

# Ried Brunnthal 1<sup>OTW</sup> Grüner Veltliner 2024

## Origin

Wine region: Wagram DAC  
Village: Fels am Wagram  
Appellation: Brunnthal

## Vineyard & Soil

Brunnthal is the name of the highest terraces in the municipality, with a pure south-facing exposure between 250 and 300 m above sea level, and large differences between day and night temperatures. The vines are around 40 years old. Deep loess soils with high limestone content.

## Vinification

Only the hand-selected, healthiest, and ripest grapes from the final harvest are used for this wine. Without significant maceration, the gently crushed grapes are immediately pressed. After juice clarification by settling, slow spontaneous fermentation takes place in large, neutral wooden barrels made from local acacia wood. To develop complexity and finesse, the wine first matures on the gross lees and, from around February, on the fine lees until bottling.

## Tasting Notes

Delicate fruit notes of ripe Golden Delicious apple, green melon, and a hint of quince. On the palate, lovely yellow fruit and refined spice, with tobacco and herbal nuances, perfectly reflecting the limestone elements of the soil, and a tight, intriguing mineral finish.

## Analytics

Alcohol: 13,0 % Vol.  
Residual sugar: 1,5 g/l  
Acidity: 5,7 g/l  
Energy: 75 kcal/316 kJ

Ingredients and  
nutritional value



## Recommendation

After one year of bottle aging, with great potential for 5–10 years. Pairs well with light meats in sauces, especially when prepared with mushrooms and cheese. Game birds such as pheasant and quail, as well as classic Austrian cuisine featuring beef, are also excellent matches.



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3481 Fels am Wagram

