

Frühroter Veltliner 2024

Bio-Qualitätswein

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Frühroter Veltliner 100 % 32 - 67 years
Geographical Orientation:	south east
Sea Level:	280 - 310 m
Soil:	humus medium loess large

Weather / Climate

Average Rainfall Per Vintage:	400 - 500 mm
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Cellar

Harvest:	handpicked
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)
Filter:	unfiltered
Maturing:	steel tank 5 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	4.4 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	3 years
Optimum Drinking Year:	2025 - 2027

Wine Description



We have a soft spot for unconventional characters, and our Frühroter Veltliner (unrelated to Grüner Veltliner) is exactly that. The vines originate from our oldest vineyard, now more than 70 years old. We propagated these historic plants and replanted them on the north-facing slope of the Goldberg—simply because we believe deeply in the potential of this unique variety. What does Frühroter Veltliner taste like? It is unlike any other variety. Its aromatics combine herbal notes, hints of tree bark and subtle pear, while the acidity remains gentle and understated. The result is a light, lively wine with an easy, uplifting character—immensely enjoyable and refreshingly different.