

Fact Sheet: Organic Roter Veltliner Ried Steinberg

Vintage: 2025

Alcohol: 13,5 % vol.

Acidity: 6,0 g/l

Residual sugar: 4,0 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 hand selection, gentle pressing, fermentation in steel tanks, storage for 1 year in large, neutral acacia casks on the fine yeast

Tasting notes: Ripe fruit, complex texture, long finish, wonderfully aromatic

Food accompaniment: Ideal for noble fish and seafood, crustaceans, asparagus and mushroom dishes

