

Rethaller

in Angern  seit 1957

Fuchakeller

Ried Frauengrund
KREMSTAL DAC Reserve
Grüner Veltliner 2021

Fuchakeller was the first wine made by the siblings Martin and Peter Rethaller in 2015. Fuchakeller was the cellar of our grandparents near to Angern. In remember and honor we produce this wine from our oldest vines. After intensive canopy management in the summer the fully ripened grapes make their way into the cellar at the end of harvest.

Wine Description

Nose: juicy mango, ripe pears, ripe pineapples

Palate: full-bodied, wild herbs, black pepper, honey notes

Origin

Village: Krems - Angern

Slope Face: Southeast

Soil Type: loess

Gradient: max. 30°

Elevation: 220– 270 Metres

Vinification

Harvest: selection by hand

Skin contact: 5 hours

Fermentation: Stainless steel at 18,5 °C

Élevage: 8 months lees-contact, big oak

Bottling Date: September 2023

Wine Details

Alcohol: 13,5%

Acidity: 5,4 g/L

Residual Sugar: dry

Ageing Potential: up to 10-15 years

Serving Temperature: 12 - 14° Celsius

Food Pairing: spicy and flavor full dishes

The Rethaller family estate

The winery is located in the center of Lower Austria, along the river Danube. Our small village Angern in the southern part of the Kremstal is surrounded by vineyards and shows a very smooth landscape.

The traditional varieties Grüner Veltliner and Riesling grow in our sustainable managed vineyards. Authentic wines with precise varietal styles are the declared goal of Martin Rethaller, who has been managing the winery since 2023 after his internships in the US and several years as a winemaker in the southern Kremstal.

