

## Ried Scheiben, 1 W Roter Veltliner 2022

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





**Appellation**: One of the famous sites on the Wagram hillside situated in Fels village. Strictly south faced on the middle part of the terraces, altitude 240 to 260 m.

**Type of soil**: pure Loess, rich in limestone

**Age of the vineyard**: Vineyard consists of two different parcels, one more than 50 years old, the other 12 years, planted with own crafted rootstocks with clones from the older part.

**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. For Roter Veltliner we use only crushing-method without skin contact. Pressing is done immediately after arrival of grapes at winery 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 style and size 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 2.1 g/l, acidity 5.8 g/l

**Tasting notes**: Aristocratic aromas, dried fruit with mandarin, orange peel and quince. Rich, full of fruit, the hint of residual sugar is perfectly balanced by piquant acidity. Brilliant weight, some nutty and creamy spice lingers on the palate, comforting consistency. Excellent ageing potential.

**Ageing potential**: Starts to open form the second year, best from 3 to 10 years

