


WAGRAM Grüner Veltliner 2025

Wagram DAC, Gebietswein 

Origin: Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade: Wagram DAC, Gebietswein
Site: regional vineyard selection
Site Type: plateau
Varietal: Grüner Veltliner 100 % | 24 - 49 years
 3500 - 3800 plants/ha | 5500 - 6000 liter/ha
 south east
Geographical Orientation:
Sea Level: 220 m
Soil: loess



Weather / Climate

Average Rainfall Per 450 - 750 mm

Vintage:

Cellar

Harvest: handpicked

Malolactic yes

Fermentation:

Mazeration: squashed | 4 hour(s)

Fermentation: spontaneous
 steel tank | 2 month(s) | temperature control:
 yes | 23 °C

Filter: filtered

Maturing: steel tank | 4 month(s)

Deacidification: no

Acidification: no

Data

Wine Type: Still wine | white | dry

Alcohol: 11.5 %

Residual Sugar: 1.2 g/l
Acid: 5.6 g/l
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 9 - 11 °C
Aging Potential: medium (10 years)
Optimum Drinking Year: 2026 - 2032

Product Codes

EAN: 912001126746 7

EAN / carton 6: 912001126792 4

Wine Description

Light golden yellow, scent of a basket full of ripe fruits like peaches and apricots, extract sweet body, mineral core revealing thrilling acidity; through its salty and juicy appearance it is a perfect wine with all the merits of a Great Growth, stays on the palate.

Winery

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.