



ESCHENHOF HOLZER



GRÜNER VELTLINER "ZERO-G" 2023

Bio-Qualitätswein, Niederösterreich

Wine Type:	still wine white dry
Alcohol:	12 %
Acid:	5.2 g/l
Residual Sugar:	4.4 g/l
Total Sulfur:	< 80 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2024 - 2031



VINEYARD

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein, Niederösterreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 10 - 55 years 3000 - 3500 plants/ha 4000 - 7000 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

Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank 16 - 20 day(s) temperature control: yes 17 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 5 - 16 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.

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