

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

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. Mainly harvested by machine, directly pressed, clarified and fermented in stainless steel. No malolactic fermentation is used. no

TASTING NOTE

A light and fruity Zweigelt rosé with fine acidic structure. Fuller than your Provençal style but still dry and refreshing.

FACTS + STATS

WINEMAKER	ARNOLD HOLZER
VARIETIES	100% BLAUER ZWIGELT
APPELLATION	LOWER AUSTRIA
CLOSURE	SCREW TOP
ALCOHOL	12%
SUGAR	5.2 G/L
TOTAL ACIDITY	5.8 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	120 MG/L
CASE SIZE	6

