
Paul Direder Grüner Veltliner

Winery: Paul Direder
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Wagram/Austria
Vineyard: Hundsborg & Kirchenberg
Feature: sustainable
Winery established: 2005



Product Information

Soil: deep loess

Vinification & Yield: stainless steel fermented

Tasting Note: Golden straw color with delightfully perfume & bright spice aromas, ripe Grüner varietal flavors, crisp spicy fruit and a full yet dry finish. Very clean & fresh, this is a great party wine and an awesome value.

Bottle size: 1 Liter and 20 Liter kegs

Alc: 12.5%

Residual Sugar: 4g/l

Acidity: 5.7g/l

Producer Information

At the age of 16, when Paul Direder was still a student and with the support of his mother, he leased his grandparent's farm. Since then he has managed the farm alone to much acclaim. Initially, the farm consisted only of 86 acres of agricultural land and 10 acres of vineyards. Paul expanded the farm by 5 times within the first 10 years! After only 2 years, he started exporting his wine to the United States. Meanwhile, Paul Direder graduated with a degree in viticulture and enology as well as agriculture. Paul pours passion and love into his wines, born in 1989 as one of eight grandchildren of the Direder family in Kirchberg am Wagram, he adopted from his grandfather's the passion for wine. Total annual production: 60,000 bottles.

Wine Region Wagram: The Wagram, a 25-mile long and 100-foot-high ridge between the towns of Krems and Tulln, consists of thousands of years old gravel sediments from the ancient Danube River. Layers of *loess* formed in the Ice Age cover the substrate of marine deposits and river gravels (the name *Wagram* comes from "Wogenrain" meaning "shore") and shape the landscape.