

# Frühroter Veltliner 2025



<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 3000 - 3300 plants/ha   3500 - 4500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	280 - 310 m
<b>Soil:</b>	humus   medium loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## 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)   temperature control: yes   18 - 20 °C
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	steel tank   5 month(s)
<b>Bottling:</b>	screw cap

## 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>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<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.

## 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.