

# GRÜNER VELTLINER 2025



<b>Origin:</b>	Austria, Leithaberg DAC, Eisenstadt
<b>Site:</b>	Eisentädter Rieden: Fehlmühl, Tatschler
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner   27 - 42 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 200 m
<b>Soil:</b>	brown earth humus lime

## Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

## Cellar

<b>Harvest:</b>	handpicked   September 18
<b>Maturing:</b>	steel tank   3 month(s)
<b>Bottling:</b>	screw cap   Dec. 10, 2025

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.3 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2026 - 2031

## Wine Description

Refreshing, uncomplicated drinking enjoyment.

## Food recommendation:

for light summer cuisine with fish and vegetables