

Grüner Veltliner, Young & Fresh 2025

Origin

Wine region: Lower Austria

Vineyard & Soil

Deep loess soils on terraces between 200–300 m above sea level, as well as conglomerate gravel soils at the edge of the Wagram.

Vinification

The hand-picked grapes from the vineyard are destemmed and pressed after a maceration period of 3–5 hours. The juice, clarified overnight, is fermented under temperature control with selected yeasts. To emphasize freshness and varietal character, the wine is bottled as early as January or February.



Tasting Notes

Pronounced bouquet of green apple slices, citrus fruits, and a hint of tropical fruit mix. Crisp fruit on the palate, with a lively acidity balanced by cool freshness and a highly engaging character. A varietally-typical, uncomplicated all-rounder, perfect for youthful drinking enjoyment.

Analytics

Alcohol: 12 % Vol.
Residual sugar: 1,0 g/l
Acidity: 6,0 g/l
Energy: 71 kcal/298 kJ

Ingredients and nutritional value:



Recommendation

Best enjoyed young and fresh, for 1–2 years, when it shows its full potential as a perfect terrace wine, a refreshing aperitif, or a companion to summer salads, cold fish terrines, and all kinds of appetizers.



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