



ESCHENHOF HOLZER



THE NATURAL ORANGE 2020

Wine Type:	still wine orange dry
Alcohol:	11.5 %
Residual Sugar:	0.3 g/l
Acid:	4.7 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium
Optimum Drinking Year:	2021 - 2025

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 10 - 15 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 large gravel little

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

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



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