

FELS Grüner 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, highly calcareous loess soils on terraces between 200–300 m above sea level, as well as conglomerate gravel soils at the base of the Wagram escarpment.

Vinification

The hand-picked grapes from the vineyard are gently crushed and pressed after a short maceration period of 3–5 hours. The juice, clarified and cooled overnight, is slowly fermented in stainless steel tanks, either with spontaneous yeast flora or selected yeasts. To emphasize freshness and varietal character, the wine is bottled as early as January or February.



Tasting Notes

Classically aromatic on the nose, with yellow apple, quince, and delicate nutty-loess aromas. Subtle tobacco and pepper notes, good length with a mineral texture on the palate. Crisp fruit acidity adds drinking pleasure an invigorating example of Veltliner from the Fels loess terraces.

Analytics

Alcohol: 12,5% Vol.
Residual sugar: 1,1 g/l
Acidity: 5,7 g/l
Energy: 74 kcal/310 kJ

Ingredients and nutritional value:



Recommendation

Best enjoyed young and fresh, though it also has potential for up to 3 years. Pairs perfectly with appetizers, cold platters, white meats, especially veal and pork and all freshwater fish.



NACHHALTIG
AUSTRIA



VEGAN

Weingut Leth
Kirchengasse 6
3481 Fels am Wagram

