



RauSchnitt Weine

Freisprung Grüner Veltliner 2023

Origin: Austria, Burgenland
Quality grade: Landwein
Site Type: hilly land
Varietal: Grüner Veltliner 90 % | 26 years | single guyot
Furmint 10 % | 18 years | single guyot
Geographical Orientation: south east
Soil: limestone



Weather / Climate

Vintage description:

2023 was a rainy and very warm year. Temperatures were above average throughout the year, although there were no extreme heat peaks. We only reached just under 34 degrees. It rained a lot, especially in spring, August and late fall and winter, filling up Lake Neusiedl again. Despite high temperatures and a lot of rainfall, the harvest was a little later in mid to late September. After the harvest, it continued to be warm and rainy.

Cellar

Harvest: handpicked | September 12
handpicked | September 16
Grape Sorting: manual
Malolactic yes
Fermentation: yes
Sulfur Added: yes
Maceration: squashed | 3 hour(s) | with stems: yes
squashed | 2 hour(s) | with stems: yes
Press: pneumatic
Fermentation: spontaneous
Grüner Veltliner | barrique | 225 L | used
barrel | 3 week(s) | 90 %
Furmint | stainless steel tank | 300 L | 3
week(s) | 10 %
Filter: unfiltered



Maturing: 90 % | barrique | 225 L | used barrel | 11 month(s) | Grüner Veltliner
10 % | steel tank | 300 L | 11 month(s) | Furmint

Bottling: natural cork | Aug. 9, 2024 | 326 bottles
SO2 added: 15 mg

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Acid: 5.3 g/l
PH Value: 3.41
Residual Sugar: < 1 g/l
Total Sulfur: < 5 mg
Allergens: sulfites