waldschütz
seit 1849

VILLAGE

FELS AM WAGRAM
GRÜNER VELTLINER



Vintage	2025
Alcohol	13,5
Area	Wagram
Soil structure	100 % loess
Planting year	2016, 1995, 1993, 1990
Serving temperature	12 °C
Aging potential	2034
Container	0,75l

Food pairing Solid meals, e.g. red meat, calf, variations of fish and strong, hard cheese

Soil profile Grüner Veltliner Fels am Wagram grows exclusively in the area Scheiben, Brunnthal and Hammergraben. These are the core parts of the wine growing area Wagram. Even the deepest soil layers consist of pure loess. A combination of various factors such as south-bound vineyards, good water supply, warm winds due to the Pannonian climate and the vicinity to the temperature-balancing Danube enable the production of a unique, strong, yet creamy Grüner Veltliner.

Tasting Notes Already while looking at this glass of wine the play of colours is impressing. A deep yellow with gold tinting can be spotted. The legs, which disappear only hesitantly from the rim, presage a rich wine. As regards smell, this wine reminds one of dried meadow-herbs paired with spiciness and exotic aromas which remind one of mangoes and papayas. The Grüner Veltliner Fels am Wagram of the winery Waldschütz is richly complex on the palate. Its high density is noticeable. A great wine with perfect storage potential!

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