

GRAFT
WINE COMPANY

ROTER VELTLINER THE ORANGE / WEINGUT
ESCHENHOF HOLZER / 2016 / LOWER AUSTRIA /
AUSTRIA

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

The Eschenhof Holzer winery is located in GroBriedenthal, in the Wagram wine region. On the ~19 hectare estate, the innovative winemaker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.

VITICULTURE + VINIFICATION

The loess in this region creates the natural conditions for the rich wine. The soil drifted here in multiple layers during the last ice age, about 100.000 to 10.000 years ago and covered the sub soil with marine deposits. Due to the valuable mineral composition, the loess soil creates a balanced depository of nutrients. Thanks to it's small granules and capillary-like network, the loess soil is able to preserve a lot of water for drying times. The wines that thrive in the loess region are distinguished by a particularly characterful, long lasting and delicate fruit. This wine was spontaneously and openly fermented on the mash with natural yeast. The oxidation process was promoted during fermentation. This resulted in the unique and special colour of the wine. After 2-3 weeks of contact with the mash, the wine was pressed and matured for 18 months in a small oaken cask. Afterwards the wine got bottled unfiltered. Hand picked grapes got mashed in small stainless steel vessel (called "Immervolltank" or in English "Alwaysfulltank. Spontaneous fermentation. Punching down 3 times a day. Controlled fermentation held at 18-19°C. No malolactic was used. Then pressing followed by an 18 month maturation in small French casks without any sulfites added. Unfiltered bottling and 20mg sulfites added one time.

TASTING NOTE

As the name suggests (roter = red): a colour-rich, piquant, and "teaish" wine with an elegant body and texture.

FACTS + STATS

WINEMAKER	ARNOLD HOLZER
VARIETIES	ROTER VELTLINER
APPELLATION	LOWER AUSTRIA
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0,5 G/L
TOTAL ACIDITY	5,8 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	50 MG/L
CASE SIZE	6

