

GRAFT
WINE COMPANY

MÜLLER THURGAU INVADER / WEINGUT ESCHENHOF HOLZER / 2020 / LOWER AUSTRIA / AUSTRIA

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PRODUCER

The Eschenhof Holzer winery is located in GroBriedenthal, in the Wagram wine region. On the ~19 hectare estate, 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.

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, controlled fermentation at a temperature of 19-21°C for 14-16 days in stainless steal, then pressed, followed by 9 months maturation in stainless steel tanks without any sulfites added, just 20 mg sulfites added once at bottling. No malolactic is used. no

TASTING NOTE

This is Müller-Thurgau like you've never seen it before! The skin contact gives exotic tropical fruit aromatics: mandarin, passion fruit, with gentle tannins on pallet. Augmented Reality App for Android (Taste Invaders) and IOS (Taste Invasion) for use with bottle.

FACTS + STATS

WINEMAKER	ARNOLD HOLZER
VARIETIES	100% MÜLLER-THURGAU
APPELLATION	LOWER AUSTRIA
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

