



Ruttenstock Gruner Veltliner

Winery: Ruttenstock
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Röschitz/ Weinviertel/Austria
Vineyard: village wine
Feature: sustainable
Winery established: 4th generation
Awards: Fallstaff 2017 GV Grand Prix Winner

Product Information

Soil: Primary rock (Urgestein)
Vinification & Yield: Stainless steel fermentation and aging.
Tasting Notes: Almost Sauvignon Blanc like, this Grüner has a very aromatic nose, some citrus, classic white pepper and a clean fresh finish
Bottle size: 1 Liter
Alc: 11.5 % vol.

Producer Information

Mathias Ruttenstock, 4th generation winemaker in Röschitz in the Weinviertel region of Austria. He has been in charge of the winery since 2011, following the footsteps of his father, grandfather and great grandfather. Mathias gained his experience by working with Anton Bauer in the Wagram and through internships at Roman Pfaffl und Julius Klein.

Fallstaff Magazine awarded his Grüner Veltliner DAC Classic the prestigious Grüner Veltliner Grand Prix 2017 prize.

The vineyard is small, with only 44.5 acres and a total production of 18,000 bottles.

The vast *Weinviertel* stretches from the Danube in the south to the Czech border in the north, and from the Manhartsberg in the west to the border of Slovakia in the east. Yet Weinviertel is not just about Grüner Veltliner, there are a wealth of other grape varieties. The region can be divided up into three sub-regions, based on their geological aspects and climatic conditions. A highlight of the western part of Weinviertel is the area around the historic wine-trading town of Retz, with its labyrinth of underground wine cellars. The dry micro-climate here always has favored red wine making as well. In the Pulkautal - around the villages of Jetzelsdorf and Haugsdorf - and in the extensive Mailberg basin area, fruit-toned Zweigelt and Blauer Portugieser are thriving.