



ESCHENHOF HOLZER



SAUVIGNON BLANC ORANGE 2021

Wein aus Österreich

Wine Type:	still wine orange dry
Alcohol:	12 %
Total Sulfur:	5 mg
Residual Sugar:	0.9 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2032



VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Diebstnest
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 %
Geographical Orientation:	south east
Sea Level:	250 - 280 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed Stems: 0 % open fermentation vat
Fermentation Process:	manual punch down 3 x day
Filter:	unfiltered
Sulfur Added:	no
Maturing:	oak barrel 500 L used barrel 36 month(s)
Bottling:	natural cork SO2 added: 15 mg



WINERY

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | www.instagram.com/eschenhofholzer/

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The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.