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## Ruttenstock Grüner Veltliner Ried “Reipersberg” Weinviertel DAC

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**Winery:** Ruttenstock  
**Category:** Wine – Still - White  
**Grape Variety:** Grüner Veltliner  
**Region:** Rösschitz / Weinviertel/Austria  
**Vineyard:** Ried Reipersberg  
**Feature:** Sustainable  
**Winery established:** 1880  
**Awards:** 2017 90 pts WE, 93 pts W&S, 90 pts Falstaff



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### Product Information

**Soil:** Primary rock (Urgestein). Reipersberg is one of the top vineyards in Rösschitz. The soil is primary rock, which cools off very fast in the evening from the cool winds from the Waldviertel and adds to the extreme temperature variation of this region, which enhance the aromatic of this wine. The primary rock adds minerality to the finish.

**Elevation:** 300 meters (985 feet)

**Age of vines:** 56 years

**Vinification:** 100% manual harvest. Whole grapes go straight into the winery and there they are carefully processed without pumping. This method is especially important for the grape. 24 to 48 hour maceration. After slow fermentation at 64F with indigenous yeast in stainless steel vats, the new wines mature on the yeast for about three months.

**Tasting Notes:** From one of the older Grüner Vineyards in the Weinviertel, the Reipersberg shows wonderful complexity and minerality. On the nose a touch of pear, spice, dried fruits with a lot of exotic aromas. Elegant and lively on the palate with a classic white pepper finish.

**Alc:** 13.0 %

**RS:** 3.3 g/l

**Acidity:** 5.9 g/l

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### Producer Information

Located in the western Weinviertel, a region northwest of Vienna, a unique microclimate and geology is found in the foothills of the Manhartsberg mountains. The influence of sunny, warm days and cool nights along with a remarkable geological combination of loess and primary rock create a fascinating and unique terroir for Grüner Veltliner.

Respect for natural resources is paramount for Mathias Ruttenstock, who is the fourth-generation winemaker of his family estate. Mathias took over in 2011 after apprenticeships with Anton Bauer, Roman Pfaffl and Julius Klein. Farming 18 hectares (44.5 acres), Mathias does not use insecticide, uses exclusively organic fertilizer, and focuses on biodiversity with plantings between the rows of vines. 80% of the plantings are Grüner. Through sensitivity and care in the vineyard, it is possible to create wines that sing with elegant fruit, delicate flowers, remarkable minerality and a distinctly fresh herbal character.

In 2017, Ruttenstock's Grüner Veltliner DAC Klassik was awarded the prestigious Grüner Veltliner Grand Prix by Falstaff Magazine.