



Helenental Kellerei
the austrian art of wine

COUNTRY
Austria

REGION
Niederösterreich

SUBREGION
Weinviertel

VILLAGE
Röschitz

The Helenental winery traces its origins back to the former Retz-Röschitz wine cooperative, established in 1942 in the north-eastern Weinviertel region. The cooperative played a significant economic role for Röschitz and neighboring areas until its closure in 2013. Since then, the Helenental Kellerei has been under private ownership, led by Walther Schnopfhagen, who aims to position the winery as a successful player in the Austrian wine industry. The winery currently operates on around 200 hectares of vineyards, focusing on traditional Austrian grape varieties.



GRÜNER VELTLINER

TASTING NOTES

This grüner veltliner has fresh fruit flavors of apples, grapefruit and pears with spicy-peppery notes that make this variety so unique worldwide. Enjoy by itself or add sparkling water to make a Spritz!

FOOD PAIRINGS

Ideal with light meat, fish or a variety of start plates.

VARIETALS | 100% Grüner Veltliner
SUBREGION | Röschitz
REGION | Weinviertel
FERMENTATION | Stainless Steel
MATURATION | Stainless Steel
SERVING TEMP | 44-48 °F
RESIDUAL SUGAR | 5.0 g/l
ACIDITY | 5.5 g/l
ALCOHOL | 12.5%



ZWEIGELT ROSÉ

TASTING NOTES

On the palate it has fruit forward flavors of cranberries and dark cherries with refreshing acidity. This wine is well balanced and easy to drink.

FOOD PAIRINGS

Ideal with meat dishes and an assortment of cheeses.

GRAPE VARIETAL | 100% Zweigelt
SUBREGION | Röschitz
REGION | Weinviertel
FERMENTATION | Stainless Steel
MATURATION | Stainless Steel
SERVING TEMP | 44-48 °F
RESIDUAL SUGAR | 5.5 g/l
ACIDITY | 5.3 g/l
ALCOHOL | 12%



ZWEIGELT RED

TASTING NOTES

Dark red in color with violet hues. Aromas of dark berries. Fruit forward with elegant flavors of sour cherry, raspberry and pepper.

FOOD PAIRINGS

Meat dishes and assorted cheeses.

GRAPE VARIETAL | 100% Zweigelt
SUBREGION | Röschitz
REGION | Weinviertel
FERMENTATION | Stainless Steel
MATURATION | Stainless Steel
SERVING TEMP | 59-64 °F
RESIDUAL SUGAR | 3.0 g/l
ACIDITY | 4.6 g/l
ALCOHOL | 12.5%

