

Fact Sheet: Organic Grüner Veltliner Ried Steinberg

Vintage: 2025

Variety: 100% Grüner Veltliner

Alcohol: 12,5 % vol.

Acidity: 6,0 g/l

Residual sugar: 1,0 g/l

Region: Winegrowing region Wagram

Winery: Ecker – Eckhof
A-3470 Mitterstockstall 25

Layer: 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: 1980

Soil: Primary rock soil

Microclimate: warm to hot

Vinification: 100% stainless steel tank

Tasting notes: Aromatic, with delicate minerality, easy drinking

Food accompaniment: Perfect accompaniment to fish and veal

