



2022 Ried ROSENBERG 1^{ÖW} Feuersbrunn Grüner Veltliner



Everything started with Rosenberg. The Veltliner vines, which are planted on it, are the oldest vines of the winery. We were aware of their potential and their strength from the beginning. The Rosenberg was then also my first official bottling of a single vineyard wine — till now it represents a powerful and durable type of Grüner Veltliner. This is partly due to the southerly exposed terraces, thus ensuring optimal solar radiation.

100% organic and 100% handpicked grapes.

Variety:	Grüner Veltliner
Origin:	Feuersbrunner Rosenberg 1 ^{ÖW} Wagram
Soil:	Loess Soil
Age of the vines:	Up to 60 years
Fermentation:	spontaneous
Vinification:	Big Wooden Barrel
Bottling:	2023
Alcohol:	13 %
Residual Sugar:	2,3 g/l
Acid:	5,8 g/l
Drinking Temperature:	12° - 14° C
Maturity:	Up to 20 years and more!