



ESCHENHOF HOLZER



# THE NATURAL ORANGE 2020

<b>Wine Type:</b>	still wine   orange   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	0.3 g/l
<b>Acid:</b>	4.7 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium
<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>	Grüner Veltliner 100 %   10 - 15 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   large gravel   little

## WEATHER / CLIMATE

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

<b>Harvest:</b>	beginning/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   steel tank   12 - 14 day(s)   temperature control: yes   19 - 20 °C
<b>Fermentation Process:</b>	pump over   3 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	steel tank   8 - 9 month(s)
<b>Time on the Fine Yeast:</b>	8 - 9 month(s)
<b>Bottling:</b>	screw cap   end/june 2021 SO2 added: 15 mg



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/)

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