

FELS Roter Veltliner, Klassik 2025

Origin

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

Vineyard & Soil

Deep loess soils on terraces between 200–300 m above sea level in Fels, and sandy, well-drained loess soils in the cadastral community of Gösing.

Vinification

The hand-picked grapes from the vineyard are gently crushed and immediately pressed without any maceration. 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

A fine, harmonious aromatic bouquet of yellow and red stone fruits, with hints of baked apple and white blossoms. The balanced interplay of sweetness and acidity on the palate is very lively with delicate orange in the finish, remaining piquant to the very end. An absolute rarity from the region!

Analytics

Alcohol: 12,5% Vol.
Residual sugar: 2,8 g/l
Acidity: 6,0 g/l
Energy: 75 kcal/313 kJ

Ingredients and nutritional value:



Recommendation

Best enjoyed young and fresh, though it also has potential for up to 3 years. Recommended food pairings include white meat dishes with creamy sauces, poultry, potato-based dishes, and pasta with cheese.



Weingut Leth
Kirchengasse 6
3481 Fels am Wagram

