
Ruttenstock Grüner Veltliner Ried "Reipersberg"

Winery: Ruttenstock
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Röschitz / Weinviertel/Austria
Vineyard: Reipersberg
Feature: Sustainable
Winery established: by great grandfather
Awards: 2017 90 pts WE, 93 pts W&S, 90 pts Fallstaff



Product Information

Soil: Primary rock (Urgestein). Reipersberg is one of the top vineyards in Röschitz. The soil is primary rock, which cools off very fast in the evening from the cool winds from the Waldviertel and adds to the extreme temperature variation of this region, which enhance the aromatic of this wine. Plus the primary rock adds minerality on the finish.

Elevation: 985 feet above sea level

Age of vines: 54 years

Vinification & Yield: After the harvest, we put our grapes without pumping straight into the winery and there they are carefully processed. This method is especially important for the grape. 24-hour maceration. After slow fermentation in temperature controlled stainless steel vats, the new wines mature on the yeast for three months.

Tasting Notes: From one of the older Grüner Vineyards in the Weinviertel, the Reipersberg has "Urgestein" and shows wonderful complexity and minerality. On the nose a touch of pear, spice, dried fruits with a lot of exotic aromas. Elegant and lively on the palate with classic white pepper finish.

Alc: 12.5 %

RS: 1.9 g/l

Acidity: 4.9 g/l

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.

The vineyards are located at the foothills of the "Manhartsberg". Typically for these terroirs are the primary rocks and loess soils. As a result of the remarkable geologic condition, there is a unique climate in the western "Weinviertel". Sunny, warm days and cool nights are influencing the character of the wines. The primary rock soil and the distinct aroma are reflected in the great variety of our wines. By sensitive and careful care in the vineyard, we try to use the power of the nature optimally and manage sustainably. In our wine growing region we do not use insecticides. We sow yearly new plantings of grass between the rows and fertilize exclusively with organic fertilizer. The respectful and ecological treatment with the natural resources is very important to us - this is the only way to produce elegant and fine-fruity wines. The total size of our vineyards is 42 acres, almost 80% are planted with "Grüner Veltliner". Total production of 80,000 bottles. Fallstaff Magazine awarded his Grüner Veltliner DAC Klassik the prestigious Grüner Veltliner Grand Prix 2017 prize.