

Ried STEINBERG 1ÖTW Grüner Veltliner 2023

Wagram DAC, Riedenwein, 1. ÖTW Erste Lage ↗

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Riedenwein
Site:	Ried Steinberg
Normal	1. ÖTW Erste Lage
Classification:	
Site Type:	steep slope
Varietal:	Grüner Veltliner 100 % 16 - 66 years 3500 - 4000 plants/ha 4500 - 5000 liter/ha
Geographical	south east
Orientation:	
Sea Level:	230 - 240 m
Soil:	slate granite



Vineyard Site:

This steep southeast facing site consists of slate and granite. Its wines are crisp with mineral tones and vivid fruit.



Weather / Climate

Average Rainfall Per 450 - 750 mm

Vintage:

Cellar

Harvest: handpicked | end/september - beginning/october

Grape Sorting: mechanical

Malolactic yes

Fermentation:

Mazeration: 5 hour(s)

Fermentation: spontaneous
steel tank | 3 month(s) | temperature control:
yes | 23 °C

Maturing: steel tank | 4 - 8 month(s)

Deacidification: no

Acidification: no

Data

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 6.3 g/l

Residual Sugar: < 4 g/l

Certificates: respect - BIODYN, bio-dynamic

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: high (20 years)

Optimum Drinking Year: 2024 - 2031

Wine Description

Deepness and complexity in the nose: freshly peeled Topaz apple, white pepper, fresh almonds. Amazingly juicy and spicy on the palate; great fruit, supported by a present acidity structure. An exemplary mid-bodied Veltliner!

Winery

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.