

Gruber Röschitz

Austria - Weinviertel - Röschitz



Ownership/Founders Gruber Family

Start of Activity 1963

Vitiviniculture Certified Organic

Hectares 80

Bottles produced 500.000

RIESLING RIED KÖNIGSBERG
NIEDERÖSTERREICH

100% Riesling

Production area: Königsberg

Terrain: terreno roccioso con depositi di loess

Harvest: manual

Vinification: alcoholic fermentation in stainless steel tanks

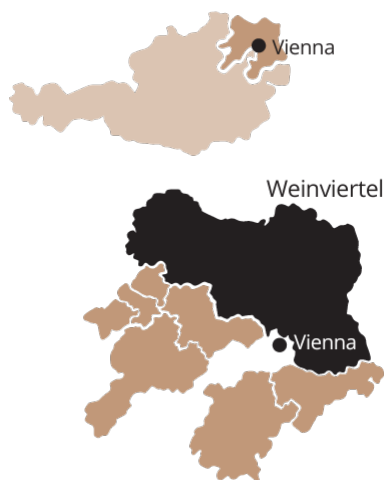
Refinement: 14 months in stainless steel tanks

Color: bright yellow with silver highlights

Fragrance: Intense scent of cooked apricots, hint of lemon balm, floral notes

Flavor: Juicy and full-bodied, yellow apple fruit, softness of fruit and acidity well balanced, mineral, powerful, prolonged 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.