



WEINVIERTEL DAC GRÜNER VELTLINER RÖSCHITZ 2017

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Weinviertel DAC
Site:	Vineyard Selection - Rösschitz
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 10 - 40 years 4000 - 5000 plants/ha 4000 - 5000 liter/ha
Sea Level:	280 - 340 m
Soil:	loess large primary rock little



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september - middle/october

Malolactic Fermentation: no

Fermentation: selected yeast
steel tank | 2 week(s) | 20 - 22 °C

Maturing: steel tank

Time on the Full Yeast: 1 week(s)

Time on the Fine Yeast: 3 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 5.4 g/l

Residual Sugar: 1 g/l

Certificates: organic

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: small (5 years)

Optimum Drinking Year: 2018 - 2020



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Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.