

PRODUCER

The Eschenhof Holzer winery is located in Großriedenthal, 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

It's all about the soil. 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 content, 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. Mainly harvested by machine, controlled fermentation by 22-24°C for 10-14 days in stainless steel, pressed, it goes through malolactic fermentation, is clarified and spends 12-18 months maturing, partly in stainless steel, partly in old oak casks. Inoculated malolactic happens between pressing and clarifying. none

TASTING NOTE

The grapes come from a mixture of the Eschenhof Holzer vineyards and some from neighbouring friends in Grossriedenthal. Arnold Holzer puts the grapes through relatively cool fermentation for a red wine, around 22-24°C. The wine is then stored in very large, very old wooden barrels (1,000 litres to 6,500 litres) for nearly a year. It has lovely lifted fruit flavour and aroma, with violets, red fruits and black pepper spice on the finish.

FACTS + STATS

WINEMAKER	ARNOLD HOLZER
VARIETIES	100% BLAUER ZWEIGELT
APPELLATION	LOWER AUSTRIA
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	1 G/L
TOTAL ACIDITY	5.4 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	6

