GRÜNER VELTLINER AUSLESE ACHLEITEN 1969



Notes of honey and flowers, some chamomile and pear on the nose, very flattering on the palate, elegant and salty. Great integrated residual sweetness.

ORIGIN & TERROIR

Achleiten is a legendary ried on the edge of the village of Weißenkirchen. Dry stone walls from the 12th century retain silicate-rich hillside soils and shape the look of this top site. The topsoil in the upper part of the vineyard contains Gföhl Gniess. On the lower section of the hillside, dark sections of slate amphibolite rock emerge.

1969 VINTAGE

The vintage was shaped by a timely spring followed by enduring warmth and dryness from March through mid-July, then moderate rain in the second half of July and a cooler August. The cycle was capped off by a lovely October, with plenty of morning fog and daytime sun. All in all optimal conditions for grapes with high sugar levels unseen since the 1961-63 vintages. It resulted in a very good to grand vintage of outstanding Prädikat wines with a lovely and distinctive Botrytis, strong ripeness, and excellent aromatic depth. Wines that remain a tremendous joy to drink today.

VINEYARDS & CELLAR

Given the sparse soils, Grüner Veltliner from Achleiten typically delivers low yields. The Grüner Veltliner grapes for this Auslese were hand harvested following a strict selection for the final passes. Cold fermentation and maturation in large casks provided depth and structure.

STYLE & CHARACTER

Clear, rich gold with shimmering hues. Intense in the nose, with notes of honey and blossom, a bit of chamomile and pear, and well-developed fruit aromas of fig and citrus fruit—a typical sweet wine character. Highly balanced and complex, with a good structure and deep spice. Charming on the palate, concentrated, with a masterfully integrated acidity and residual sweetness—saline and elegant. A tremendous, mature Auslese best enjoyed solo or paired with fine cheese.

1969: 90 Points | DECANTER 92 Points | PARKER

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 12,5 % | Acidity: 7,8 % | Residual Sugar: 23 g/l







RIED ACHLEITEN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

