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Ruttenstock Grüner Veltliner Klassik Weinviertel DAC

Winery: Ruttenstock
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Röschitz/ Weinviertel/Austria
Vineyard: Ried Königsberg, Ried Hintern Berg
Feature: sustainable
Winery established: 1880



Product Information

Soil: Primary rock in Königsberg; deep loess in Hintern Berg
Elevation: 305 meters (1000 feet)
Age of vines: 30 years
Vinification: The harvest is 70% manual and 30% machine. Whole grapes are brought directly to the winery and gently processed without pumping to protect the fruit. After slow fermentation at 64°F with indigenous yeast in stainless steel vats, the wine ages on the yeast for about three months.
Tasting Notes: Peppery and spicy, with yellow apple and a hint of grapefruit. Slender and elegant, with remarkable freshness and a lively character.
Alc: 12.0% **RS:** 2.8 g/l **Acidity:** 6.1 g/l

Producer Information

In the western Weinviertel, northwest of Vienna, the foothills of the Manhartsberg mountains offer a distinctive microclimate and geology. Warm, sunny days, cool nights, and soils of loess and primary rock create a unique terroir for Grüner Veltliner.

Mathias Ruttenstock, the family estate's fourth-generation winemaker, places respect for natural resources at the heart of his work. He took over in 2011 after apprenticeships with Anton Bauer, Roman Pfaffl, and Julius Klein. He farms 18 hectares (44.5 acres) without insecticides, uses only organic fertilizer, and encourages biodiversity by planting between vine rows. Grüner Veltliner accounts for 80% of the plantings. Careful vineyard management produces wines with elegant fruit, delicate floral notes, pronounced minerality, and a fresh herbal character.

In 2017, Ruttenstock's Grüner Veltliner DAC Klassik won the prestigious Grüner Veltliner Grand Prix from Falstaff Magazine.