



Grüner Veltliner Selektion 2025

Bio-Qualitätswein

Origin:	Austria, Niederösterreich
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 13 - 38 years
Sea Level:	280 - 310 m
Soil:	humus medium loess large

Weather / Climate

Average Rainfall Per 400 - 500 mm

Vintage:

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 4 week(s)
Filter:	filtered
Maturing:	steel tank 5 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1.1 g/l
Acid:	4.6 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	3 years
Optimum Drinking Year:	2026 - 2028

Wine Description

Carefully selected grapes from various vineyards form the backbone of the Grüner Veltliner Selektion. Spontaneously fermented in stainless steel tanks and matured on the fine lees until the New Year, the aim here is to represent the Grüner Veltliner variety in its classic, fresh and cheeky form. This is the very essence of cheeky Grüner Veltliner. Fresh and fruity with a lively acidity, this is a stimulating wine with good presence and a certain simplicity. Perfect as a partner for light dishes or simply enjoyed solo.

