



Grape variety: Grüner Veltliner
Soil: primary rock and loess
ABV: 12.5 %vol.
Ac: 6.2 ‰
RS: 1.2 g/l
Ageing potential: 2029

Grüner Veltliner 2024 Terrassen

Characterized by the special climate of the Danube region, with its pronounced day-night temperature differences, the vines for Grüner Veltliner Terrassen are rooted in diverse soil types ranging from gneiss to loess. Yellow with green reflections, fresh apple aroma with delicate citrus notes on the nose, delightful peppery spiciness with fresh fruit on the palate. A perfect drinking experience for many occasions.

Making of the wine

The grapes were harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a short maceration period. Without the use of pumps, the clarified must flowed into the 700-year-old natural cellar, where it was slowly fermented in stainless steel tanks. This mainly promoted the delicate aromas and flavors. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

Recommendation

A versatile food companion! Goes very well with appetizers, poultry, savory salads and white meat, whether grilled, roasted or fried. Also accompanies vegetable dishes and stews very well and as a typical Austrian Grüner Veltliner the wine is a great culinary companion to Wiener Schnitzel.



AT-BIO-402
Österreichische Landwirtschaft

