

Red Squirrel

Drinking outside the box since 2012.

ESCHENHOF HOLZER WAGRAM GRÜNER VELTLINER 2016

Winemaker: Arnold Holzer

Region: Wagram

Country: Austria

Grapes: Grüner Veltliner

Vintage: 2016

Cellaring: 2018

Closure: Stelvin

Bottle size: 75cl

Alcohol: 12%

RS: 7 g/l

METHOD

Made entirely in stainless steel tanks, with cold (never more than 18 degrees) fermentation for 2-3 weeks. Wine rests on fine lees for 2-3 months before filtration and bottling. Grapes come from a mixture of Arnold's own vineyards in Großriedenthal as well as neighbouring friends.

TASTING NOTES

Full and fruity style of Grüner Veltliner so typical of the clay - löss - soils of the Wagram region, with big flavours of green apples, peach, grapefruit and a touch of spice.

VICTUALS

Extremely food friendly, but we love it with fish & chips, *wiener schnitzel* or fresh cheese like Wensleydale