



ESCHENHOF HOLZER



MÜLLER THURGAU "ZERO-G" 2021

Wein aus Österreich

WINE DESCRIPTION

Müller-Thurgau is considered a sparkling, fruity white wine. Not only, but that's why it is also suitable for a naughty vinification on the mash. Elated, fleet-footed and refreshing, virtually the ideal entry-level wine into the world of "Orange" wines! Passion fruit fully ripened, peach, very floral and tropical aromatic, almost zesty.

Wine Type:	still wine white dry
Alcohol:	12 %
Acid:	5.9 g/l
Residual Sugar:	0.5 g/l
Total Sulfur:	< 20 mg
Allergens:	sulfites
Drinking Temperature:	14 - 15 °C
Aging Potential:	high



VINEYARD

Vineyard Site:

100% of the grapes come directly from the region Wagram, out of own vineyards as well as strictly selected grape-suppliers.

Origin:	Austria, Wagram
Quality grade:	Wein aus Österreich
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Müller-Thurgau 100 % 24 - 54 years 3000 - 3500 plants/ha 5000 - 5500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	200 - 300 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed Stems: 0 % steel tank 12 - 14 day(s) temperature control: yes 19 - 20 °C

Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

www.eschenhof-holzer.at/ | kontakt@eschenhof-holzer.at | www.facebook.com/eschenhofholzer | [www.instagram.com/](https://www.instagram.com/eschenhofholzer/)

eschenhofholzer/

Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: unfiltered
Maturing: steel tank | 7 - 12 month(s)
Bottling: screw cap
SO2 added: 15 mg

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.