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Ruttenstock Grüner Veltliner Ried “Reipersberg” Weinviertel DAC

Winery: Ruttenstock
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Röschitz / Weinviertel/Austria
Vineyard: Ried Reipersberg
Feature: Sustainable
Winery established: 1880



Product Information

Soil: Primary rock (Urgestein). Reipersberg is one of the top vineyards in Röschitz. 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

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.