



Sylvia and Martin run the Hugl-Wimmer winery. Their love of wine was actually initiated from an early age as they were lucky enough to be born into wine families. Even though their families have been involved in growing grapes for many generations, they name themselves a young wine estate.

The Weinviertel in the Northeast of Austria is the home of their wines. The key focus is on Grüner Veltliner in its various interpretations. With their different soils the 35 hectares of vineyards offer them perfect conditions for fresh and peppery styles of Grüner Veltliner which guarantee pleasure and fun and suit perfect every drinking occasion.

## Grüner Veltliner „Saurüssel“

Lemon notes, white pepper, light body, refreshingly crisp, juicy



### Technical Specifications

Variety	Grüner Veltliner, Qualitätswein
Vintage	2025
Alcohol	11,5 % vol I dry
Serving Temperature	8°C
Vine Age	15 years
Storing Potential	2026-2028
Food Pairing	cesar salad

### Vinification

Grape harvest is usually around mid of September (depending on the weather conditions). A soft treatment of the grapes in the cellar and a temperature controlled fermentation is a must to secure the quality given by the grapes. Maturation on the lees for about 3 months is our standard for fruity white wines. Bottling and start of sale is usually in Februar of the following year.



Nutritional values



### Region

Poysdorf is located in the Weinviertel region (wine quarter of Lower Austria) about 60 km in the north of Vienna pretty close to the Czech Republic. Weinviertel is the biggest wine growing region in Austria with about 14.000 hectares of vineyards and is the most important region for growing Grüner Veltliner.

### Soil

Weinviertel is known for the soft hills with loess soils which offer perfect conditions for growing fruit-driven white wines. The loess in that region is pretty deep grounded and saves water and nutrients.

Weingut Hugl-Wimmer



### Sustainable Austria

“Sustainable Austria” is a seal of approval for wines produced in a sustainable fashion. They are produced in observance of certain economic, ecological and social criteria, and are closely scrutinised for adherence to these principles. From the harvesting of the grapes, through the élevage of the wine to the bottling, the entire production process is critically examined for its contribution to sustainability. Sparring use of water, energy, fertilisers and efficient use of machinery are among those aspects positively evaluated – as are, for example – providing fair working conditions and sustainable business practices. Only when all of these requirements are satisfied is a winegrower permitted to label his wines with this seal.

