

## Fact Sheet: Organic Roter Veltliner Ried Mordthal

Vintage: 2025

Variety: 100% organic Roter Veltliner grapes

Alcohol: 12,5% vol.

Acidity: 6,2 g/l

Residual sugar: 2,0 g/l

Region: Weinbauregion Wagram

Winery: Ecker – Eckhof  
A-3470 Mitterstockstall 25

Layer: Ried Mordthal

The Mordthal, once a stone-age hunter's settlement, is located in Rupperthal 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 and since 2015 Roter Veltliner

Alignment: South

Planting year: 2015

Soil: Loess

Microclimate: warm to hot

Vinification: 100% stainless steel tank

Tasting notes: A Roter Veltliner that ideally combine variety and origin; exotic, harmonious, mysterious

Food accompaniment: Perfect with seafood, or dishes with truffles and soft cheese

