Donauriesling 2025



AT-BIO-402

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Donauriesling is a new grape variety that was created by crossing Riesling with fungus-resistant vines. As early as in the 1970s, efforts were made to combine the great quality potential of Riesling with the robust growing characteristics of American vines, and *only* 40 years later, the results of these efforts are now arriving in viticulture. A direct comparison with Riesling reveals many similarities with subtle differences. In blind tastings, however, it has already happened to us that we no longer knew which wine was in which glass after a while. We think that this is quite extraordinary!

Tasting notes

The Donauriesling shows fine fruity stone-fruit aromas. It is complex on the palate, with fine acidity and an overall harmonious impression. The finish is persistent and has a delightful charm.

Food suggestion

Goes very well with light vegetable and poultry dishes, casseroles and cold buffet.

Ageing potential

Good for at least 4-6 years.

Details

Drinking Temperature: 12° C, Alcohol Content: 12 %vol, Sugar Content: 4.9 g/L, Acidity: 6.5 g/L, Energy per 100 mL: 297 kJ / 71 kcal

As splendid as the pheasant.

We often encounter pheasants between our vines. They feel comfortable in the protection of the greenery, and usually only take off when you get very close to them. Then you can admire the colourful plumage of the cocks, just as splendid as the noble origin of the Donauriesling.

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