



J FACTS

Grape variety: Grüner Veltliner
Soil: primary rock and loess
ABV: 12 %vol
Ac: 6.7 ‰
RS: 1.0 g/l
Ageing potential: 2030

Grüner Veltliner 2025 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. Fresh apple aroma with delicate citrus notes on the nose, delightful peppery spiciness with fresh fruit on the palate.

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 2025

The vines started the 2025 wine year with a good water reserve. Bud break was a little later than usual, but flowering began in early June. Rainfall at just the right time during a warm but not extreme summer allowed the vines and grapes to thrive beautifully. The weather at the start of the harvest end of August could hardly have been better: sunny days and cool nights. This was also reflected in the taste of the grapes – full of vitality and freshness, with a ripe acidity structure and the finest aromas. In mid-September, brief rainfall brought cooler temperatures and wind, but slowed down the selective hand harvest as we consistently sorted out any botrytis. After six weeks of intense concentration, emotions and incredible team spirit, calm finally returned to the vineyards. Even shortly after the harvest, the young wines were already displaying elegance, precision and vibrancy, and we are delighted with the great 2025 vintage.

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.



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