



Grüner Veltliner Heideboden 2025

The Grüner Veltliner is without doubt the most famous Austrian grape variety. While having been cultivated for centuries, skillful vineyardists and winemakers nowadays prove again and again that its wines can be easily compared to the worlds very best whites. Grüner Veltliner wines from Lake Neusiedl are usually very aromatic and fruity with an elegant bouquet as well as full-bodied but not opulent. Depending on the vintage, gracile fruitiness or more intense aromas dominate. The wines are however always very palatable, with a mild acidity.

Tasting notes

The Grüner Veltliner Heideboden shows a bright yellow colour. Its nose is reminiscent of green apples and delicate peppery flavours with a refreshingly harmonic acidity.

Food suggestion

Goes well with cold plates and traditional Austrian cuisine. Also ideal with antipasti, vegetables or sushi.

Ageing potential

Best to drink within four to five years after the harvest.

Details

Drinking Temperature: 12° C, Alcohol Content: 12 %vol, Sugar Content: 1 g/L, Acidity: 5.1 g/L, Energy per 100 mL: 280 kJ / 67 kcal



AT-BIO-402



Green and agile like the tree frog.

Tree frogs are regularly found in vineyards where they climb the vines to hide between their shady leaves. So while doing leafwork in the vineyards you will from time to time get jumped at by a frog. Unforgettable if you are an edgy person but all the funnier for everyone standing around you. And don't forget, the tree frogs are quite small so you scare them at least as much as they do scare you.