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25 Oct 2022

Austria's top Grüners loved 2021



The 2021 vintage was hugely successful for Austria's signature grape, especially all these single-vineyard bottlings. Above, terraced vineyards on the Gaisberg in Kamptal.

The mood was undeniably celebratory at this year's annual single-vineyard presentation by the Österreichische Traditionsweingüter (ÖTW), Austria's leading alliance of wine-producing estates. Beyond the vintage itself – more on that below – wine growers saw three decades of hard work, organisationally and politically, come to fruition.

The most tangible sign of this success: the scope of the event itself. The organisation's annual September presentation, first held in 2013 at Schloss Grafenegg, was transformed this year from a two-day event into a six-day, 400+ wine marathon. Seventeen member

estates originally came together in 1991 with the mission of establishing an Austrian vineyard classification system akin to those found in Germany and France. Their ranks have now swelled to 77 members, spanning 95 ÖTW Erste Lage sites.

The ÖTW's growth is notable because it is driven not by the adoption of individual estates, but rather entire regions. Thermenregion was this year's newcomer to the ÖTW rolls, with the nine new member estates presenting wines and masterclasses to introduce attendees to their world of Zierfandler and Rotgipfler, Pinot Noir and Sankt Laurent. Weinviertel is scheduled to join the party in 2023. The ÖTW also has a history of collaboration with the Austrian STK wine association and the German VDP, and this year welcomed a new co-operation with the esteemed Vinea Wachau alliance.

But it was behind-the-scenes developments that perhaps pleased vintners most. The laborious efforts toward vineyard classification, first undertaken 30 years ago, are now – finally – slated to be ratified into Austrian law in the coming months. Once they apply uniformly to all Austrian wine producers, the better growers will gain a crucial tool for distinguishing their single-vineyard wines. As ÖTW president Michael Moosbrugger said in his opening comments, 'Origin is a collective good and part of terroir is the collective soul of the people who work the soil ... 30 years is not simply 10 years or 20 years, it is a generation.'

And then there were the wines shown: 2021 whites and 2020 reds. Given the dizzying scope of bottles, styles and regions on offer, it was hard to know where to start. And so we decided to start these reports with Austria's flagship: Grüner Veltliner.

What the tasting revealed is that in all corners of Austria, 2021 was to Grüner Veltliner's liking. As in most of the rest of Europe, low temperatures and plentiful precipitation marked a return to yesteryear. The drought conditions and searing temperatures of the summer of 2022 may be fresher in mind, but the air of restraint to the 2021s, a liquid reminder of the pre-climate-change era, was welcome. Winegrowers all along the Danube spoke about the unprecedented balance in 2021 between sugar and acid. And with each sip, one could certainly track the journey through delayed budding, slow growth and development, a somewhat cool August, and a lazy, lingering and exceptionally healthy autumn harvest.

Indeed, to my palate, the Grüner Veltliners translated the long growing cycle into a beautiful combination of austerity and edge, topped with clarion fruitiness. I encountered freshness and nuance, depth instead of width. Ripeness was held in check, even as

aromas were (due in part to the long, cool autumn) unleashed. The best examples also delivered a final, characteristic spicy peppery note on the end of each sip.

The following 69 tasting notes are from a mix of regions – Kamptal, Kremstal, Traisental and Wagram – mostly from the 2021 vintage with a handful of 2020s (and a couple of late-release 2017s). They are presented in alphabetical order by producer (sur)name but you can change this. The Grüners are supplemented by a few notes on Roter Veltiners and Vienna’s Gemischter Satz blends, each with their own groups.

Select sorting option ▼

Grüner Veltliner

Allram, Gaisberg 1ÖTW Grüner Veltliner 2021

Kamptal

Loess, crystalline rocks.

Deep spring moss, exotic perfume of quince and ripe pear with a suggestion of walnut skin. Beautifully integrated alcohol reveals itself in supple support, but otherwise stays dutifully in the background. Spicy and driven, with an elegant fruitiness, charming acidity and long, lingering finish. (PS)

14%

Drink

2022

-

2028

16.5

Allram, Renner 1ÖTW Grüner Veltliner 2021 Kamptal

Loess, crystalline rocks.

Creamy orchard fruit and bold spice, redolent of freshly made apple butter in autumn. Juicy, citrus palate, edgy with a dark minerality and compelling saline accents.

Concentrated energy and power. (PS)

13.5%

Drink

2022

-

2028

16.5

Brandl, Kogelberg 1ÖTW Grüner Veltliner 2021

Kamptal

Crystalline rocks. Screwcap.

Rich notes of yellow fruit, citrus sherbet and stone. Complex and taut body with a fiery finish. Lacking balance in this youthful state. (PS)

14.5%

Drink

2023

-

2027

16

Brandl, Lamm 1ÖTW Grüner Veltliner 2021 Kamptal

Loess, Permian sandstone. Screwcap.

Classic Grüner Veltliner with broad yellow and citrus-fruit aromas on a powerful and structured palate. Heady finishing spice. (PS)

14.5%

Drink

2022

-

2028

16

Bründlmayer, Käferberg 1ÖTW Grüner Veltliner 2020 **Kamptal**

Crystalline rocks, clay marl.

Rich aromas of baked meringue, yeast and campfire smoke. Fresh and zesty on the taut palate with a far more delicate spice than the nose suggests. Beautifully balanced. Quiet sophistication with a textured, full-bodied palate. Sophisticated elegance with a preserved-lemon finish. (PS)

13%

Drink

2024

-

2028

17 +

Bründlmayer, Lamm Grüner Veltliner 2020 Kamptal

Crystalline rocks, clay marl.

Roasty, toasty, lemon rind on breakfast toast. Fine tannins shape the beautiful, yellow fruit on the palate. Honestly, it's hard to tell if it's a Grüner Veltliner or Riesling. Fantastic balance, with more than a bit of quiet refinement, and a beautiful future ahead. (PS)

13%

Drink

2024

-

2029

17 ++

Bründlmayer, Loiserberg 1ÖTW Grüner Veltliner **2021 Kamptal**

Loess, crystalline rocks.

Smoky, wet stone and flint reduction, juicy citrus, and a noticeable, uplifting toasted spice. So pure and refined, chiffon-like layers of thrilling fruit interspersed with savoury and saline accents. Lithe and taut. Long, lingering finish. (PS)

12.5%

Drink

2022

-

2027

17.5

Diwald, Goldberg 1ÖTW Grüner Veltliner 2020

Wagram

Loess.

Complex and characteristic spontaneous-fermentation aromas of smoky, baked lemon with herbal notes. Lemon peel and grapefruit, earthy with a peppery spice. Crisp acidity on a savoury, grassy palate. Unbounded concentration and balance. Long, saline finish. (PS)

12.5%

Drink

2022

-

2028

17

Dolle, Gaisberg 1ÖTW Grüner Veltliner 2021 Kamptal

Crystalline rocks, schist, gneiss. Screwcap.

Fragrant aromas of quince and summer pear. Crisp, bright citrus flavours with lively acidity. Lingering zesty finish. Straightforward and approachable. (PS)

12.5%

Drink
2022
-
2026
16

Josef Ehmoser, Georgenberg 1ÖTW Grüner Veltliner 2021 Wagram

Loess.

Herbal, savoury aromas, hints of orchard fruit. Juicy, generous and approachable palate brimming with creamy yellow fruit and a baroque finish. (PS)

14%
Drink
2022
-
2028
16

Josef Ehmoser, Hohenberg 1ÖTW Grüner Veltliner 2021 Wagram

Loess, gravel.

Shy pear aromas marked with a bit of earthy spice. Racy acidity with a spicy, juicy palate. Mild concentration with a heady finish. (PS)

13.5%
Drink
2022
-
2027
16

Ludwig Ehn, Spiegel 1ÖTW Grüner Veltliner 2021

Kamptal

Loess. Screwcap.

Notes of banana pudding and deep spice. Old-school Grüner on the palate with an unbounded opulence and texture, good acidity and a lingering heady finish. (PS)

14%

Drink

2022

-

2027

16

Birgit Eichinger, Gaisberg 1ÖTW Grüner Veltliner 2021 Kamptal

Loess, crystalline rocks.

Rose and quince, some moss and the kick of peppery spice. Quite juicy on the dry palate with subtle spice overtones. Beautiful acidity. Elegant and immensely approachable. While the aromas offer a Grüner Veltliner tell, the rhythm and energy deliver 'could-have-fooled-me' Riesling refreshment. (PS)

13.5%

Drink

2022

-

2028

17

Birgit Eichinger, Lamm 1ÖTW Grüner Veltliner 2021 Kamptal

Loess, Permian sandstone.

Ripe yellow-fruit aromas are marked with smoky, stony accents. Supple tannins with significant spice on the generous, fruit-driven palate. Delightfully fresh and generous with a charmingly fruity finish. (PS)

13.5%

Drink

2022

-

2026

16.5

Fritsch, Schlossberg 1ÖTW Grüner Veltliner 2021

Wagram

Loess.

Crisp yellow fruit, pear and grassy herbs. Spice and stone on the juicy palate. Filigreed minerality with a fresh-citrus elegance and energy, just enough concentration to speak to a long and beautiful future. (PS)

13%

Drink

2023

-

2028

17

Josef Fritz, Schlossberg 1ÖTW Grüner Veltliner 2021

Wagram

Loess.

Herbal, green, spicy. Juicy and citrus, somewhat shy and more playful than other expressions from the site. Riesling-like in its energy and enthusiasm, although always with the spicy Grüner Veltliner soul. Somewhat short finish in its youth, with real

potential. (PS)

12.5%

Drink

2023

-

2029

17 +

Geyerhof, Steinleithn 1ÖTW Grüner Veltliner 2021 **Kremstal**

Crystalline rocks.

Captivating, sultry aromas of quince, lime and meadow herbs. On the textured palate hints of orange peel and the drying nuttiness of walnut skin, all wrapped in a creamy lemon-curd blanket. Supple concentration viewed through the lens of a Riesling-like energy and precision. Elegant and refined with a nearly childlike wonder on the animating, saline finish. Beautiful now, and for many years to come. (PS)

12.5%

Drink

2023

-

2030

17.5

Hiedler, Kittmannsberg 1ÖTW Grüner Veltliner 2021 **Kamptal**

Crystalline rocks, clay marl.

Shy, fresh-fruit notes mingle with mint, lemon balm and pepper. The creamy palate gives way to a zesty texture; fruity finish. (PS)

13.5%

Drink

2022

-
2027
16.5

Hiedler, Schenkenbichl 1ÖTW Grüner Veltliner 2021

Kamptal

Crystalline rocks.

Crisp white fruit, spiced pear and plenty of *pfefferle* (white-pepper snap). The lithe, lean palate is reticent to reveal too much, but one suspects much is happening beneath the surface. Delicate, lingering spice finish. (PS)

13%
Drink
2023

-
2030
17

Hirsch, Gaisberg 1ÖTW Grüner Veltliner 2021

Kamptal

Crystalline rock. Screwcap.

Green, herbal aromas of spring lily pads and morning moss, chamomile and freshly cut grass. The palate is bright and supple, with a creamy concentration and sprightly acidity. Lemon and orange. Lingering minerality and spice with a delicate, textured grip. As with all the Hirsch wines, the balance and inner, centring calm lend a mesmerising quiet. Nuanced complexity, without even the hint of a flex. (PS)

13%
Drink
2023
-
2030
17.5 +

Hirsch, Grub 1ÖTW Grüner Veltliner 2021 Kamptal

Loess. Screwcap.

Rich orchard-fruit aromas, more white than yellow, wet grass and drying hay. Vibrant palate with crisp, clarion yellow plum and citrus, peppery spice and a gentle, unrelenting acidity. Beautiful balance of fruit and spice, stone and structure. Silken elegance, lingering and nuanced. (PS)

13%

Drink

2022

-

2027

17

Hirsch, Lamm 1ÖTW Grüner Veltliner 2021 Kamptal

Loess, Permian sandstone. Screwcap.

Quiet, nascent notes of apple and lemon. Sleek, concentrated palate with steady momentum and refined texture. Nothing jarring, merely the momentum of the incoming tide, gaining in strength and power. The alcohol is beautifully balanced, with a fine and filigreed fruitiness. Lingering saline finish. Dry and beautifully deep. (PS)

13%

Drink

2024

-

2031

17.5 ++

Hirsch, Renner 1ÖTW Grüner Veltliner 2021 Kamptal

Loess, crystalline rocks. Screwcap.

Ripe fruit, orange and quince, tremendous spice. Creamy palate brimming with plum and

apple, and woven with a web of structured spice. Fine, smoky, yeasty touch; balanced, nuanced and long. (PS)

13%

Drink

2022

-

2029

17

Markus Huber, Alte Setzen 1ÖTW Grüner Veltliner 2021 Traisental

Calcareous conglomerate with a loess top layer. Screwcap.

Pear, quince and the crisp bite of a fresh-off-the-tree Granny Smith. Fruity concentration on a taut palate with delicate spice and nimble acidity. Lingering, stony finish. (PS)

13.5%

Drink

2023

-

2030

16.5

Markus Huber, Berg 1ÖTW Grüner Veltliner 2021 Traisental

Calcareous conglomerate.

Delicate apple aromas and finely ground spice, creamy hint of lees. The sleek palate channels the natural complexity of the region: cool heights, persistent wind, meadow herbs and an elegant, earthy spice. Taut and long. (PS)

13.5%

Drink

2022

-

2028

17 +

Markus Huber, Zwirch 1ÖTW Grüner Veltliner 2021 **Traisental**

Calcareous conglomerate with a loess top layer. Screwcap.

Cool, alpine water gliding over smooth river stones. Fruit concentration croons quietly from within. A jazz elision joining one stony strophe to the next. Spice, peppercorn, green apple, fine astringency and texture; long mineral finish. (PS)

13%

Drink

2022

-

2026

17

Jurtschitsch, Dechant 1ÖTW Grüner Veltliner 2020 **Kamptal**

Loess. Screwcap.

Cool lemon, stemmy bits of fresh herb, chamomile and maybe mint? Supple palate brimming with crisp fruit and smoky, wet stone. Then comes the hallmark *pfefferle* (white-pepper snap) on the long, spicy finish. Yet the ultimate impression remains surprisingly one of easy camaraderie and charm. (PS)

12.5%

Drink

2022

-

2028

16.5

Jurtschitsch, Schenkenbichl 1ÖTW Grüner Veltliner 2020 Kamptal

Loess, crystalline rocks. Screwcap.

Wet stone, cool orchard fruit, candied citrus zest. Elegant and refined palate – shy suggestions of apple and mango – still somewhat closed, even as a powerful, river-like momentum carries the wine across the palate. Fine-boned structure, balanced acidity, without even a hint of heat. Playful complexity, and warm spice finish. (PS)

12.5%

Drink

2024

-

2027

17.5

Leindl, Seeberg 1ÖTW Grüner Veltliner 2021 Kamptal

Crystalline rocks.

Cool white fruit, a bit of citrus zest, good acidity and balanced alcohol. Elegant palate with good structure and delicate grip. (PS)

13.5%

Drink

2023

-

2028

17

Leth, Brunnthäl 1ÖTW Grüner Veltliner 2021 Wagram

Loess. Screwcap.

Generous quince aromas, ripe pear and a refined, herbal touch. The lithe palate reveals

mirabelle and Golden Delicious apple coming together with a fine and lingering pepper spice in beautiful balance. (PS)

13%

Drink

2022

-

2027

16.5

Leth, Scheiben 1ÖTW Grüner Veltliner 2021 Wagram

Loess. Screwcap.

Spicy yellow fruit. Baroque on the creamy palate with significant spice and concentration. A generous style rich in... well, everything. Balanced in itself, but a wine still in need of time. Long, spicy finish. (PS)

13.5%

Drink

2023

-

2027

16.5

Loimer, Käferberg 1ÖTW Grüner Veltliner 2020

Kamptal

Crystalline rocks, clay marl.

Citrus aromas and cardamom spice. Smoky beauty marked with piercing rays of lemon sunshine. Cool, juicy refinement on the lithe, cedar-laced palate. Palpable tension. Impeccably balanced while still staying true to the stony depths that the vineyard needs to express. Complex, lingering and sublime. (PS)

12.5%

Drink

2022

-
2029
17.5 ++

Loimer, Loiserberg 1ÖTW Grüner Veltliner 2021

Kamptal

Mica slate.

Summer apple, jasmine, and the cooling, earthy fragrance of spring moss. Rich, stony spice offsets the fruit and marks a quiet complexity. Lithe, textured palate with a taut vein of acidity. Understated beauty. (PS)

13%
Drink
2022

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2027
17.5

Malat, Gottschelle 1ÖTW Grüner Veltliner 2020

Kremstal

Loess.

Smoky aromas of lemon balm and meadow flowers. Racy, stony palate with marked tannins, crisp yellow fruit and a vibrant, spicy finish. Still quite closed and restrained. Despite Veltliner's natural tendency, this one goes deep instead of wide. (PS)

13%
Drink
2024

-
2030
17

Mayer am Pfarrplatz, Schenkenberg 1ÖTW Grüner Veltliner 2021 Wien

Stony lime soil. Screwcap.

Ripe quince and mirabelle underscore a range of fresh herb aromas, chamomile and lemon balm. Lively citrus on the structured palate with crisp acidity and a heady finish. (PS)

14%

Drink

2022

-

2026

16.5

Hermann Moser, Gebling 1ÖTW Grüner Veltliner 2021 Kremstal

Loess. Screwcap.

Savoury, grassy aromas, Williams pear, baking spice. The bright, juicy palate is delicious proof of the easy-going nature of loess. Well balanced, approachable and appealing. (PS)

13.5%

Drink

2022

-

2026

16.5 +

Hermann Moser, Gebling 1ÖTW Kellerterrassen Grüner Veltliner 2021 Kremstal

Loess. Screwcap.

Crisp orchard fruit, apple with meadow herbs. Balanced palate with a playful exchange of sweet and sour. Fine, fruity finish. (PS)

14%

Drink

2022

-

2026

16

Sepp Moser, Breiter Rain 1ÖTW Grüner Veltliner 2021 Kremstal

Loess.

Grassy aromas marked with ripe pear and mirabelle plum. Supple on the palate, bright citrus with a lemon-drop finish. Aromatic and creamy with plenty of acidity to keep it humming. (PS)

13%

Drink

2022

-

2028

16.5

Sepp Moser, Gebling 1ÖTW Grüner Veltliner 2021 Kremstal

Loess. Screwcap.

Baroque, floral spice, ripe quince. Mature notes on the generous palate. Old-school, generous Grüner Veltliner, rich in... well, everything. A tad showy for most of it, but reins it in for the stony finish. (PS)

13%

Drink
2022
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2027
16

Sepp Moser, Schnabel 1ÖTW Grüner Veltliner 2021 **Kremstal**

Loess, conglomerate.

Sweet orange-sherbet aromas, open and approachable. The palate by extension is herbal, savoury and dry; soft acidity and a delicately bitter finish. (PS)

13%
Drink
2023
-
2028
16

Neumayer, Rothenbart 1ÖTW Grüner Veltliner 2021 **Traisental**

Calcareous conglomerate. Screwcap.

Cool, smoky, stony orange with a meadow-herb nuance. Supple fruit and citrus zest threaten bitterness without following through. A spoonful of honey on the finish softens the sharp edges. Linear, long and deep. (PS)

13%
Drink
2023
-
2028
17

Neumayer, Zwirch 1ÖTW Grüner Veltliner 2021

Traisental

Calcareous conglomerate with a loess top layer. Screwcap.

Herbal, spice and apricot aromas, peppery kick. Austere and bone dry with bracing, nearly biting, acidity. Long, saline finish. (PS)

13%

Drink

2022

-

2026

16.5

Nigl, Kirchenberg 1ÖTW Grüner Veltliner 2021

Kremstal

Crystalline rocks, mica slate, gneiss.

Fragrant herbal aromas, shy nuances of apple. Marked with spice and yellow fruit (pear, quince), the powerful palate reveals heady but well-integrated alcohol and a long, saline finish. (PS)

14.5%

Drink

2022

-

2026

16.5 +

Nigl, Zwetl 1ÖTW Grüner Veltliner 2021 Kremstal

Amphibolite, loess. Screwcap.

Charming aromas of pear and plum. On the palate, opulent quince flavours kissed with

gentle acidity and earthy spice. Elegant bitterness keeps the fruit mostly in check. (PS)

13.5%

Drink

2022

-

2026

16.5

Bernhard Ott, Rosenberg 1ÖTW Grüner Veltliner 2020 Wagram

Loess. Screwcap.

Deep, intense and opulent, dripping with ripe quince, smoky aromas and toasty oak. The powerful and concentrated palate is wrapped in a blanket of oak, tied with a ribbon of white-pepper spice and citrus zest. The longer it lingers, the fresher and stonier it becomes. (PS)

13%

Drink

2024

-

2028

17

Bernhard Ott, Spiegel 1ÖTW Grüner Veltliner 2020 Wagram

Loess, gravel, crystalline rocks. Screwcap.

Beautifully textured palate with intense and nutty nuances. Deep spice, ripe mango and wet grass. Balanced with refreshing, round acidity and a lingering finish. (PS)

13%

Drink

2023

-

2029

16.5

Bernhard Ott, Stein 1ÖTW Grüner Veltliner 2020

Kamptal

Loess, crystalline rocks. Screwcap.

Focused floral character and delicate orchard fruit, white pepper and crackling citrus. Refreshing acidity marks the sleek, juicy palate; stony drive, herbal precision. Could use a bit of time. (PS)

13%

Drink

2024

-

2028

16.5

Proidl, Ehrenfels 1ÖTW Grüner Veltliner 2021

Kremstal

Crystalline rocks, mica slate, gneiss, marble. Screwcap.

Ripe yellow-fruit aromas with a characteristic peppery spice. Playful acidity marks the supple, concentrated palate; zesty texture. Full-bodied with a deep, generous character. (PS)

14%

Drink

2022

-

2032

16.5

Salomon Undhof, Lindberg 1ÖTW Grüner Veltliner **2021 Kremstal**

Loess, crystalline rocks.

Savoury, smoky aromas linger into a crisp and textured palate. Dominated by racy acidity and challenging headiness in its youthful state. Lingering, fruit-driven finish. Complex, deep and long-lived. (PS)

14.5%

Drink

2024

-

2030

17.5 +

Schloss Gobelsburg, Grub 1ÖTW Grüner Veltliner **2020 Kamptal**

Loess.

Aromas of summer lily, wet grass and apple peel. Plenty of spice on the refreshing palate, offset by ripe Williams pear and quince. Good balance, and well behaved with a mild, drying texture and a heady finish. (PS)

13%

Drink

2022

-

2028

17

Schloss Gobelsburg, Lamm 1ÖTW Grüner Veltliner **2020 Kamptal**

Loess, Permian sandstone.

Dark and spicy with ripe yellow-fruit aromas, and a green, herbal undercurrent. Driven, creamy palate marked with apple and quince; more spice. A playful, persistent and welcome acidity cuts through the concentrated opulence to carry it into an elegant, lingering finish. (PS)

13%

Drink

2022

-

2027

17

Schloss Gobelsburg, Renner 1ÖTW Grüner Veltliner **2020 Kamptal**

Loess, crystalline rocks.

Ripe fruit aromas, honey and a touch of lanolin. Baroque palate with surprisingly grippy texture. Like a child playing dress-up, it's still developing its true character. (PS)

13%

Drink

2022

-

2028

16.5

Stadt Krems, Weinzierlberg 1ÖTW Grüner Veltliner **2021 Kremstal**

Loess, Danube gravel, paragneiss.

Delicate herbal notes and smoky aromas underscore the tropical fruit, with a decidedly earthy character. Juicy with gentle acidity, delightful spice and forest-honey whimsy. Supple, direct and beautifully balanced. (PS)

13.5%

Drink

2022

-

2026

16

Steininger, Kittmannsberg 1ÖTW Grüner Veltliner 2021 Kamptal

Loess. Screwcap.

Closed nose, bit of orange peel. Cool, slender flavours of citrus fruit with delicate spice and a cool, supple citrus finish. Nearly Riesling-like in its dancing energy. Fruit and texture go hand-in-hand. (PS)

13.5%

Drink

2022

-

2029

16.5

Steininger, Kogelberg 1ÖTW Grüner Veltliner 2021 Kamptal

Crystalline rock. Screwcap.

Spice and power; heavily textured on the palate. Dominant oak from nose to finish governs the overall expression, and limits access at this early point. (PS)

13.5%

Drink

2024

-

2028

16

Steininger, Lamm 1ÖTW Grüner Veltliner 2021

Kamptal

Loess, Permian sandstone. Screwcap.

Roasty, toasty fruit aromas. Crisp palate with grippy texture. A playful liveliness cuts through the higher alcohol levels and allows the fruit to shine. Heady finish. (PS)

13.5%

Drink

2022

-

2027

16.5

Stift Göttweig, Gottschelle 1ÖTW Grüner Veltliner 2021 Kremstal

Loess.

Appealing citrus aromas, apple and a touch of mango. Charming citrus energy on the juicy palate. A characteristic exchange of sweet and sour, hints of spice flutter gently in the wings adding depth and nuance. Clarion fruit and notable concentration. (PS)

13%

Drink

2022

-

2027

16

Türk, Frechau 1ÖTW Grüner Veltliner 2021 Kremstal

Loess. Screwcap.

Savoury aromas on a spicy palate. Ripe, juicy orchard fruit, some tropical suggestions of

mango and papaya. Bright acidity and good concentration. A touch of lemon zest brightens the whole with a mildly drying finish. (PS)

13.5%

Drink

2022

-

2028

16.5

Petra Unger, Gottschelle 1ÖTW Grüner Veltliner 2021 Kremstal

Loess, gravel. Screwcap.

The nose opens with fresh herbal and bright lemon aromas. On the juicy palate a bit of bite and zesty texture. Gentle minerality, but unmissable. Lingering lemon finish. Clarion citrus delight. (PS)

13.5%

Drink

2022

-

2027

16.5

Vorspannhof Mayr, Gebling 1ÖTW Grüner Veltliner 2021 Kremstal

Loess. Screwcap.

Fruity, heady aromas with herbal notes. Creamy concentration on an honest and generous palate. Balanced and approachable exchange between fruit and acidity. (PS)

14%

Drink

2022

-

2026

16.5

Weseli Terrafactum, Käferberg 1ÖTW Grüner Veltliner 2017 Kamptal

Crystalline rocks, clay marl.

Rich aromas of incense and oak, some yellow fruit and a floral touch. The textured palate is still quite closed, despite its age, and lacks the expected juiciness to engage in the larger story. (PS)

12.5%

Drink

2022

-

2027

16

Weseli Terrafactum, Schenkenbichl 1ÖTW Grüner Veltliner 2017 Kamptal

Crystalline rocks.

Fragrant aromas of ripe quince and yellow fruit. Generous and creamy Grüner Veltliner palate lifted by gentle acidity and an enduring, spicy finish. (PS)

12.5%

Drink

2022

-

2027

16

Wieninger, Preussen 1ÖTW Grüner Veltliner 2021 Wien

Calcareous clay soil.

Rich baked apples and lemons, plums and pepper. Structured and powerful with a lifting refreshment and a tremendously heady finish. Needs time to settle. (PS)

13.5%

Drink

2024

-

2029

17 +

Roter Veltliner

Fritsch, Steinberg 1ÖTW Roter Veltliner 2021

Wagram

Calcareous conglomerate with loess.

Rustic, broad fruit aromas. Citrus-laced palate with bright acidity and soft tannins. Good concentration and a creamy finish. A variety that deserves a second look, for, while it's less refined than Riesling and less powerful than Grüner Veltliner, there's an appealing honesty and directness. (PS)

12.5%

Drink

2023

-

2029

17

Leth, Scheiben 1ÖTW Roter Veltliner 2021 Wagram

Loess. Screwcap.

Ripe yellow pears, a touch of banana, red pepper. Creamy, fruit-filled palate, already

quite open. Minerality and momentum keep it moving, even if it is more generous than I'd prefer. (PS)

13.5%

Drink

2022

-

2027

16.5

Wiener Gemischter Satz

Mayer am Pfarrplatz, Langteufel 1ÖTW 2021 Wiener Gemischter Satz

Lime rock. Screwcap.

Deep, keening harmonica strains of aromas: citrus, apple, and fresh meadow herbs. Creamy, citrus palate with significant depth and tension. Bitter-spice finish. Love the mid palate, but the alcohol is a bit hot for my taste. (PS)

14%

Drink

2024

-

2030

16.5

Wieninger, Falkenberg 1ÖTW 2021 Wiener Gemischter Satz

Fossil limestone. Glass stopper.

Complex, smoky and spicy. Drying-herb and apricot-stone aromas, whispers of forest honey. Sinewy, citrus palate with tremendous grip, concentration and balance. Beautiful energy and momentum. A stony, citrus and shockingly delicate finish. (PS)

13.5%

Drink

2024

-

2032

17.5

Wieninger, Rosengartel 1ÖTW 2021 Wiener Gemischter Satz

Calcareous sandstone with quartz content. Glass stopper.

Rich, powerful spice and flowers. Supple palate – marked with ripe yellow fruit, apple and plum – underscores an unyielding structure and acidic backbone. The sinewy tension is not to be trifled with. Powerful and complex, with a delightfully textured, herbal, bitter finish. (PS)

13.5%

Drink

2024

-

2030

17 +

Wieninger, Ulm 1ÖTW 2020 Wiener Gemischter Satz

Sandstone in the subsoil with high lime content. Glass stopper.

Savoury, floral and citrus aromas. Spicy, supple concentration over a dynamic, stony core. The power and complexity of the many shines bright and clear. (PS)

14%

Drink

2024

-

2030

17 ++