

Gruber Röschitz

Austria - Weinviertel - Röschitz



Ownership/Founders Gruber Family

Start of Activity 1963

Vitiviniculture Certified Organic

Hectares 80

Bottles produced 500.000

PINOT NOIR RIED GALGENBERG NIEDERÖSTERREICH

100% Pinot Noir

Production area: Galgenberg, Weinviertel (Austria), 300 m a.s.l.

Terrain: terreno roccioso e argilloso con depositi di loess

Harvest: manual

Vinification: Maceration at a temperature of 28° for one week, spontaneous alcoholic fermentation, malolactic fermentation

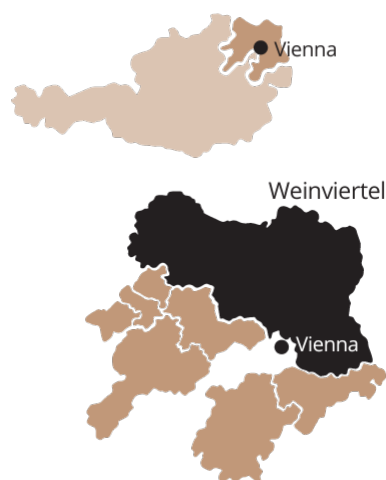
Refinement: In steel and used barriques for several months

Color: ruby red

Fragrance: Delicate with hints of berries, raspberry, delicate herbaceous notes, cherry aromas

Flavor: fresh, fruity, pleasantly tannic, fine and with fine minerality

Alcoholic Grade: 13% vol



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.