

Frühroter Veltliner 2025

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Frühroter Veltliner 100 % 33 - 68 years 3500 - 4500 liter/ha
Geographical Orientation:	south east
Sea Level:	280 - 310 m
Soil:	humus medium loess large

Cellar

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:	11 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	3 years
Optimum Drinking Year:	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.