

Grüner Veltliner Extra Brut N.V.

Origin:	Austria, Wagram
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 15 years 5000 liter/ha
Sea Level:	300 m
Soil:	humus medium loess large

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 4 week(s)
Filter:	unfiltered
Maturing:	bottle 24 - 36 month(s)

Data

Wine Type:	Sparkling wine white dry
Alcohol:	12 %
Residual Sugar:	1.5 g/l
Acid:	6 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years

Wine Description

Grüner Veltliner has always been central to our work, and as a traditional-method sparkling wine it has taken on an increasingly significant role. Produced entirely in-house, it is not intended as a Champagne imitation but as a characterful, wine-driven expression of Grüner Veltliner in sparkling form. A purist sparkling wine that reflects variety and origin: bone-dry, spicy, and “wine-y,” without excessive yeasty character. Subtle Veltliner fruit, gentle creaminess and lively acidity make it an elegant aperitif and a versatile food partner.

Winery



We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.