



ESCHENHOF HOLZER



SBRV ORANGE 2020

Wine Type:	still wine orange dry
Alcohol:	11.5 %
Total Sulfur:	< 20 mg
Residual Sugar:	0.4 g/l
Acid:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2023 - 2031

VINEYARD

Quality grade:	Wein aus Österreich
Varietal:	Sauvignon Blanc 50 % 13 years 3500 plants/ha 4000 - 4500 liter/ha Roter Veltliner 50 % 32 years 3500 plants/ha 4000 - 4500 liter/ha

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed Stems: 0 % open fermentation vat 12 - 14 day(s) temperature control: yes 19 - 20 °C
Fermentation Process:	manual punch down 3 x day Duration: 14 days
Filter:	unfiltered
Sulfur Added:	no
Maturing:	50 % oak barrel 500 L used barrel 24 month(s) Sauvignon Blanc 50 % oak barrel 500 L used barrel 36 month(s) Roter Veltliner
Bottling:	natural cork SO2 added: 15 mg



It's a blend of 50% Sauvignon Orange 2020 and 50% Roter Veltliner Orange 2019.

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