

# 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

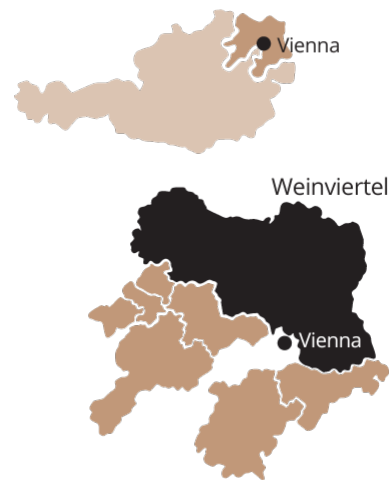
**Refinement:** In steel and used barriques for several months

**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 worked the vineyard since 1814 although until the middle of last century the wine was mostly used for private consumption. In 2012 the turning point, when the grandchildren of the founder, Ewald the winemaker, Maria, the commercial manager and Christian who follows the vineyards, decided to change, seeking the quality in every step, from the conversion of organic agriculture in all vineyards, to separate vinification of each plot. All this is favored by the location of the vineyards since the region has an average temperature of only 9.5 degrees along with soil characterized by rocky soils with granitic clods and shallow "loess" (sandy clays). This is the philosophy of Gruber, one of the greatest interpreters in the Weinviertel, that even if it is a very large area, it finds in the small village of Röschitz one of the best qualitative results, with fine and elegant wines.