

Rethaller

in Angern  seit 1957

Ried Seebodenberg

KREMSTAL_{DAC}
Grüner Veltliner 2021

The grapes originate from our vineyards situated in the single vineyard Ried Seebodenberg in the south of the Kremstal. The Ried Seebodenberg is gently oriented towards the south. The combination of this orientation with a heavy clay-loess soil brings a mature, mineral-rich, and expressive Veltliner with unique fruit characteristics.

Wine Description

Nose: grapefruit, pears, exotic fruits
Palate: mineralic, ripe pear, tropical flavors

Origin

Village: Krems - Angern
Slope Face: South
Soil Type: clay, loess
Gradient: max. 32°
Elevation: 310 - 350 Metres

Vinification

Harvest: selection by hand
Skin contact: 4 hours
Fermentation: Stainless steel at 18,5 °C
Élevage: 6 months lees-contact, stainless steel
Bottling Date: June 2023

Wine Details

Alcohol: 13,0%
Acidity: 5,6 g/L
Residual Sugar: dry

Ageing Potential: up to 6-8 years

Serving Temperature: 12 - 14° Celsius

Food Pairing: allrounder, from light to heavy meals

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.

