l |
| Acid: | 6.5 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | 6 years |
| Optimum Drinking Year: | 2021 - 2025 |

VINEYARD

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| Origin: | Austria, Wagram |
| Quality grade: | Wein aus Österreich |
| Site: | Vineyard selection |
| Site Type: | hilly land |
| Varietal: | Zweigelt 100 % 25 - 35 years 3500 plants/ha 5500 - 6000 liter/ha |
| Geographical Orientation: | north east, south east, south, south west, north west |
| Sea Level: | 200 - 300 m |
| Soil: | loess |

WEATHER / CLIMATE

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| Climate: | continental |
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HARVEST AND MATURING

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| Harvest: | handpicked middle/september |
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Fermentation: partly spontaneous
Pre Clarification: yes | Enzymes Used: no
steel tank | 18 day(s) | temperature control: yes | 17 °C

Pet-Nat: Residual sugar at bottling - 4 gram

Filter: unfiltered

Sulfur Added: no

Bottling: middle/october 2020 | 4000 bottles