



ESCHENHOF HOLZER



# ROTER VELTLINER RIED "EISENHUT" 2021

## WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Acid:</b>                  | 6.5 g/l                  |
| <b>Residual Sugar:</b>        | 1 g/l                    |
| <b>Total Sulfur:</b>          | 80 mg                    |
| <b>Certificates:</b>          | AT-BIO-302               |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 10 - 12 °C               |
| <b>Aging Potential:</b>       | high                     |
| <b>Optimum Drinking Year:</b> | 2022 - 2029              |

## VINEYARD

### Vineyard Site:

A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines.

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Wagram  |
| <b>Quality grade:</b>            | Wagram DAC   |
| <b>Site:</b>                     | Eisenhut   |
| <b>Site Type:</b>                | hillside   |
| <b>Varietal:</b>                 | Roter Veltliner 100 %   4 - 38 years<br>3000 - 3500 plants/ha   4000 - 5000 liter/ha |
| <b>Geographical Orientation:</b> | south east, south  |
| <b>Sea Level:</b>                | 250 - 300 m  |
| <b>Soil:</b>                     | loess  |

## WEATHER / CLIMATE

|                 |             |
|-----------------|-------------|
| <b>Climate:</b> | continental |
|-----------------|-------------|

## HARVEST AND MATURING



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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**Harvest:** handpicked  
**Grape Sorting:** manual  
**Mazeration:** squashed | 3 hour(s) | with stems: yes  
**Fermentation:** spontaneous  
Pre Clarification: yes | Enzymes Used: no  
steel tank | 14 - 18 day(s) | temperature control: yes | 17 -  
18 °C  
**Filter:** filtered  
**Sulfur Added:** yes, wine  
**Maturing:** steel tank | 9 month(s)  
**Bottling:** screw cap