



*Grüner Veltliner*  
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## **Grüner Veltliner**

Synonyms: Veltliner, Weißgipfler

### Origins

Grüner Veltliner is a very typical Austrian variety. The common name „Mouhartsrebe“, which is already used since the 9th century, points to the origin in the area of the Manhartsberg in the north of Krems. Grüner Veltliner starts his triumphal procession in the fifties of the 20th century with the introduction of the high-culture vine-training-system. Nowadays it is, with 36% of grape area, the most planted variety of Austria.

### Character

Grüner Veltliner has not too high claims to soil. He flourishes best on the primary rock soils in the Wachau valley and in the west of the town of Krems and on loess soil as in the east of Krems, in the Kamptal region (valley of the river Kamp) and at the Wagram. His physiological maturity is rather late in October and he needs to have a mild autumn.

### Wine

The quality spectrum of Grüner Veltliner is very wide spread. It starts by light, crispy wines, which will be better drunk as a „Heuriger“ in his youth and goes to very structured, heavy premium wines, with a high ability of storage.

Grüner Veltliner mostly has a marked bouquet, a pleasant acidity and is very fruity, peppery and spicy.