

COLLAGE

IN WEISS

2025

A white wine that's pure joy. Fresh and fruity. A blend of both classic and nearly forgotten grape varieties, including Grüner Veltliner, Gelber Muskateller, Sauvignon Blanc, Neuburger, Traminer, and more.

ORIGIN AND TERROIR

The grapes originate from various vineyards surrounding our estate. The combination of warm days and cool nights gives the grapes their characteristic fruit, freshness, and vibrancy. The deep clay and loess soils, along with the influential presence of the Danube, add elegance, structure, and mineral complexity to the wine.

VINIFICATION

The grapes of the different varieties were selectively harvested and gently processed. Swift processing without extended maceration produced a particularly fruity, fresh must with subtle spice. Fermentation then took place under controlled temperatures in stainless steel tanks, preserving the varietal aromas to their fullest. The individual components were then blended into a harmonious cuvée, perfectly combining freshness, fruit, and finesse.

TASTING NOTES

A white wine that brings pure enjoyment: fresh, lively, and fruity. The nose reveals a harmonious medley of classic and nearly forgotten grape varieties, including Grüner Veltliner, Gelber Muskateller, Sauvignon Blanc, Neuburger, Traminer, and more. On the palate, it is juicy, aromatic, and easy to enjoy, with vibrant freshness and lovely minerality—a wine that's simply delightful.

FOOD AND DRINK RECOMMENDATIONS

This fresh, fruity white wine is pure fun—enjoy it on its own or alongside light dishes. It pairs beautifully with summer salads, grilled vegetables, light fish or seafood dishes, and mildly spiced poultry. It also complements exotic, aromatic cuisine such as Asian bowls or flavorful vegan dishes perfectly.



Quality Level	Qualitätswein
Origin	Niederösterreich
Grape Variety	GV, GM, SB, NB, TR, ...
Alcohol	12,0 %vol
Residual Sugar	3,4 g/l - dry
Acidity	6,7 g/l
Maturing Potential	2-3 years
Drinking Temp.	8-10°C

