



2024 DER OTT® Grüner Veltliner

DER OTT® in a new dimension - since vintage 2019 at the level of our single vineyard wines. Grüner Veltliner produced from the young vines of our best vineyards: Spiegel, Stein and Rosenberg (the grapes from the old vines are used for the single vineyard-interpretations). Spontaneously fermented on the full yeast in big wooden barrels of Franz Stockinger. The result impresses with deep fruit, Burgundian mouthfeel, a complex flavour composition and an elegant and concentrated structure. In addition to AM BERG® and FASS 4®, the third in the group that combines the best of two areas. 100% organic and 100% handpicked grapes.

Variety:	Grüner Veltliner
Origin:	Single vineyards Spiegel, Stein and Rosenberg
Soil:	Loess Soil
Age of the vines:	10 to 35 years old
Fermentation:	spontaneous
Vinification:	100 % Basket Press, Big Wooden Barrel
Bottling:	June 2025
Alcohol:	13,5 %
Residual Sugar:	3,6 g/l
Acid:	5,4 g/l
Drinking Temperature:	10° - 12° C
Maturity:	Best in the first 10 to 15 years