

Gruber Röschitz

Austria - Weinviertel - Röschitz



GRÜNER VELTLINER

WEINVIERTEL

100% Grüner Veltliner

Production area: Röschitz, Weinviertel (Austria), 280-340 m a.s.l.

Terrain: loess e suoli rocciosi ricchi di granito

Harvest: manual

Vinification: alcoholic fermentation in steel

Refinement: 2 months on fine lees in steel

Color: bright yellow

Fragrance: crisp and fruity, with hints of white fruit combined with nuances of white pepper

Flavor: Light, fresh and delicate, with subtle citrus aromas

Alcoholic Grade: 12,5% vol



Ownership/Founders Gruber Family

Start of Activity 1963

Vitiviniculture Certified Organic

Hectares 80

Bottles produced 500.000



The Gruber family has been cultivating its land in Röschitz since 1814. Today, the management is shared between three siblings: Ewald Jr. is the winemaker and takes care of the cellar, Christian is responsible for the vineyards and Maria takes care of public relations and customer relations. This family synergy has the clear objective of producing excellent wines in a sustainable and organic environment. Today, the Gruber winery manages more than 80 hectares of vineyards around Röschitz and collaborates with other producers to ensure a supply of quality grapes and complete control over every stage of production. Röschitz, at the eastern foot of the Manhartsberg massif, offers ideal conditions for viticulture, with soils rich in primary rock, granite and loess, and a cool climate that gives the wines a fruity and elegant style. The Grubers offer a wide range of Weinviertel varieties (Grüner Veltliner, Riesling, Chardonnay, Zweigelt, St. Laurent, Pinot Noir), with an emphasis on freshness, characteristic fruit and balanced acidity.