

Gruber Röschitz

Austria - Weinviertel - Röschitz



Ownership/Founders Gruber Family
Start of Activity 1963
Vitiviniculture Certified Organic
Hectares 80
Bottles produced 500.000

RIESLING NIEDERÖSTERREICH 100% Riesling

Production area: Röschitz, Weinviertel (Austria), 320-350 m a.s.l.

Terrain: terreno roccioso con depositi di loess

Harvest: manual

Vinification: Alcoholic fermentation in steel tanks, with light pellicular maceration

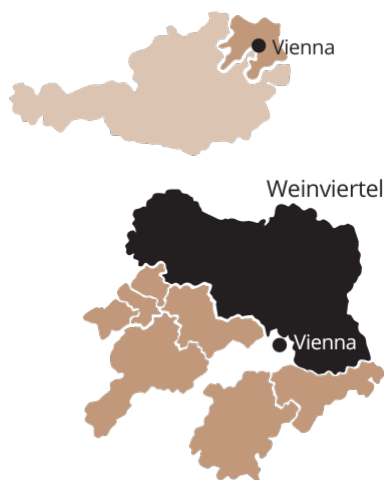
Refinement: several months in steel tanks

Color: bright yellow

Fragrance: Fragrant notes of citrus, yellow-fleshed fruit, honey and mineral touches

Flavor: excellent freshness and good acidity, sweet fruit finish

Alcoholic Grade: 12.5% 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.