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## Ruttenstock Grüner Veltliner

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**Winery:** Ruttenstock

**Category:** Wine – Still - White

**Grape Variety:** Grüner Veltliner

**Region:** Rösschitz/ Weinviertel/Austria

**Vineyard:** Vineyards around Rösschitz

**Feature:** sustainable

**Winery established:** 1880



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### Product Information

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**Soil:** Primary rock (Urgestein) and loess

**Elevation:** 290 meters (950 feet)

**Age of vines:** 15 years

**Vinification:** The harvest is a mix of 50% manual and 50% machine. Whole grapes go straight into the winery and there they are carefully processed without pumping. This method is especially important for the grape. After slow fermentation at 62F with indigenous yeast in stainless steel vats, the new wines mature on the yeast for about two months.

**Yield:** 7,000 kg/ ha.

**Tasting Notes:** Almost Sauvignon Blanc like, this Grüner has a very aromatic nose, some citrus and green apple aromas. It is crisp with a lively acidity.

**Bottle size:** 1 Liter

**Production:** 25,000 bottles

**Alc:** 12 %

**RS:** 1.9 g/l

**Acidity:** 6.3 g/l

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### Producer Information

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Located in the western Weinviertel, a region northwest of Vienna, a unique microclimate and geology is found in the foothills of the Manhartsberg mountains. The influence of sunny, warm days and cool nights along with a remarkable geological combination of loess and primary rock create a fascinating and unique terroir for Grüner Veltliner.

Respect for natural resources is paramount for Mathias Ruttenstock, who is the fourth-generation winemaker of his family estate. Mathias took over in 2011 after apprenticeships with Anton Bauer, Roman Pfaffl and Julius Klein. Farming 18 hectares (44.5 acres), Mathias does not use insecticide, uses exclusively organic fertilizer, and focuses on biodiversity with plantings between the rows of vines. 80% of the plantings are Grüner. Through sensitivity and care in the vineyard, it is possible to create wines that sing with elegant fruit, delicate flowers, remarkable minerality and a distinctly fresh herbal character.

In 2017, Ruttenstock's Grüner Veltliner DAC Klassik was awarded the prestigious Grüner Veltliner Grand Prix by Falstaff Magazine.