



ESCHENHOF HOLZER



## RAW WHITE 2023

### WINE DESCRIPTION

Pét Nat is a sparkling wine produced with only one fermentation. The must is bottled while it is still fermenting (we think it is a really cool idea to use flip-top bottles, which are usually only used for beer). The must complete the fermentation process in the bottle, thereby developing a natural effervescence. Every bottle of Raw White retains its yeast (which gives more flavour) and no sulphur is added – there is no need for it. It tastes moreish, fruity, and brings great atmosphere and fun to the table. Pretty much like a nice cold beer at a barbecue, but in the form of wine. The bottle can be closed again, but our advice is to simply finish it.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5 g/l
<b>Residual Sugar:</b>	7 g/l
<b>Total Sulfur:</b>	12 mg
<b>Certificates:</b>	AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Optimum Drinking Year:</b>	2024 - 2028

### VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %   13 - 18 years 3500 plants/ha   4000 - 4500 liter/ha
<b>Geographical Orientation:</b>	north east, south east, south, south west, north west
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	loess   large gravel   little

### WEATHER / CLIMATE

<b>Climate:</b>	continental
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### HARVEST AND MATURING

<b>Harvest:</b>	handpicked
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**Whole Grape Pressing:** yes  
**Fermentation:** spontaneous  
steel tank | temperature control: yes | 18 °C  
**Pet-Nat:** Residual sugar at bottling - 12 gram  
**Filter:** unfiltered  
**Sulfur Added:** no