waldschütz
seit 1849

SINGLE VINEYARD

BRUNNTHAL

1ÖTW erste Lage GRÜNER VELTLINER



Vintage	2025
Alcohol	13,5
Area	Wagram
Soil structure	100% loess
Planting year	2004
Serving temperature	14-16 °C
Aging potential	until 2040
Container	0,75l

Food pairing
Strong, hearty main courses such as dark meat, game, but also veal as well as strong fish variations and spicy hard cheeses

Soil profile
The Wagram Reserve BRUNNTHAL Grüner Veltliner grows exclusively in the BRUNNTHAL vineyard. BRUNNTHAL is one of the centerpieces of the Wagram wine-growing region. Even if you dig down to the deepest soil layers, you will only find pure loess. A combination of many factors, such as the perfect south-facing orientation, the good water supply of the soil, warming winds from the Panonian climate and the temperature-balancing Danube not far away, make it possible to produce a unique, unmistakably strong, creamy Grüner Veltliner.

Tasting Notes
If you deliberately pour the wine into a rather large Burgundy glass, the almost golden color is reminiscent of a Prädikat wine. It is only when you swirl the glass that you realize what a dense wine you have in your glass. The aroma convinces with some tropical notes, such as slight hints of mango, papaya and pineapple. However, the slightly tobacco-like notes - from the proportion of wine matured in small wooden barrels - also enhance the animating aroma. On the palate, this Wagram Reserve from the BRUNNTHAL vineyard also impresses with the exotic notes hinted at on the nose and a ripe dark spiciness. The finish is almost never-ending, lingering on the palate and reminding you of this special wine for many minutes after the last sip. This wine has absolute ageing potential due to its almost one year of ageing on fine lees and is always released a year later.

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