

Weingut Gruber Rösschitz  
Rösschitz, Weinviertel, Austria

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*Spiritus vinosi Gruberialis*  
March, 2013





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## GRUBER RÖSCHITZ

### The pioneering family winery

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*Gruber Röschitz is a pioneering family winery in the Weinviertel wine-growing area of Niederösterreich. The three siblings strive for one focus: finesse-driven wines, which are made by the Röschitz terroir. Unique Grüner Veltliner and Riesling with mineralic style. They should be dinstinktiv.*

### The history with passion

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The Gruber family has cultivated agriculture in Röschitz since 1814.

Ewald's grandfather started to give wine-growing a professional basis during the 1950s. Until then wine has been grown just for home consumption, the surplus being sold to local wine taverns or in Vienna. The area under vine at this time was 3 hectare.

When 16 year old Ewald Gruber senior joined his father in the farm, he knew exactly what he wanted, to produce wine, with the most modern and the best facilities available, in the vineyards and the cellar. Ewald Gruber always was and is still an innovative manager. Together with his wife Hermine, who takes care of finance and accounting, he not only built up the winery, but also raised 6 children, of whom 3 now actively work in the winery. While Ewald senior had to work more or less like a one man show for a long time, now the three siblings divide the tasks up between themselves. This makes the winery much more flexible and effective.

### Three from six children

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*Ewald Jun.* (born in 1980) is the oenologist and responsible for the cellar. Since 2001 he works in the winery after successfully completing the winemaking degree at the Federal school for viticulture in Klosterneuburg (“There I discovered how beautiful it is to grow wine.”), followed by work placements in Australia and New Zealand. “The modern equipment in our winery enables me to focus on uncompromising quality.

*Maria* (born in 1982) is now back in the family winery, having taken other jobs and gaining work experience, and will apply this knowledge and contacts for PR and customer liaison. “My brothers and I have divided up the tasks amongst ourselves, so that all of our customers can completely rely on having the right contact person for the right situation.”

*Christian* (born in 1986) recently completed a technical education for viticulture and vinification and effective from 2009, he oversees the vineyards. “Quality within the vineyard depends upon a balance between vines, soil and climate. Using decades of my father’s experience also bring me closer towards my goal of really knowing and understanding my vines.”

The division of the tasks to several persons provides customers with more reliability and the certainty of having a contact person in any situation. Also, the joint discussions and exchange of ideas give a chance for permanent development.



## Spiritus vinosi Gruberialis

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Wine Spirits are the tiny little helpers of the Grubers –  
in the vineyards,  
in the cellar and  
on the tongue.

You can only watch them under the microscope – or not at all.  
But they exist!



## Philosophy

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*“Our vineyard uncompromisingly embraces nature and natural balances,”*

Christian Gruber

### Plants - potency for the grape juice

We support for the natural resistance of the grape plants by choosing appropriate training, crop load and row width.

### Vineyard - beautiful and nurturing

Bushes, trees and shrubs at the edge of vineyards not only improve the beauty of the landscape but also promote the growth of beneficial organisms. The surroundings and the careful work in the vineyard lead to an excellent product.

### Soil - pure nature

By refusing any kind of artificial yield increase we converse the natural fertility of our multi-layered soil types. Thus we level the way for the optimal absorption of existing soil nutrients.

### Cellar - a clean affair

Materials that are safe for the environment and your health, as well as state-of-the-art cellar technology assures vinification of the highest level.

## In the vineyard – The soil makes the wine

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Röschitz have extremely special soils. They are dominated by primary rock und loess, loam soil. So the Grüner Veltliner and Riesling develop a tremendous mineral expression. “It is important to know where the grapes are grown. Our different sites with loess and primary rock allow diverging wine styles; we are able to do a lot of things here. Basically Röschitz is known for straightforward, elegant wines but it is also possible to have healthy grapes rich in extract – the acidity is balanced, even for very ripe grapes. The dryness and the rocky soil force the roots to penetrate deep into the soil, which also is an advantage.” The Grubers agree, that “It is extremely important to plant the right variety into the right soil. Grüner Veltliner gives good results on both soils. On primary rock it becomes intense and robust but never broad or fat. We prefer loess soils for lighter Grüner Veltliner because the ripeness comes earlier. So nature gives us the style of wine. And of course Riesling is always set on primary rock.”

Primary rock



Loess and loam soil



## In the cellar – the vinification

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“Only healthy grapes are allowed in my cellar,” Ewald Gruber. The grapes undergo strict selection in the vineyard. And in the cellar, the gravity principle is applied; pumping is kept to an absolute minimum. Therefore, the wines ferment a bit cooler (18°C) and longer, which supports the development of clear fruit. The white wines are mainly fermented in stainless steel tanks, sometimes with a touch of wooden barrels (10-15%).



## Grüner Veltliner – Weinviertel DAC

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Grüner Veltliner is a variety of white wine grape variety grown primarily in Austria. It has a reputation of being a particularly food-friendly wine. It is made into wines of many different styles – fresh, fruity and easy drinking, a little is made into sparkling wine, and some is capable of long aging. In Rösschitz we produce very pure, minerally Grüner Veltliner intended for laying down. Down in the plains, citrus and peach flavours are more apparent, with spicy notes of pepper.

2003, by introducing the DAC (Districtus Austriae Controllatus) system of controlled designation of origin Austria has, for the first time, rated the origin of grapes as of more significance than the grapes themselves. The Weinviertel (a geographical region in Lower Austria) has taken a decisive step towards a new era of wine labelling and therefore the Grüner Veltliner typical of its dry, spicy-fruity taste and its high quality proudly shows its origin as a Weinviertel dac wine.

The Weinviertel is Austria's largest wine producing area; and indeed the Grüner Veltliner is the wine of the region with its 8000 ha, which accounts for more than 50 % of the vineyards. During the past years, the Grüner Veltliner received attention also in the international arena and it has increasingly become known as a high quality wine due to its spicy-fruity style. Understandable therefore that the Grüner Veltliner from the Weinviertel with its marked peppery taste has become Austria's first DAC wine.

## Röschitz

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Röschitz, situated on the eastern foothills of the Manhartsberg mountain range, provides very good conditions for wine-growing – probably the best in the whole Weinviertel district. This is because of the unique and exceptional soils in Röschitz. There are no fertile black earth soils here but rather meagre, primary rock soils with granite and partly shallow loess topsoil. Thus difficult agricultural conditions and a reduced yield can lead to a big advantage for growing wine. The crystalline rock together with the rather cool climate allows for a special fruity – elegant style of wines. The vineyards lie between 250 – 320 metres above sea level. While the days are rather warm, the nights are always cool. The average annual rainfall is rather low at 490mm. Röschitz is highly regarded for its exciting and individual styles of wines. The Manhartsberg runs between the Weinviertel and the neighbouring Waldviertel regions, and the diurnal effect of the cool evening breeze gives Ewald Gruber's wines their “cool climate” typicity.



## The Wines

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The dry climate and the good circulation allow for extremely healthy grapes. Ewald Gruber Jun.: "It depends very much on the distribution of the rainfalls. Our different sites with loess and primary rock allow diverging wine styles; we are able to do a lot of things here. Basically Röschitz is known for straightforward, elegant wines but it is also possible to have healthy grapes rich in extract – the acidity is balanced, even for very ripe grapes. The dryness and the rocky soil force the roots to penetrate deep into the soil, which also is an advantage." Ewald and Christian agree, that "It is extremely important to plant the right variety into the right soil. Grüner Veltliner gives good results on both soils. On primary rock it becomes intense and robust but never broad or fat. We prefer loess soils for lighter Grüner Veltliner because the ripeness comes earlier. So nature gives us the style of wine. And of course Riesling is always set on primary rock."

Following varieties are made

White: Grüner Veltliner (45%), Riesling (7%), the rest is divided between Gelber Muskateller, Sauvignon Blanc, Chardonnay and Welschriesling.

Red: Zweigelt (25%), Pinot Noir, St. Laurent and Cabernet Sauvignon. The proportion of red wine has been reduced significantly over recent years.

The Gruber family are also responsible for the vinification of the Stift Altenburg and Schloss Maissau wines.

## Contact

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