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Ried Schafflerberg Grüner Veltliner 2021

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



SUSTAINABLE
AUSTRIA



Appellation: Schafflerberg is one of the highest altitude vineyard sites in Fels, 280 – 300m. Partly south faced, with a cool climate high plateau behind.

Type of soil: pure loess, rich in limestone
Age of the vineyard: more than 40 years

Viticulture: Our goal is sustainable viticulture by using no herbicides since 25 years, no usage of insecticides since a couple of years. Plant protection against pests 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 **hand picked**, healthy grapes without any Botrytis from the second harvesting course for this wine. After destemming and skin contact for around 12 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation which is done preliminary by **natural yeast** in temperature controlled neutral acacia barrels and stainless-steel tanks as well. Both parts are racked about 5 weeks later to preserve primary fruit. We keep them on the fine lees until bottling time to develop a multi layered and complex aroma, driven by the individuality of the Schafflerberg terroir. Available from April/May next year.

Analysis: Alcohol 12.5% vol. res. sugar 2.2 g/l acidity 6.4 g/l

Tasting notes: Marked by intense fruit character of ripe yellow apple, melon and discrete tropic notes. Peppery and herbal spice on the palate with mineral undertones. It displays the perfect combination of terroir and variety. Offers superb drinking pleasure on highest level.

Ageing potential: starts to open from the second year, best from 2 to 8 years