

Weinwurms

Grüner Veltliner Weinviertal DAC Reserve

ABV

13%

Capsule

Screwcap

Code

WEIGVR

Region and Country

Weinviertel, Austria

Grapes

Grüner Veltliner

Producer

Anton Weinwurm first planted a vineyard here in the 1950s, and since 2001 the 28 hectare estate has been in the hands of Georg Weinwurm and his wife Lisa.

Climate, viticulture, winemaking

Situated in the northeastern corner of the Weinviertel, about 60 km from Vienna, the vineyards lie on deep layers of gravel with loess and clay. Grapes are hand harvested in October, then stored into small boxes to keep the skins intact until they undergo gentle pressing using a pneumatic press.

70% is fermented in stainless steel tanks while the remaining 30% in 500l barrels using indigenous yeasts and bâtonnage for 5 months.



Tasting Notes

Pronounced aromas of citrus and pear on the nose and a hint of cinnamon spice. Very well structured with a pleasing minerality.

Good to know

Georg and Lisa proudly hold a 'Sustainable Austria' certification (no. 1685066) meaning they never use pesticides or any chemicals on the vines and bed in companion plants within the vineyard and its surrounding areas to help introduce insects and animals, helping with pest control and maintaining an equilibrium within the estate. Water and energy is monitored so as not to over exploit and their wider team are trained meticulously within a strong understanding on ethical work practices.

Vegetarian and vegan friendly

2024 vintage awarded 91pts from James Suckling and the AWC Vienna Gold award (92pt)