

Producer Fact Sheet



"The 2022 Besas Gruner Veltliner from the terraced banks of the Danube in Lower Austria is bang on. Stainless steel-fermented and unoaked, it has weight and depth thanks to time on the lees and is full of citrus notes, pepper and spice." Jonathan Ray, The Spectator (October 2023)

## BESAS Niederösterreich, Austria



March 2025

Along the banks of the Danube River, Austria, lies the region of Niederösterreich, an area perfectly suited to producing Grüner Veltliner wines of the highest quality. Besas is a new project, formed in 2022, committed to producing wines of typicity, by way of precise and quality-focused winemaking, from sustainably farmed vineyards.

The vines are mainly planted on terraces, comprised of dry and very limy gravel soils. They give the wines a very individual profile: a strong body and a solid backbone. Minerals provide flavour and support the acidic structure. Pannonian influences paired with the cool air from the Alps result in warm days and cool nights, these special climatic factors lead to the development of very fine aromas and a spicy finesse that really characterise the Grüner Veltliners made here. Additionally, the nearby Danube River plays a temperature-regulating role.

Organic Certified, Besas Grüner Veltliner is bright and fresh, this dry white has crisp notes of citrus fruits, ripe peach, and pear alongside aromatic herbs and a hint of white pepper. These follow through onto the palate and are joined by a mineral backbone and a persistent, zesty finish. The beautiful labels were designed in homage to the late great Austrian artist, Herbert Bayer, whilst encapsulating the essence of the layered aromatics and flavour compositions present in this wine.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
BS0124	Grüner Veltliner - Organic	2024	12.0%	Screw Cap	6X0.75lt