Grüner Veltliner

Funkstille

Ripe pear, melon and bright citrus, with a rounded palate and a refreshing finish. Dry, lively and versatile.

Country	Austria
Region	Niederösterreich, Weinviertel
Grapes	Grüner Veltliner 100%
Vintage	2025
Alcohol	12% ABV
Bottle size	750 ml
Style	White, crisp and dry
Suitability	Vegan and vegetarian



Tasting note

Ripe pear and fresh citrus lead the way, with a subtle tropical note adding interest. The dry palate has generous melon and grapefruit flavours, a rounded feel and plenty of freshness. A zippy finish keeps it lively, making this an easy partner for lunch or a relaxed aperitif.

The producer

Funkstille means “radio silence” and works with a sixteenth-generation producer in Niederösterreich. The agroVet-certified vineyards use cover crops and straw mulch to keep soils healthy and retain moisture. The winery generates its own energy from biogas and solar power.

Winemaking

Grapes are picked early in the morning from Weinviertel vineyards, then pressed and fermented in stainless steel with selected yeasts for 15–25 days. Malolactic fermentation is avoided, while eight weeks on the lees add texture. The wine is gently fined and cold-stabilised, with no oak ageing.

Food pairing

Roast chicken, turkey, grilled fish and fresh salads. Serve chilled to bring out its bright citrus character.