waldschütz
seit 1849

REGION
WAGRAM
GRÜNER VELTLINER



Vintage	2025
Alcohol	12,5
Area	Wagram
Soil structure	Loamy loess
Planting year	2011, 1990
Serving temperature	10 °C
Aging potential	until 2032
Container	0,75l

Food pairing Fish soup, Thai-salads, Asian cuisine, light, grilled meat, fruity desserts

Soil profile Grüner Veltliner Wagram grows exclusively in a vineyard called „Diebstein". This terroir is ideal for Grüner Veltliner: Due to the special soil texture this wine offers a recognisable light and fruity character. Pleasing loamy loess profiles in a perfect combination with precipitations, enough hours of sunlight and cold winds at night time allow for such a light, fruity and especially harmonious Veltliner.

Tasting Notes The Grüner Veltliner Wagram offers a clean yellow colour with greenish tints. On the nose, this wine presents itself with a typical black pepper aroma. After swirling the wine in a glass, the smell reminds one not only of pepper but also of green capsicum. As regards taste, the Grüner Veltliner classic Wagram can be described as a harmonious, light and fruity wine. With an elegant play of acidity and distinctive Veltliner aromas, this wine is able to convince the taster.

WALDSCHUETZ.AT WEINHOF WALDSCHÜTZ, 3474 Sachsendorf 17, Österreich / Austria