



RauSchnitt Weine

## Freisprung Grüner Veltliner 2024

**Origin:** Austria, Burgenland  
**Quality grade:** Landwein  
**Site Type:** hilly land  
**Varietal:** Grüner Veltliner | 27 years | single guyot  
**Geographical:** south east  
**Orientation:**  
**Soil:** limestone



### Weather / Climate

#### Vintage description:

The 2024 vintage was marked by weather extremes. After a frosty but mostly snowless winter, an unusually warm February led to a very early budbreak, which was partly damaged by late frost in lower vineyards. Early summer brought temperatures up to 30 °C and abundant rainfall in May and June, resulting in vigorous growth. From July onwards, heat and drought dominated until the earliest harvest on record began on August 19. Heavy rain and a sudden drop in temperature then made the final phase of picking challenging. Overall, 2024 was the warmest year on record - a vintage defined by frost, drought, and flooding.

### Cellar

**Harvest:** handpicked | August 31  
**Grape Sorting:** manual  
**Malolactic:** yes  
**Fermentation:**  
**Sulfur Added:** yes  
**Maceration:** squashed | 2 hour(s) | with stems: yes  
**Press:** pneumatic  
**Fermentation:** spontaneous  
Grüner Veltliner | large wooden barrel | 500 L | used barrel | 3 week(s)  
**Filter:** unfiltered  
**Maturing:** large wooden barrel | 500 L | used barrel | 11 month(s) | Grüner Veltliner



**Bottling:** natural cork | Aug. 16, 2025 | 591  
bottles  
SO2 added: 20 mg  
natural cork | Aug. 16, 2025 | 12 x 1.5 L  
SO2 added: 20 mg

## **Data**

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12.5 %  
**Acid:** 5.5 g/l  
**PH Value:** 3.4  
**Residual Sugar:** < 1 g/l  
**Free Sulfur:** < 10 mg  
**Allergens:** sulfites