



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.

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

### 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>	Zweigelt 100 %   25 - 35 years 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	north east, south east, south, south west, north west
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	loess

### WEATHER / CLIMATE

<b>Climate:</b>	continental
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### HARVEST AND MATURING

<b>Harvest:</b>	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