



WEINGUT MICHAEL AUER  
HOHER WEG · A-2465 HÖFLEIN  
OFFICE@WEINGUT-AUER.COM

MICHAEL & CARINA  
**AUER**  
TRADITION · WEINGUT

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GRUENER-VELTLINER



# GRÜNER VELTLINER

## 2025

The grapes come primarily from our Bühl vineyard, where deep, sandy loess soils with limestone content create ideal growing conditions. North-facing slopes offer balanced sun exposure, while the fine-grained soil acts like a sponge, holding both water and oxygen. This "breathing" earth supports vibrant microbial life and makes irrigation unnecessary. With roots reaching up to six metres deep, the vines remain well-hydrated even in the heat of summer.

### Weindaten

<b>SORTE</b> Grüner Veltliner	<b>HERKUNFT</b> Carnuntum DAC/Regional Wine	<b>BODEN</b> Deep loess soil
<b>ERNTE</b> Early September	<b>AUSBAU</b> 2025	<b>TRINKREIFE</b> 2025-2030
<b>ANALYSE</b> Alc. 12,5% vol., Sugar 2.4 g/l, Acidity 5,5 g/l	<b>GEBINDE</b> 0.75 l	<b>VERSCHLUSS</b> Screw cap
	<b>EMPFOHLENE TRINKTEMPERATUR</b> 6 - 8 °C	

### Ernte & Ausbau

Spontaneously fermented, this Grüner Veltliner is juicy and vibrant, with classic peppery spice and a well-structured acidity. After a skin contact of 3–6 hours, it ferments at 19–20 °C and matures for four months on full lees in stainless steel, before being bottled in February.

### Jahrgang 2025

Following a dry winter, abundant spring rain created ideal conditions for growth. By harvest, the vines had stored 80% of their water needs. Budburst in mid-April was nearly frost-free, and Carnuntum remained untouched. Summer brought familiar heat, prompting harvest to begin around August 20. Small, concentrated berries defined the vintage. A brief scare came mid-September with 250 mm of rain in one week, but overall, 2024 mirrors the quality of 2018 — with even better water retention.



ZUM WEBSHOP