

Frühroter Veltliner 2020



Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Frühroter Veltliner 100 % 28 - 63 years 3000 - 3300 plants/ha 3500 - 4500 liter/ha
Geographical Orientation:	south east
Sea Level:	280 - 310 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked middle/september
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 4 hour(s) with stems: yes
Fermentation:	spontaneous Frühroter Veltliner steel tank 2 - 4 week(s) temperature control: yes 18 - 20 °C
Filter:	filtered
Maturing:	steel tank 5 month(s)
Time on the Full Yeast:	2 - 3 month(s)
Time on the Fine Yeast:	1 - 2 month(s)



Bottling: screw cap | middle/february 2021
SO2 added: 10 mg

Data

Wine Type: Still wine | white | dry

Alcohol: 11 %

Residual Sugar: 4.3 g/l

Acid: 4.8 g/l

Total Sulfur: < 60 mg

Certificates: vegan, organic

Allergens: sulfites

Drinking Temperature: 8 - 10 °C

Aging Potential: 3 years

Optimum Drinking Year: 2021 - 2023

Wine Description

Frühroter Veltliner is a rarity: only a few hectares remain in Austria. Our vines stem from our own selection of up to 60-year-old vines from the Diebsnest, Eisenhut and Altweingarten sites. The grapes are hand-picked, macerated for a short amount of time and then allowed to ferment spontaneously in stainless steel tanks before maturing on the lees. In cooler years, our Frühroter Veltliner is floral and fruit-driven, while the warmer vintages become “darker” and offer more spice. The Frühroter Veltliner is always a rounder, softer wine with gentle acidity and low alcohol. Decidedly drinkable and lean – that’s how we like it.

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.