

Fact Sheet: Organic Grüner Veltliner Ried Mordthal

Vintage: 2024

Alcohol: 13,5 % vol.

Acidity: 6,0 g/l

Residual sugar: 3,0 g/l

Region: Winegrowing region Wagram

Winery: Ecker – Eckhof
A-3470 Mitterstockstall 25

Layer: Ried Mordthal

The Mordthal, once a stone-age hunter's settlement, is located in Ruppersthal at 290m above sea level. The loess soil with a high lime part is planted with Pinot Noir and Zweigelt, together with 50 year old vines of Grüner Veltliner.

Alingment: South-East

Planting year: 1962

Soil: Deep loess soil with lime and clay

Microclimate: warm to hot

Vinification: Third hand selection, gentle pressing, fermentation in steel tanks, storage for 1 year in large, neutral acacia casks on the fine yeast

Tasting notes: Tropical fruit basket, facetted and rich in extract, mineral finish

Food accompaniment: Very fine pairing for veal and stew's

