

Ried Fumberg

Roter Veltliner 2024

Origin

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

Vineyard & Soil

Fumberg site, at over 300 meters, is slightly higher than the Felser sites in the Gösing cadastral area. The differently terraced site with a south to southeast exposure is therefore somewhat cooler. Dominated by loess, but with a noticeably higher proportion of silicate, sandier and coarser, with slightly less clay and lime, making it more permeable and less lush than the yellow loess.

Vinification

The physiologically ripe but rather early-harvested grapes were processed without maceration to minimize tannins. The juice, obtained through very gentle pressing, was clarified by sedimentation and fermented very slowly with indigenous yeasts in large acacia wood casks. The subsequent maturation on fine lees—also in acacia wood—lasted almost a year, giving the wine excellent balance, length, and structure.



Tasting Notes

A cool yet immediately appealing nose of red fruits, dried stone fruit, and a hint of fresh strawberries. A touch of spice box, while remaining exceptionally juicy and lively. Focused on density and substance, yet always very refined thanks to its delicate acidity. Has the potential to become a classic!

Analytics

Alcohol: 13,0 % Vol.
Residual sugar: 2,0 g/l
Acidity: 6,4 g/l
Energy: 76 kcal/317 kJ

Ingredients and nutritional value:



Recommendation

From one year of bottle aging, with great potential for 10 or more years. Pairs well with almost all hearty white meat dishes, especially those with aromatic sauces. Perfect accompaniment to traditional braised or roasted dishes, and can also stand up to rich offal.

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