

WEINGUT

LETH

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Roter Veltliner, Klassik 2017

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram



SUSTAINABLE
AUSTRIA

Appellation: various Loess-terraces of Fels and Gösing am Wagram

Type of soil: Loess, partly sandy gravel soil on terraces between 200 and 300 m altitude.

Viticulture: Our goal is sustainable viticulture by using no herbicides since 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy grapes without any Botrytis. After only crushing, grapes are immediately pressed by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation with partly natural yeast in temperature controlled stainless steel tanks. Racked and cleared after a two month maturation on fine lees, bottling time is January or February of next year.

Analysis: Alcohol 12.2% Vol res. sugar 5.5 g/l acidity 5.7 g/l

Tasting notes: Subtle nose of red apple and sweet melon, juicy tropical fruit mix on the palate, perfect balance of acidity with whips of sweetness. Creamy spice, warm and lingering. Versatile food wine that offers very good drinking pleasure.

Ageing potential: Enjoy fresh, within about 3 years.

