

Ruttenstock

RUTTENSTOCK liter **Grüner Veltliner 2021**

vineyard name: vineyards around
Röschitz – Weinviertel

grape: Grüner Veltliner
elevation: 950 feet
exposure: south east and east west
average age of wines: 15 years

the vineyard:
a cuvee of several Grüner Veltliner
estate vineyards

wine production:
harvest time: end of September
fermentation: temperature controlled
stainless steel tanks at max. 62° F

alcoholic content: 12% by vol
total acidity: 6.3g/l
residual sugar: 1.8g/l

tasting notes:
very aromatic, fruit of citrus and
green apples, crisp with lively acidity
structure

food pairing:
cold appetizers, soup, fish,
vegetables, salad



Winery Ruttenstock

Röschitz – Österreich

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wine-maker: Mathias Ruttenstock
region: Weinviertel
geography: northwest of vienna, south of
Retz
climate: dry with cold winters and hot
summers
soil: primary rock and loess

vegan friendly

