

# Frühroter Veltliner 2025

Bio-Qualitätswein

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Frühroter Veltliner 100 %   33 - 68 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	280 - 310 m
<b>Soil:</b>	humus   medium loess   large

## Weather / Climate

<b>Average Rainfall Per Vintage:</b>	400 - 500 mm
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## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   4 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous Frühroter Veltliner   steel tank   2 - 4 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	steel tank   5 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	3 years
<b>Optimum Drinking Year:</b>	2026 - 2028

## 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.