

GRÜNER VELTLINER 2024



Origin:	Austria, Leithaberg DAC, Eisenstadt
Site:	Eisentädter Rieden: Fehlmühl, Tatschler
Site Type:	hilly land
Varietal:	Grüner Veltliner 26 - 41 years
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	brown earth humus lime



Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

Harvest:	handpicked August 18
Maturing:	steel tank 5 month(s)
Bottling:	screw cap Jan. 13, 2025 May 16, 2025

Data

Wine Type:	Still wine white dry
Residual Sugar:	1.2 g/l
Acid:	5.3 g/l
Alcohol:	11.5 %
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2025 - 2030

Wine Description

Refreshing, uncomplicated drinking enjoyment.

Food recommendation:

for light summer cuisine with fish and vegetables