



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2021

WINE DESCRIPTION

A classic, uncomplicated Zweifelt with fine aromas of sour cherry and a simple tannic structure.

Wine Type:	still wine red dry
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Optimum Drinking Year:	2023 - 2029

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweifelt 100 % 28 - 33 years 3500 plants/ha 5500 - 6500 liter/ha
Geographical Orientation:	north east, south east, south, south west, north west
Sea Level:	200 - 250 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 10 - 12 day(s) temperature control: yes 22 - 23 °C
Fermentation Process:	pump over 3 x day Duration: 12 days
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	60 % steel tank 18 month(s) 40 % large wooden barrel 1000 - 3000 L used barrel 18 month(s)



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Bottling:

screw cap