



# FROGGY - GRÜNER VELTLINER 2025

<b>Origin:</b>	Austria, Kremstal
<b>Quality grade:</b>	Bio-Landwein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   17 - 42 years 3500 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	280 - 320 m
<b>Soil:</b>	gravel loess



## CELLAR

<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   8 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   3 week(s)   temperature control: yes   20 - 22 °C
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   6 month(s)
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2026 - 2029

## WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Grüner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.

