

# Ried Reipersberg Grüner Veltliner 2023 Weinviertel DAC Reserve

vineyard name: Reipersberg

soil: primary rock grape: Grüner Veltliner

elevation: 300

exposure: east west

average age of wines: 58 years

## the vineyard

Reipersberg is one of the best, soil is primary rock, and the particularity about this ist he rapid cooling in the evening through the cool winds of the Waldviertel

## wine production

harvest time: end of October

fermentation: temperature controlled

at 18-20° C

maceration: 28 hours

ripening: 4 months on the yeast

4,000kg/ha

alcoholic content: 13% by vol

total acidity: 5.6g/l residual sugar: 2.8g/l

#### tasting notes

in the nose a touch of pear, spice, dried fruits with a lot of exotics, a clear mineral from the primary rock soil, elegant lively

finish

## food paring

chicken and pork dishes, good companion to many dishes





https://www.kysela.com/wine/ruttenstock-gruner-veltliner-weinviertel-ried-reipersberg.htm



## Winery Ruttenstock

Röschitz – Österreich www.ruttenstock.at weingut@ruttenstock.at

wine-maker: Mathias

Ruttenstock

region: Weinviertel

geography: northwest of vienna,

south of Retz

climate: dry with cold winters

and hot summers

vegan friendly

