

# FELS Riesling, Klassik 2025

## Origin

Wine region: Wagram DAC  
Village: Fels am Wagram  
Appellation: from the various vineyard sites in Fels am Wagram

## Vineyard & Soil

Conglomerate gravel soils at the edge of the Wagram and on the lowest terraces, partly with a thin loess cover.

## Vinification

The hand-picked grapes from the vineyard are gently crushed and pressed after a maceration period of 3–5 hours. The juice, clarified overnight, undergoes slow fermentation with spontaneous yeast flora. To emphasize freshness and varietal character, the wine is bottled as early as January or February.



## Tasting Notes

The nose offers a classic mix of stone fruits with a hint of pineapple, yellow fruits, and grapefruit. Elegant fruit complexity is complemented by subtle smoky and resinous undertones. Powerful structure on the palate, with dark mineral notes emerging, and remarkable length and intensity on the finish.

## Analytics

Alcohol: 12,5% Vol.  
Residual sugar: 3,6 g/l  
Acidity: 5,7 g/l  
Energy: 74 kcal/308 kJ

Ingredients and  
nutritional value:



## Recommendation

Best enjoyed young and fresh, yet with potential for up to 3 years. A classic companion to all typical Austrian dishes such as Tafelspitz and Wiener Schnitzel, as well as baked vegetables and freshwater fish prepared in any style.



NACHHALTIG  
AUSTRIA



VEGAN

Weingut Leth  
Kirchengasse 6  
3481 Fels am Wagram

