



Region Soil **Elevation** Alcohol Wagram Loess 250 Meters 12.5%

Vineyard Fels am Wagram

Grape Varieties Grüner Veltliner

Healthy whole grapes crushed in the press, Vinification

> ten hours maceration. Fermentation with autochthonous yeasts, no additives at all.

No filtration.

Age of Vines 45 years

Tasting Notes Light green-gold color. Delicate floral

> fragrances, spicy and nutty. Crisp on the palate; refreshing and lively, with a racy finish.

Reviews N/A



ROTER

VELTLINER