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Ried Scheiben, 1^{er} Grüner Veltliner 2022

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



Appellation: Scheiben vineyard is located on the centre of the Wagram slope, strictly south faced on an altitude of 240-260 m. Famous for rich and powerful wines.

Type of soil: pure Loess, rich in limestone

Age of the vineyard: more than 50 years

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 selected handpicked and healthy grapes without any Botrytis. After arrival on the winery, we do only a gentle cluster crushing and a short skin contact around 2-3 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 by our own yeast selection in temperature controlled large acacia barrels. During January it is racked with fine yeast into other barrels of same size and style where we allow the wine to mature until bottling time, usually somewhere in beginning of August. Available from September.

Analysis: Alcohol 13% vol. res. sugar 2.0 g/l acidity 5.7 g/l

Tasting notes: Medium green-yellow. Elegant aromas and flavors of Golden Delicious apple and passion fruit are enveloped in delicate orange zest and a touch of peppery spice. Tautly structured with juicy acidity. Notes of tropical fruit join in on the dark mineral finish. Scheiben vineyard is a character on its own, expressive fruit and with majestic length. Excellent aging potential.

Ageing potential: starts to open from the second year, best from 3 to 10 years.