



WIENER KLASSIK 2025



Origin:	Austria, Vienna
Quality grade:	Österreichischer Qualitätswein
Site:	vineyard selection
Normal Classification:	Gebietswein
Varietal:	Grüner Veltliner 50 % Riesling 25 % Weißburgunder 15 % Welschriesling 10 %
Soil:	gravel lime



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Fermentation:	selected yeast steel tank 10 day(s) 18 °C
Maturing:	steel tank 3 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5 g/l

Weingut Mayer am Pfarrplatz | Pfarrplatz 2 | 1190 Wien | Austria

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Residual Sugar:	2.9 g/l
Allergens:	sulfites

WINE DESCRIPTION

Fragrant and fruity notes. Medium-bodied, enjoyable and lively style. Well integrated acidity. Cuvée made from Grüner Veltliner, Riesling, Pinot Blanc and Welschriesling.

WINERY

Weingut Mayer am Pfarrplatz, the epitome of Viennese Heurigen culture, has a centuries-old tradition crafting the finest Viennese wines in Heiligenstadt since 1683. Vienna is the only metropolitan city in the world with notable viticultural areas within its city boundaries and its terroir is unique. The wine-growing region of Vienna covers a surface area of approx. 640 hectares. Our village wines grow in the vineyards of Grinzing, Hernals and Wiener Nussberg. Our wines from the single sites Preussen and Langteufel classify as Erste Lage.