



ESCHENHOF HOLZER



BLAUER ZWEIFELT "WAGRAM" 2022

Wagram DAC

WINE DESCRIPTION

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



Wine Type:	still wine red dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Total Sulfur:	60 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Optimum Drinking Year:	2024 - 2030

VINEYARD

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweifelt 100 % 29 - 34 years 3500 plants/ha 4500 - 5000 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

Harvest:	handpicked
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



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Maturing: 60 % | steel tank | 18 month(s)
40 % | large wooden barrel | 1000 - 3000 L | used barrel |
18 month(s)

Bottling: screw cap

WINERY

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.