



L & T

Grüner Veltliner

2025



AT-BIO-402
AT-Landwirtschaft



It is sourced from elevated and therefore slightly cooler terraces with light, stony soils. The formation of sugar in the grapes develops more slowly in these sites. We harvest the grapes at a time when the taste is already there, yet the natural sugar and potential alcohol content are still comparatively low. This is always the lightest Grüner Veltliner of the vintage.

Fermentation takes place cool, but not too cold, in stainless steel tanks.

The primary fruit is preserved in the wine through particularly gentle whole-grape pressing and early bottling. Other valuable substances that are reminiscent of the grapes and the fermentation yeast can also be found in it.

Tasting note:

Our young Grüner Veltliner L & T 2025 is fresh and already very harmonious, with pome fruit notes, citrus and floral scents, juicy on the palate with a hint of apple and citrus, vineyard peach and peppery spice.

Region: Niederösterreich
Single Vineyard: -
Soil Type: Primary rock, Loess
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: September 2025
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: December 2025

Alcohol: 11 % vol.
Acidity: 5.8 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry,
Asian Cuisine

Bottled in: 75cl