
Paul Direder Grüner Veltliner

Winery: Paul Direder
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Wagram/Austria
Vineyard: Hundsberg & Kirchenberg
Feature: sustainable
Winery established: 2005



Product Information

Soil: Loamy loess. North-East exposure.

Elevation: 180 meters (590 feet)

Age of vines: between 20 – 30 years old

Vinification: Harvest in the beginning of September. Fermented and aged in stainless steel.

Tasting Note: This charming Grüner Veltliner ranks among the best white wine values year after year. In the fantastic 2019 vintage, it shows deliciously ripe flavors with the bracing acidity and herbaceous character typical of Grüner. It has the added value of being sold in a 1-liter bottle.

Alc: 12.5%

RS: 1.5g/l

Acidity: 5.7g/l

Producer Information

The Direder farm is located in the village of Mitterstockstall in the Wagram region. The Wagram roughly consists of a 25-mile long ridge between the towns of Krems and Tulln with soils made up of ancient gravel sediments from the Danube River as well as layers of loess that formed in the ice age which cover the substrate of marine deposits and river gravels. The name Wagram comes from "Wogenrain" meaning "shore".

Paul Direder is the current caretaker of the Direder Farm which dates back to 1849 with Paul's great-grandfather Leopold. At the age of 16, when he was still a student and with the support of his mother, Paul leased the farm from his grandparents. At this time the farm consisted of 86 acres of agricultural land, only 10 of which were devoted to vineyards. The vineyards have since been expanded and current production is roughly 80,000 bottles. Meanwhile, Paul graduated with a degree in viticulture and oenology as well as agriculture. Paul has farmed sustainably since he took over the farm and in 2020 he decided to work towards organic certification.