



ESCHENHOF HOLZER



GRÜNER VELTLINER "ZERO-G" 2023

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

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