

Ried Scheiben | OTW

Grüner Veltliner 2025

Origin

Wine regione: Wagram DAC
Village: Fels am Wagram
Appellation: Scheiben

Vineyard & Soil

Scheiben is the central section of the slope, with a pure south-facing exposure at around 250 m above sea level, known for producing powerful, full-bodied wines. With vines over 50 years old, it is one of the oldest Veltliner sites of the estate. Scheiben features one of the deepest loess soils on the Wagram, reaching up to 20 m.

Vinification

This large vineyard allows for strict grape selection, so that only the ripest and healthiest grapes are used. Without significant maceration, the gently crushed grapes are immediately pressed and the juice is cooled and clarified by gravity. After temperature-controlled fermentation with spontaneous yeasts in large, neutral wooden barrels, including local acacia, the wine matures for one year, about four months on the gross lees, then on the fine lees until bottling.

Tasting Notes

Rich and profound already on the nose: baked apple, ripe pome fruits, and subtle tropical fruit hints. On the palate, the location's typical exotic nuances emerge, concentrated without being overly opulent, supported by a structured acidity. Multi-faceted, full-bodied, warm, and extract-rich, with great potential.

Analytics

Alcohol: 13,0 % Vol.
Residual sugar: 1,5 g/l
Acidity: 5,5 g/l
Energy: 75 kcal/315 kJ

Ingredients and
nutritional value:



Recommendation

After one year of bottle aging, with great potential for 10 or more years. Pairs excellently with veal, turkey, and all rather spicy dishes from fusion cuisine, as well as fantastic with seafood and lobster.



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