



## FELS Roter Veltliner, Klassik 2023

**Country of origin:** Austria  
**Village:** Fels am Wagram  
**Growing area:** Wagram



**Appellation:** various Loess-terraces throughout Fels village.

**Type of soil:** Loess, partly sandy gravel soil on terraces between 200 and 300 m altitude.

**Viticulture:** Our goal is sustainable viticulture! We do not use herbicides for 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** We use only healthy grapes without any Botrytis. After crop is arriving at the winery, we do just gentle crushing and around 3-4 hours skin contact before pressing by pneumatic press. The fresh juice can settle then the sediments for about 12 hours, only the clear juice is going to the cellar for fermentation with partly natural or cultivated yeast in temperature controlled stainless steel tanks. Racked and filtered within 3-4 months to provide fresh and fruity character, bottling time from January onwards.

**Analysis:** Alcohol 12.5% vol. res. sugar 2.6 g/l acidity 6.0 g/l

**Tasting notes:** Subtle nose of red apple and sweet melon, juicy tropical fruit mix on the palate, perfect balance of acidity with whips of sweetness. Creamy spice, warm and lingering. Versatile food wine that offers excellent drinking pleasure.

**Ageing potential:** Enjoy fresh, within about 3 years.