

# Ried Schafflerberg, Grüner Veltliner 2025

## Origin

Wine region: Wagram  
Village: Fels am Wagram  
Appellation: Schafflerberg

## Vineyard & Soil

Schafflerberg is one of the highest vineyard sites in Fels (around 300 m above sea level), south-facing, with a cooler high plateau behind it. Deep loess soils with high limestone content.

## Vinification

For this wine, the timing of the harvest is crucial—achieving perfect ripeness while maintaining elegance and finesse. Quick and gentle grape processing preserves fresh fruit aromas and minimizes tannin extraction. Fermentation takes place roughly half in stainless steel tanks and half in large wooden barrels with spontaneous yeast flora at slightly higher temperatures. Both portions, however, remain on the fine lees for the entire period until bottling.

## Tasting Notes

Very aromatic on the nose, with fresh apple, a hint of stone fruit and melon, and delicate tropical fruit notes. On the palate, the concentrated fruit recurs, complemented by meadow herbs and tobacco. A fine mineral streak in the finish keeps it light and lively despite its power. A classic Veltliner showcasing the individuality of its single vineyard site.

## Analytics

Alcohol: 12,5 % Vol.  
Residual sugar: 1,5 g/l  
Acidity: 6,0 g/l  
Energy: 73 kcal/304 kJ

Ingredients and  
nutritional value:



## Recommendation

Young and fresh for fruit lovers, with 3–5 years of aging for those who prefer more complexity. A versatile classic for Austrian cuisine—Wiener Schnitzel, pork medallions with braised vegetables, boiled beef in all variations, fine fish, as well as aged hard cheeses.



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