



GrüVe® 2025

Art and wine have once more come together and enter into their thirty-ninth edition. The dynamic label-image of Christian Ludwig Attersee with the title „GrüVe-Glas“ (GrüVe glass) refers to the feisty and vivacious character which is typical to our buoyant Grüner Veltliner.

Vintage 2025

The vines started the 2025 wine year with a good water reserve. Bud break was a little later than usual, but flowering began in early June. Rainfall at just the right time during a warm but not extreme summer allowed the vines and grapes to thrive beautifully. The weather at the start of the harvest end of August could hardly have been better: sunny days and cool nights. This was also reflected in the taste of the grapes – full of vitality and freshness, with a ripe acidity structure and the finest aromas. In mid-September, brief rainfall brought cooler temperatures and wind, but slowed down the selective hand harvest as we consistently sorted out any botrytis. After six weeks of intense concentration, emotions and incredible team spirit, calm finally returned to the vineyards. Even shortly after the harvest, the young wines were already displaying elegance, precision and vibrancy, and we are delighted with the great 2025 vintage.

The making of the wine

The grapes were picked beginning of September, carefully destemmed, and pressed at very low pressure. The freshness and fruit of the classic Grüner Veltliner are emphasized by maturation in a steel tank.

Drinking & food pairing recommendations

GrüVe is a brilliant aperitif, as well as a hearty accompaniment to fresh, healthy dishes and together with the classics of Austrian cuisine.

J FACTS

Grape variety: Grüner Veltliner
Soils: Loess soil and primary rock
ABV: 11.5 %vol.
Ac: 6.3 %
RS: 1.1 g/l
Ageing Potential: 2028



Österreichische Landwirtschaft