

Fact Sheet: Organic Roter Veltliner Ried Steinberg Große Reserve

Vintage: 2024

Grape: 100% organic Roter Veltliner grapes

Alcohol: 13,5% vol.

Acidity: 6,0 g/l

Residual sugar: 3,5 g/l

Region: Winegrowing region Wagram

Winery: Ecker – Eckhof
A-3470 Mitterstockstall 25

Layer: Ried Großweikersdorfer Steinberg

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: 2007

Soil: Primary rock soil with sand and loess

Microclimate: warm to hot

Vinification: Third manual selection of the grapes, gentle pressing, fermentation in steel tanks

Ageing: 1 ½ years in large, neutral acacia casks on the fine yeast

Tasting notes: Melon, peach and acacia honey, very dense and concentrated, remarkable finesse, mineral finish, bottled under cork and hand waxed

Food accompaniment: Perfect combination for steak, truffles, deer and wild fowl

