



Grüner Veltliner

Schrottenthal WV DAC

2025

The local wine is harvested by hand from 3 specific vineyards around Schrottenthal. These vineyards are all characterized by primary rock and only have a lower layer of loess. Overall, the complex Veltliner is somewhat more concentrated than the Weinviertel DAC regional wine with significantly more minerality and spice. The wine only goes on sale from March 1st of the year following the harvest and remains on the fine lees for several months, which significantly increases its shelf life.

- › Peppery herbal spice mixed with a touch of minerality, juicy pears and smooth fruit melt on the palate, very complex and multi-layered with clear spice in the long finish
- › Fine with white meat, such as fried chicken or schnitzel, veal chops and Asian cuisine up to a certain level of spiciness. It harmonizes perfectly with grilled fish with its peppery spice.

100% Grüner Veltliner, Austrian quality wine, dry,
hand harvested beginning of October

short mashing time

19.5° KMW, Matured in steel tanks and large wood
screw cap

Alcohol: 13% vol

Acid: 5.5 g/l

Residual sugar: 1 g/l