





Ried Rosengarten Grüner Veltliner Traisental DAC 2021

Origin Traisental

Variety Grüner Veltliner

Category DAC · single vineyard wine

Wine details Alcohol: 13.5 % vol.

Acidity: 6.1 g/L Res. sugar: 3.6 g/L, dry

Potential 2022-2030

Vineyards

The Rosengarten vineyards belong to the municipality of Wagram ob der Traisen. The vineyards are partially terraced, oriented to the north-east, east and south-east and are between 210 and 310 meters above sea level. It owes its melodious name to its beautiful location and the occurrence of many wild roses in olden times. As early as 1821 it was registered under its current name in the Franziszeisches Cadastre. The vines stand on deep, easy-to-work Rigol soil. The uppermost rooted loess sections are often loamy, i.e. more clayey and less calcareous. Below that, calcareous, mica-like loess prevails down to a depth of more than 5 metres.

Vinification Age of the vines: up to 60 years, 1st selective hand harvest on Oct. 18 & 19, 2021, destemmed crushed, pressed,

2-3 weeks fermentation in stainless steel, 3 months on

the lees.

Tasting notes Notes of meadow herbs and tobacco but also fresh man-

go and white apples in the nose, mineral touch on the palate, juicy, complex, hints of apricots and apples, typi-

cal saltiness, good length, high potential.

Drinking temperature Drinking temperature: 9 - 12 ° C

Food pairing Cold and warm starters, summer salads, pumpkin dishes,

pumpkin dishes, with white meat, cream cheese, light

Asian cuisine; Allrounder

Ratings 93 Falstaff points