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## Ried Fumberg, Roter Veltliner 2019

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



**Appellation:** This historic Cru is situated in neighbour village Gösing, some of the highest altitudes in the Wagram area, above 300m of see level. Slightly cooler, with a huge swing of day and night temperatures.

**Type of soil:** Predominately loess soil but not as rich as the pure yellow loess, slightly more sandy and very well drained.

**Age of the vineyard:** Vineyard consists of different parcels, the older one about 35 years, the others between 20 and 30 years.

**Viticulture:** Our goal is sustainable viticulture! We do not use herbicides since 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 vinery by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation which is done by natural yeast in temperature controlled stainless steel tanks. A further maturation - partly in stainless steel, partly in large acacia barrels - on the whole lees adds richness and creamy texture to the wine. Release time March of next year.

**Analysis:** Alcohol 13.5% vol. res. sugar 3.3 g/l acidity 5.8 g/l

**Tasting notes:** Brilliant yellow gold. Delicate nuances of quince jelly, dates and blossom honey. Gracefully structured with juicy and balancing extract sweetness. Very mineral and persistent on the finish, still a powerful Roter Veltliner but more on the elegant side with stimulating acidity. Versatile food wine with good potential for further development.

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

