



RauSchnitt Weine

Freisprung Grüner Veltliner 2023

Landwein

Origin: Austria, Burgenland, Leithaberg, Breitenbrunn
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

Climate: pannonic
Rainfall 2023: 700 hours
Sunshine 2023: 2000 hours

Vintage description:

The 2023 vintage was characterized by warmth and abundant rainfall. Temperatures remained above average throughout the year, yet without extreme heat peaks - the maximum reached around 34 °C. Heavy rain in spring, August, and late autumn helped to replenish Lake Neusiedl. Despite the warmth, the wet conditions slowed ripening, leading to a harvest from mid to late September. Even after picking, the weather stayed mild and rainy - a vintage combining ripeness with refreshing balance.

Cellar

Harvest: handpicked | September 12
handpicked | September 16
Grape Sorting: manual
Malolactic yes
Fermentation: yes
Sulfur Added: yes
Mazeration: 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