

Rethaller

in Angern  seit 1957

Ried Herrentrost

KREMSTAL_{DAC}
Grüner Veltliner 2023

The grapes originate from our vineyards situated in the single vineyard Ried Herrentrost in the south of the Kremstal. The mighty loess terraces on which the grapes grow provide ideal conditions for spicy-fruity Veltliners due to good ventilation, cold nights, and warm days. The micro-climate, created by the Danube along with the cool winds coming in from the 'Dunkelsteiner' forest, gives this grape its unique flavour and aroma.

Wine Description

Nose: grapefruit, garden herbs
Palate: yellow apple, pears

Origin

Village: Krems - Angern
Slope Face: East-West
Soil Type: Loess
Gradient: max. 28°
Elevation: 220 - 270 Metres

Vinification

Harvest: selection by hand
Skin contact: 2 hours
Fermentation: Stainless steel at 18,5 °C
Élevage: 3 months lees-contact, stainless steel
Bottling Date: March 2023

Wine Details

Alcohol: 12.5%
Acidity: 5,9 g/L
Residual Sugar: dry

Ageing Potential: up to 6 years

Serving Temperature: 10 - 12° Celsius

Food Pairing: fried fish, baked and cooked beef, spicy 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.

