

Riesling Fuchsentanz 2024



Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Riesling 100 % 12 - 42 years 3000 - 3300 plants/ha 3500 - 4500 liter/ha
Geographical Orientation:	south
Sea Level:	290 - 330 m
Soil:	humus little loess large gravel large



Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 4 - 12 week(s) temperature control: yes 18 - 20 °C
Filter:	filtered
Maturing:	steel tank 7 month(s)
Bottling:	screw cap SO2 added: 10 mg

Data



Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	5.7 g/l
Residual Sugar:	3.4 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	7 years
Optimum Drinking Year:	2025 - 2030

Wine Description

Why the name “Fuchsentanz” (“Fox Dance”)? It was inspired by the German expression which directly translates to “where Fox and Rabbit say goodnight”, in other words, a remote place out in the sticks. Though not a vineyard designation, Fuchsentanz is the name long associated with our most approachable Riesling. The grapes grow predominantly on loess soils, which provide the perfect foundation for the fresh, elegant style of Riesling we aim for. Juicy freshness, a touch of residual sugar (3–4 g/l) to balance the lively acidity, and plenty of fruit make Fuchsentanz a charming wine that delights even in its youth. Yet it remains unmistakably Diwald: multifaceted, authentic, and a true reflection of its origin.

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.