



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.

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

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

## WEATHER / CLIMATE



Eschenhof Holzer | Hauptstraße 30 | 3471 Grossriedenthal | Austria

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

**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