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Grüner Veltliner,
young & fresh 2023

Country of origin: Austria
Growing area: Niederösterreich



Appellation: various loess-terraces of Fels and surrounding villages.

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

Viticulture: Our goal is sustainable viticulture by using no herbicides for 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. 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 from the first harvesting course to create a crisp, light and youthful wine. Immediate pressing after arrival of grapes at the winery by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation in temperature controlled stainless steel tanks. Racked and cleared within a few weeks to provide fresh and fruity character, bottling time January or February.

Analysis: Alcohol 12% vol. res. sugar 1.0 g/l acidity 5.8 g/l

Tasting notes: Invigorating nose with green apple, citrus fruits and lemon. Vivid on the palate, stimulating balance of fruit and acidity, some tropical fruit mingle with fresh herbs in the aftertaste. Characteristic of its type, uncomplicated allrounder.

Ageing potential: Enjoy fresh, within 1 or 2 years.