



# Weingut Paul D.

- *Grüner Veltliner  
Ried Schlossberg 2024  
Wagram DAC*

- *variety: 100% Grüner Veltliner  
soil : loamy loess  
elevation: 200 meters  
exposure: north-east  
age of vines: 30 years  
Farming practice: sustainable*

*harvest time: beginning of October  
fermentation: was fermented and  
aged in temperature controlled  
stainless steel tanks*

*Alcoholic content: 13,05% vol.*

*Acidity: 4,2 g/l*

*Residual sugar: 2,5g/l*

*Potential: 2024-2026*

*tasting notes:*

*Color: bright yellow*

*Nose: winter apple, floral, white  
currant, cantaloupe*

- *Taste: A powerful Grüner Veltliner  
from the Schlossberg vineyard,  
mineral with a delicate herbal  
spiciness and fruity notes of stone  
fruit. Round and full-bodied on the  
palate, full of flavor with a light  
vanilla note and mild acidity .*

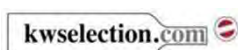
- *Food pairing:*
- *chicken, pork, veal, trout, zander,  
vegetables*
- *ideal temperature to drink: 49-52°F*
- *Awards:*  
*-NÖ-Landesprämierung 2024: Gold*
- *Vegan wine*



Weingut Paul D.  
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AUSTRIAN WINE 



UPC: 710497091657

Bottles/case: 6  
Cases/layer:

size: 30 acre  
established in : 1849  
region: Mitterstockstall, Wagram  
geography: 60km north/west of  
vienna  
climate: continental/pannonian  
soil: loam and loess

# Weingut Paul D.



*Ried Schlossberg*



*Grüner Veltliner*



*Loess Soil*