



ESCHENHOF HOLZER



RIESLING "GROSSRIEDENTHAL" 2023

Wagram DAC

WINE DESCRIPTION

The sandy ground gives the grape an intensive aroma of apricot. The Riesling is very fruity on the palate with a subliminal acidic structure.



Wine Type:	still wine white dry
Alcohol:	13 %
Total Sulfur:	< 80 mg
Residual Sugar:	2.5 g/l
Acid:	4.6 g/l
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	8 years
Optimum Drinking Year:	2024 - 2030

VINEYARD

Vineyard Site:

Riesling "Grossriedenthal" consists mainly of grapes from the vineyards "Hinternberg" which connects the villages Großriedenthal and Neudegg. The vineyards here are mainly laid out as terraces. The name "Hinternberg" originates from the residents of Neudegg. For them the area on the south side was behind the hill, therefore "Hinternberg" ("Hinter" = behind + "Berg" = mountain/hill). Occasionally there are still footpaths visible between the vineyards where in earlier days the residents of Neudegg would walk to Großriedenthal.

Origin:	Austria, Wagram
Quality grade:	Wagram DAC
Site:	Hinternberg
Site Type:	terraces
Varietal:	Riesling 100 % 41 - 46 years 3500 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	200 - 250 m
Soil:	gravel sand loam

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING



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Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	destemmed and squashed 2 day(s) with stems: yes
Fermentation:	spontaneous Pre Clarification: yes Enzymes Used: no steel tank temperature control: yes 18 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank
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.