

GRAFT
WINE COMPANY

MÜLLER THURGAU INVADER / WEINGUT
ESCHENHOF HOLZER / 2017 / 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 Großriedenthal, 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 high capillary, 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. Partly harvested by machine and partly by hand, fermented in stainless steel for 14-16 days, pressed, 9 month maturing in stainless steel without any sulfites added, just by bottling 20 mg sulfites added one time. Selected yeast used, controlled fermentation by 19-21°C for 14-16 days in stainless steal No malolactic is used.

TASTING NOTE

Tropical and exotic aromatics; mandarin, passion fruit, with gentle tannins on pallet.
(Augmented Reality App available for Android (Taste Invaders) and IOS (Taste Invasion) for use with bottle.)

FACTS + STATS

WINEMAKER	ARNOLD HOLZER
VARIETIES	MÜLLER-THURGAU
APPELLATION	LOWER AUSTRIA
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	1,2 G/L
TOTAL ACIDITY	5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	50 MG/L
CASE SIZE	6

