

REISENTHAL Roter Veltliner - botega



Etymology and History

Unlike any other wine, the Roter Veltliner is intensely entangled with the history of Family Mantler. Sepp Mantler Sen. Dedicated much time and passion in his youth to this variety, in a time it was at the brink of extinction. Roter Veltliner is not related to Grüner Veltliner, it's genetically independent. During ripeness the skins turn reddish, hence the name Roter (red) Veltliner.

The colour of the skins lead to an experiment in 2011, where the wine was fermented on the skins with the goal to maybe extract a bit of colour. The experiment failed and a wine with a red colour could not be achieved, but it did lead to a new, different wine-style which we continued to produce.

Soil

The soil consists mainly of deep, chalky Löss. Heavily exposed to wind and rather dry this vineyard provides the perfect habitat for the thermophilic Roter Veltliner.

Climate

In the Kremstal valley the eastern, hot pannonic climate meets the cooler, continental influenced climate of the Waldviertel in the north. During the day our region heats up quickly, during nighttime the cool air from the Waldviertel flows in, which can lead to day and night differences up to 25°C.

Wine-Style

As this wine isn't produced classically the varietal characteristics fade into the background. In the foreground a vivid and exciting structure of tannins meets a tightly woven body. As it is unfiltered and hardly contains any sulfur we suggest to taste it regularly over a couple of years to trace its fascinating development.

