



# ESCHENHOF HOLZER



The name "Eschenhof" (oak farm) comes from the oak trees that stand in front of the farmyard and the old cellar on the winery street.

## *~~~~~ The ingredients for an exceptional indulgence experience*

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. On the 16 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.

## *~~~~~ The Wagram wine region: The natural treasure chest for rich wine.*

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.



ESCHENHOF HOLZER



Due to the valuable mineral composition, the loess soil creates a balanced depository of nutrients.

Thanks to its 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.



The loess soil is an important water reservoir for the grapevine's roots and at the same time living space for the bee-eater.

### Arnold Holzer: Fifth generation wine making artist

Arnold took over the winery from his parents in 2010. Since he was young he has helped at the winery and familiarized himself with the handed-down knowledge of viticulture.

He is shaping the future of the estate through his open-minded character. Arnold draws on the resources of the natural wealth, and uses this potential to develop his distinctive wine creations. His wines are enriched with the typical regional features, but also offer a completely unique profile.

### Dedication and creativity stemming from passion

To meet the quality standards at Weingut Eschenhof Holzer, it's necessary to separate the grapes by location, grape variety and quality level. In addition, gentle pressing, controlled fermentation and rapid clarification of new wine is important for keeping the high standards quality. The result is the fruity, single grape variety, typical tasting and well storable wines from Arnold Holzer.



ESCHENHOF HOLZER





## Grüner Veltliner 2017 "Wagram"

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

12,0% Alcohol  
1,0 Residual Sugar  
5,2 Acid

- Facts: 100% of the grapes come directly from the region Wagram, out of own vineyards as well as strictly selected grape-suppliers.



## Blauer Zweigelt 2016 "Wagram"

A classic, uncomplicated Zweigelt with fine aromas of sour cherry and a simple tannic structure.

12,5% Alcohol  
1,0 Residual Sugar  
5,4 Acid

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ESCHENHOF HOLZER



## Zweigelt Rosé 2017 "Wagram"

A light - fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.

12,0% Alcohol

5,2 Residual Sugar

5,8 Acid

- Facts: 100% of the grapes come directly from the region Wagram, out of own vineyards as well as strictly selected grape-suppliers.



## Müller Thurgau 2017 "INVADER"

Müller-Thurgau is considered a sparkling, fruity white wine. Not only, but that's why it is also suitable for a naughty vinification on the mash. Elated, fleet-footed and refreshing, virtually the ideal entry-level wine into the world of "Orange" wines!

12,5% Alcohol

1,2 Residual Sugar

5,0 Acid



ESCHENHOF HOLZER





## Grüner Veltliner 2017 "Altweingarten"



A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

12,5% Alcohol  
1,0 Residual Sugar  
5,2 Acid

- Facts: The underground of the vineyard distinct through its deep and humus rich soil consisting mainly of loam/loess.
- Story: "Altweingarten" (Old vineyard) is one of the largest reeds in the municipality Großriedenthal. It stretches over the whole south side of the town. In earlier days the first vineyards of the town were planted around the cellar lanes, therefore received these reeds the name "Altweingarten".



ESCHENHOF HOLZER





## Grüner Veltliner 2016 "Goldberg"



Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

13,0% Alcohol  
2,4 Residual Sugar  
6,2 Acid

- Facts: "Goldberg" consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the "Goldberg" to one of the most interesting locations.
- Story: Already in early years it was widely known, that the Goldberg ("Gold" = gold + "Berg" = mountain/hill) is a special location. The farmers had optimal yields and quality of crops and therefore were able to make rich earnings in gold. This is one of the theories around the origin of the name "Goldberg". Another theory is, that the Loess soil glitters especially golden under an arid midsummer's sun.



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## Frühroter Veltliner 2017 "Goldberg"



The Frühroter Veltliner is a simplistic, uncomplicated sort of wine. The wine is also called terrace-wine, because of its neutral scent, its slightly nougat taste and its amiable aroma. The mild acidity perfectly completes the taste of the wine.

12,5% Alcohol  
1,0 Residual Sugar  
5,6 Acid

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## Roter Veltliner 2017 "Eisenhut"



The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

12,5% Alcohol  
1,0 Residual Sugar  
4,6 Acid

- Facts: A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this reed is an especially warm location. Because of the rather barren ground, as compared to other reeds, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines.
- Story: The "Eisenhut" is the highest point south of the village, with an exceptional panorama over the Tullnerfeld. According to tales were the height measurements carried out on the "Wagramkante" (Wagram ledge).



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## Riesling 2016 "Sand"



The sandy ground gives the grape an intensive aroma of apricot. The Riesling is very fruity on the palate with a tight acidic structure.

12,5% Alcohol  
3,4 Residual Sugar  
8,3 Acid

- Facts: The location "Sand" is situated to the north and directly adjacent to the village Großriedenthal. Gravel and Sand with occasional layers of loam are predominant in this soil. Officially the location "Sand" is part of the reed "Hinterberg".

- Story: The reed "Hinterberg" connects the villages Großriedenthal and Neudegg. The vineyards here are mainly laid out as terraces. The name "Hinterberg" originates from the residents of Neudegg. For them the area on the south side was behind the hill, therefore "Hinterberg" ("Hinter" = behind + "Berg" = mountain/hill). Occasionally there are still footpaths visible between the vineyards where in earlier days the residents of Neudegg would walk to Großriedenthal.



ESCHENHOF HOLZER





## Blauer Zweigelt 2015 "Eisenhut"

Black Cherry, Cassis and dark chocolate are the most dominant flavours in this wine. This flavour is repeated on the palate and predominantly dark fruity. The wine matured for a year in neutral barrels.

13,0% Alcohol  
1,0 Residual Sugar  
5,9 Acid

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- Story: The "Eisenhut" is the highest point south of the village, with an exceptional panorama over the Tullnerfeld. According to tales were the height measurements carried out on the "Wagramkante" (Wagram ledge).



ESCHENHOF HOLZER





## Zweigelt 2015 "Goldberg"



The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.

13,0% Alcohol  
1,0 Residual Sugar  
6,0 Acid

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ESCHENHOF HOLZER





## Roter Veltliner 2015 "das Gehölz"

The wine shows a mature, golden yellow in the glass, with a well-integrated aroma of French oak in both nose and on the palate. Creamy tones of honey complete the long lasting taste of this wine.

13,0% Alcohol  
4,1 Residual Sugar  
5,1 Acid

- Facts: Stored over a year in a French oaken cask of 500 litres. 100% clear grape juice was spontaneously fermented with yeast for 8 months. After that the wine matured for another 6-8 months in a cask.
- Story: Roter Veltliner - a fickle diva and very demanding when being produced in the vineyard. "das Gehölz" - besides "the Orange" - claimed far more time than our other wines. When you look at the Wine Label you can see our Diva.



ESCHENHOF HOLZER





## Roter Veltliner 2015 "the Orange"

As the name suggests: a colour-rich, piquant and "teaish" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool, the optimal temperature for drinking is around 15°C.

12,5% Alcohol  
0,5 Residual Sugar  
5,8 Acid

- Facts: This wine was spontaneously and openly fermented on the mash with natural yeast. The oxidation process was promoted during fermentation. This resulted in the unique and special colour of the wine. After approximately 3 weeks of contact with the mash, the wine was pressed and matured for 18 months in a small oaken cask. Afterwards the wine got bottled unfiltered.



ESCHENHOF HOLZER

