

WAGRAM Roter 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: Roter Veltliner 100 % | 8 - 14 years
Geographical Orientation: south east
Sea Level: 220 m
Soil: loess



Weather / Climate

Average Rainfall Per 450 - 750 mm

Vintage:

Cellar

Harvest: handpicked

Malolactic yes

Fermentation:

Sulfur Added: yes, wine

Mazeration: partly destemmed | 30 hour(s)

Fermentation: spontaneous

steel tank

Filter: filtered

Maturing: steel tank | 8 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 12 %

Residual Sugar: 1 g/l

Acid: 4.9 g/l

Certificates: LACON

Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: 6 years
Optimum Drinking Year: 2026 - 2030

Product Codes

EAN: 912001126748 1
EAN / carton 6: 912001126794 8
Prüfnummer: N 9995/23

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.