



RIED SÜSSENBERG

GRÜNER VELTLINER

2025

Fruit, spice, and depth. This Grüner Veltliner from the Wachau vineyard Ried Süßenberg balances them all perfectly. It offers both power and minerality—a combination that promises excellent aging potential.

ORIGIN AND TERROIR

The grapes for this wine originate from our Süßenberg vineyard, the oldest documented site in our portfolio, first planted with vines in 893 AD. Located in the eastern Wachau, the valley here begins to open, allowing the vines to enjoy full sun exposure for much of the day. Combined with soils rich in weathered rock, this vineyard provides ideal conditions for producing a powerful, age-worthy reserve, showcasing both structure and expressive fruit.

VINIFICATION

The grapes were carefully hand-selected and gently processed into a delicate must. Fermentation was completed in stainless steel tanks under controlled conditions. After several months of maturation on fine lees, the wine was bottled in July of the following year. By September after harvest, it is ready to reveal its richness and elegance in the glass.

TASTING NOTES

A vibrant green-yellow with floral aromas and a hint of grapefruit on the nose. The palate is elegant, balanced, and creamy, featuring subtle notes of exotic fruit, gentle extract-driven sweetness, and a mineral finish. The warm microclimate of Süßenberg imparts ripe fruit character, while the dominant primary rock contributes the wine's signature mineral spice.

FOOD AND DRINK RECOMMENDATIONS

This wine pairs with a wide range of dishes, from rich sauces and spicy pasta to grilled vegetables or light cheese platters. It is also enjoyable on its own, with its richness and elegance fully expressed. A brief decanting and serving in a large glass helps reveal its full aromatic spectrum.



Quality Level	Wachau DAC
Origin	Ried Süßenberg Mautern
Grape Variety	Grüner Veltliner
Alcohol	13,0 %vol
Residual Sugar	4,3 g/l - dry
Acidity	6,1 g/l
Maturing Potential	min. 10 years
Drinking Temp.	8-10°C

