



glorreich ROTER VELTLINER 2025

Wine yield: 20 hl per hectare.

Read at: 9 September, at 18.2° KMW.

Geographical location & Ried description:

From the single vineyard Ried Stangl, which forms the continuation of Ried Wechselberg. The soils are composed of loess-loam and sandy, lime-free clay in a variety of expressions, their yellow-brown color derived from iron compounds. These soils originated through the weathering of granite and gneiss, the decalcification of loess, and glacial deposits. Ice, water, and wind carried these elements far into the Kamptal.



Vinification:

Overnight maceration to enhance its delicate aromas, cold fermentation and aging in stainless steel tanks, 4 months on the fine lees until bottling at the end of February.

Wine analysis:

12.5% vol. alcohol, 6.6 % acidity, 4.1 g/L residual sugar

Tasting notes:

A small basket of fruit unfolds when you give the wine a little time and don't serve it too cold: pears, apples, gooseberries, greengages, and a hint of mango, complemented by a fresh sprig of herbs – an astonishingly deep and varied aromatic profile. On the palate it is juicy with crystal-clear aromas. It flows on endlessly yet immediately invites you to the next glass. Once again, proof of how good Roter Veltliner can be. Forget Chablis and pair this wine with oysters.

