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FELS Grüner Veltliner

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram



Appellation: various Loess-terraces throughout Fels village.

Type of soil: Loess, partly sandy gravel soil on terraces between 200 and 300 m altitude.

Viticulture: Our goal is sustainable viticulture! We do not use herbicides for 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy grapes without any Botrytis. After crop is arriving at the winery, we do just gentle crushing and around 3-4 hours skin contact before pressing by pneumatic press. The fresh juice can settle then the sediments for about 12 hours, only the clear juice is going to the cellar for fermentation with partly natural or cultivated yeast in temperature controlled stainless steel tanks. Racked and filtered within 3-4 months to provide fresh and fruity character, bottling time from January onwards.

Analysis: Alcohol 12.5% vol. res. sugar 1.0 g/l acidity 5.9 g/l

Tasting notes: Ripe yellow fruit showing apple, pear and quince underlined with some herbal elements. Elegant range of flavours, fresh fruit acid with lively effect, noble nut aroma and light peppery spice, a perfect Veltliner in classical Austrian style.

Ageing potential: Enjoy fresh, within about 3 years.