



RIED EICHBÜHEL

GRÜNER VELTLINER

2024 RESERVE

From the very top. The Eichbühel vineyard, at 335 m, is defined by limestone, conglomerate rock, and a cool climate. These conditions allow the grapes to ripen slowly, giving this Grüner Veltliner its complexity and distinctly exotic fruit character.

ORIGIN AND TERROIR

The Eichbühel vineyard, our highest site at 335–350 m above sea level, faces primarily northwest and west. Its terraced, well-ventilated vineyards and cool, windy climate allow the grapes to ripen slowly. The soils, composed of gravelly-marly conglomerate and calcareous loess, provide ideal conditions for producing elegant, expressive, and powerful Grüner Veltliner wines.

VINIFICATION

Our Grüner Veltliner Eichbühel is always the last to be harvested. Fully ripe, particularly flavorful grapes are carefully selected in the vineyard. Some of the grapes are processed as whole cluster grapes, while the rest are gently destemmed had a short maceration time and were gently pressed after; fermentation took place in temperature-controlled stainless steel tanks. After fermentation, the wine matures for several months on the fine lees in Austrian wooden barrels. It is bottled in July after the harvest and then matures for another year in the bottle before being released onto the market in September, two years after the harvest.

TASTING NOTES

Medium greenish yellow with silver reflections. The nose reveals a multifaceted bouquet of yellow fruits such as apple and honeydew melon, accompanied by meadow herbs, lime and orange zest, underpinned by delicate tobacco nuances. On the palate, ripe, juicy fruit with an elegant acidity, clear minerality, and harmonious structure. A complex Grüner Veltliner with high aging and maturation potential.

FOOD AND DRINK RECOMMENDATIONS

Our Grüner Veltliner Eichbühel reveals its full potential with spicy or exotic dishes, from Wiener Schnitzel to falafel. It also displays its elegance and complexity on its own—a wine for special moments and memorable occasions. Best served in a Burgundy glass and, if possible, decanted beforehand to allow its full bouquet to develop.



Quality Level	Kremstal DAC
Origin	Ried Eichbühel
Grape Variety	Grüner Veltliner
Alcohol	13,5 %vol
Residual Sugar	3,8 g/l - dry
Acidity	5,4 g/l
Maturing Potential	min. 15 years
Drinking Temp.	10°C

