



ESCHENHOF HOLZER



RIESLING "GROSSRIEDENTHAL" 2023

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



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Climate: continental

HARVEST AND MATURING

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