

Fact Sheet: Organic Roter Veltliner Wagram

Vintage: 2025

Variety: 100% Roter Veltliner

Alcohol: 12,0 % vol.

Acidity: 6,3 g/l

Residual sugar: 2,5 g/l

Region: Winegrowing region Wagram

Winery: Ecker – Eckhof
A-3470 Mitterstockstall 25

Layer: Mordthal and Steinberg

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.

The Steinberg, whose name is derived from the rocky bedrock, lies between Ruppersthal and Großweikersdorf at 320m above sea level. This primary rock soil with southeast orientation is well received with Roter Veltliner, Grüner Veltliner and Riesling.

Alignment: South-East

Planting year: 1960

Soil: Deep loess and primary rock soil

Microclimate: warm to hot

Vinification: 100% stainless steel tank

Tasting notes: Wagram's oldest variety, juicy and spicy

Food accompaniment: Ideal accompaniment to traditional Austrian cuisine or to exotic, Asian-inspired dishes

