



Sattlerhof

SÜDSTEIERMARK, ÖSTERREICH

Ried Kapellenweingarten Sauvignon Blanc 2019

The Sattlerhof winery is one of the leading internationally-known wineries of South Styria. This family business cultivates 35 hectares (86 acres) of vineyards with Sauvignon Blanc as the main grape variety. The hotel and restaurant Sattlerhof, run by Hannes Sattler, completes the winery – making it one of the top destinations for the pleasures of Styrian culture.

Region: Südsteiermark (South Styria)

Quality Level: Cru wine, Südsteiermark DAC

Varietal: Sauvignon Blanc

Vineyards: Fully ripe grapes from our highest vineyard Kapellenweingarten at an altitude of 550m (1800ft) above sea level with a cool microclimate. Selective harvest exclusively by hand in small boxes.

Soil Type: Gravel (pebbles), conglomerate

Vinification: Fermentation and aging in big, used oak barrels.

Character: Multi-layered and savoury! Ripe pear fruit, lemon zest, red currant and pleasant saltiness. Long finish with marvelous structure.

Alcohol: 12.5% ABV, Residual Sugar: 1.1 g/l, Acidity: 6.7 g/l

Allergens: Contains Sulfites

Available sizes: 750ml

Best to enjoy until: 2026

Food Recommendations: Particularly good with tasty fish, risotto or pasta.

Green Certifications: Certified Sustainable – Lacon Institute, Certified Organic (AT-BIO-402), Vegan Practicing.





LAURENZ V.
CHARMING GRÜNER VELTLINER 2020

Origin

The grapes for this very charming wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica slate as well as loess soils. The northerly cool air streams from the rugged Waldviertel region and results in a significant day and night temperature difference. This in turn slows the ripening process of the grapes, and it is the diurnal effect of warm days and cool nights that makes wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

Kamptal Twenty-Twenty – our 2020 vintage

The season began with a very mild winter with little rainfall, after which followed a rather capricious spring. Unusually cold nights led to delayed budding of the vines and the average temperatures became milder from April, providing many hours of long-awaited sunshine. Flowering occurred until mid-June, marginally later than in an average year.

The summer months brought many very warm days, and these were also repeatedly interrupted by sudden and unexpected rainfall, so we had to take necessary precautions against potential fungal diseases. Fortunately, the Kamptal was largely spared from frost and hail this season.

This year’s harvest started on 30th September and ended the Austrian National Day on 26th October. Due to the cooler period from the end of August, the vintage promises a good balance between ripeness of fruit and vibrant acidity. Accordingly, very fruity and harmonious wines can be expected this year, which, similar to those from the 2019 vintage, display longevity and vitality.

Tasting Notes

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!

Analysis

Alcohol: 13.0% vol
Acidity: 5.0 g/l
Residual Sugar: 1.9 g/l – dry



VINTAGE
2020

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal

ALCOHOL
13.0%

FERMENTATION
Stainless steel

RELEASE
January 2022



LANGENLOIS RIESLING

2021

VINEYARD

Origin: Village wine - Langenlois

Designation: Kamptal DAC

Grape variety: Riesling

Soil composition: Mica slate from gneiss (primary rock)

Climate: Pannonian, continental

Training method: Lenz Moser, Guyot

Age of vines: 10 to 50 years

Density of plants: 3.00 - 5.000 vines / ha

Yield per hectare: 40 hl / ha (427 gal/ac)

Cultivation method: Viological-dynamic according to respekt-BIODYN

CELLAR

Harvest: Selective harvest by hand in 20 kg (44 lbs) crates from end of September to middle of October 2021

Maceration time: Whole cluster pressing, partially maceration time

Fermentation: spontaneous fermentation in stainless steel tanks 4-8 weeks by max 20°C (68°F)

Aging: In stainless steel tanks on fine lees for 6 months

Bottling: May 2022

WINE

In the first months, there was very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, the harvest was completed with joyful anticipation of a very promising 2021 vintage.

TASTING: Bright green-yellow hue. Delicate floral nose with a charming scents of stone fruit and a hint of clover. The palate is crisp with incredible tension while the salty veins provide the gong for the acidity structure. Juicy with a smooth texture. The fine fruit silkiness lends substance that harmonises with notes of orange, apricot and the gentle citrus finish. So lively and refreshing. Shows best with some air. (tasted by wine academic Johannes Fiala)

Maturation potential: 2022-2032

Food recommendation: Fish and seafood.

Vegan

DATA

Alcohol: 12% Residual Sugar: 3.5 g/l Acidity: 7.2 g/l Total SO2: 78 mg/l



BIOWEIN T-BIO-402
NACHHALTIG
AUSTRIA
Laconi institut

GRÜNER VELTLINER SMARAGD ^{RIED} ACHLEITEN 2021



One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

VINEYARD & CELLAR

Due to the shallow soils of the Achleiten vineyard, the cultivation of Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in several passages and according to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel tanks, the wine is aged in large wooden casks for a few months. Ageing on the fine lees provides precise nuances and additional depth.

CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity enormously. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great storage potential. Well chilled, the wine goes great with classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, try Thai Som Tam (spicy papaya salad). Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

2021: 95+ Points | A LA CARTE 95 Points | FALSTAFF 93 Points | DECANTER 93 Points | JAMES SUCKLING 93+ Points | PARKER

2020: 94 Points | 100% Blind Tasted 95 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

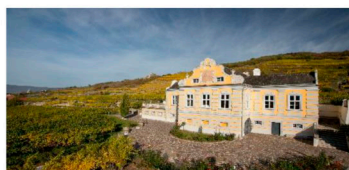
2019: 98 Points - TOP 100 Cellar Selections #11 | WINE ENTHUSIAST 95 Points | WINE & SPIRITS Gold | CATHAY PACIFIC Hong Kong W&S Competition 94 Points | PARKER 94 Points | JAMES SUCKLING 94 Points | DECANTER

Others: Gold & Best wine from Austria, 2017 | CATHAY PACIFIC Hong Kong W&S Competition



Alcohol: 14 % | Acidity: 6.8 ‰ | Residual Sugar: 1.5 g/l

0.375l | 0.75l | 1.5l | 3l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER



NIKOLAIHOF

MAUTERN | WACHAU | AUSTRIA

Nikolaihof is one of the oldest wine estates in Austria, whose history goes back almost 2000 years to the Roman empire. Originally chosen by the Romans because it was considered a Celtic holy site prior to 800 B.C., the foundations of the current house date to a Roman tower which existed as early as 63 B.C. Wine has been produced here since the time of the Celts and continued throughout the time of the Romans. Germanic monks obtained the estate during the collapse of Rome, and the first written evidence of winemaking comes from 470 A.D. This writing documented the monk's ownership of the vineyard 'Im Weingebirge', the earliest named vineyard site in all of Europe.

In 1894 the Saahs family acquired Nikolaihof and carried on the traditions the monks had established here. Integrated farming continued, and even as winemaking and grape growing took a larger role at Nikolaihof in the 1960s, chemicals were never used in farming. Essentially this estate has always been organic. Nicholas Saahs and his wife Christine took over the

estate in the late 1960s and Christine instigated the conversion to biodynamic farming. Nikolaihof has been practicing Bio-dynamics since 1971, making them one of the longest Bio-dynamic practicing wineries in the world. Nikolaihof became Demeter certified Bio-dynamic in 1998. As of 2005, Nikolaus Saahs, Christine and Nicholas' son, has taken over winemaking and operations at this historic winery.

Nikolaihof still functions as an independent, bio-diverse farm, growing all kinds of herbs, fruits and flowers, tending beehives for honey, and even using seeds for grape-seed oil. The average age of the vines at the estate is 47 years old and the vineyards are farmed without herbicides, pesticides, artificial fertilizers, or synthetic sprays. Instead, stinging nettles, manure, valerian root, and other specially produced preparations are used. Natural fermentations are the rule, in Austrian oak vessels, deep in the cold, 700-year-old cellar. Long lees contact and aging are the norms, with some wines aging as long as 15 years before being bottled.



Nikolaihof Riesling Federspiel Wachau

AT-NIK-21-20 | 12/750

Vom Stein is a sub-site of the Silberbichel vineyard. Located south east of the village, this is just 5.25 Ha and is a slight incline, sloping east, on the easternmost border of the Silberbichel vineyard. The soils are gneiss with mica inclusions; there is a layer of loess and topsoil here – 60-120cm before you start to hit primary rock. Nikolaihof is the only winery to bottle this site on its own, but it is not a true monopole.

APPELLATION:	Wachau
GRAPE VARIETY:	Riesling
VINEYARD:	Vom Stein
SOIL TYPE:	Gneiss with mica and loess
PRODUCTION:	Natural fermentation large oak casks and left in cask for 2 years
FARMING:	Certified Biodynamic



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ROSÉ

NIEDERÖSTERREICH WINE 2022

WINEMAKER: Stefan Pratsch

VARIETALS: Zweigelt

REGION:
NIEDERÖSTERREICH,
AUSTRIA

For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

PRODUCTION:

10,500 cases

SOURCE: Grapes sourced from various organic single vineyard sites in Lower Austria

YIELD: 6 Tons/Acre

TRAINING SYSTEM:

Guyot double, ideal for the region of Weinviertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

VINIFICATION:

Crushing, followed by a 4 hour cold soak to extract color and flavor. Temperature controlled fermentation in steel tanks via a very reductive style by using inert gases to avoid flavor losses. Fermentation takes place at very low temperatures 66°F to achieve the clearest aroma profile.

TASTING NOTES:

A delicate and dry Rose featuring aromas and flavors of wild strawberries, peach and pear backed by crisp, refreshing acidity.

AGING:

Enjoy now and over the next 3-4 years.

TECHNICAL NOTES:

11.5% alcohol

5.5 g/l residual sugar

6.5 g/l total acidity

Soil Types: Loess/Loam

Plant Density: 5,000 vines/hectare

Grape Ripeness at Harvest:

90° Oechsle / 21.6 Brix

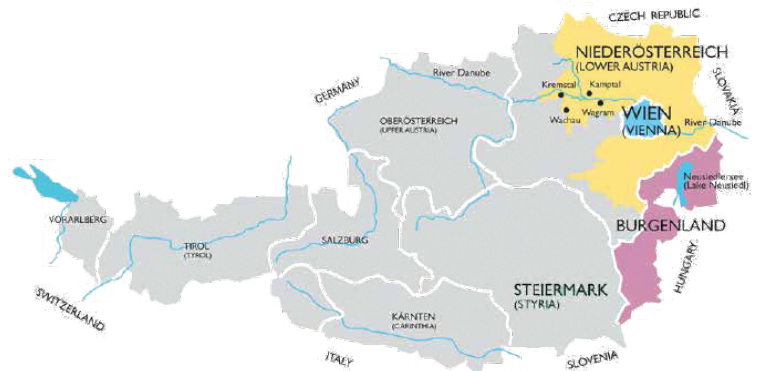
FOOD MATCH:

Aperitif or light cuisine; seafood.

Serve at 46 degrees F



UPC: 0 89832 22957 5
12pk | 750ml



JOHANNESHOF REINISCH

TATTENDORF | THERMENREGION | AUSTRIA

Started in 1923, Johanneshof Reinisch is a 40 Hectare estate, in the village of Tattendorf, located in Thermenregion. Thermenregion is “the end of the alps”, a DAC region in Austria, south and slightly west of Vienna. Today, the estate is run by the fourth generation of the family: the three Reinisch Brothers – Michael, Hannes, and Christian. The Johanneshof sits in a strikingly beautiful valley, in the “suburbs of Vienna”. This is a region with marked differences in climate and soil between valley floor and hillside vineyards, which rise over 350 meters above sea level. The holdings at the Johanneshof are split between two villages: Tattendorf, where the winery is located, is down in the valley, where soils are alluvial chalk with a loose soil structure, under a deep layer of humus and clay. The village of Gumpoldskirchen is up on the hillside, at a much higher elevation. The soils are fossil bearing limestone with less topsoil and lighter soil structure. Gumpoldskirchen is slightly cooler and windier. With its lighter, limestone dominated soils, the vineyards here planted to Pinot Noir, as well as Chardonnay, while the valley floor is home to Sankt Laurent and autochthonous varieties Zierfandler and Rotgipfler. Currently the brothers farm 15 hectares in Gumpoldskirchen and 25 in the village Tattendorf.

The Reinisch brothers converted to organic viticulture in 2004 and certified in 2010. This is a leading estate for red wine, widely considered to be the best in the region. When traveling in Austria and visiting various restaurants, you can be sure that if a wine from Thermenregion is listed, it will be from Johanneshof Reinisch. Currently, the brothers are working on conversion to Biodynamics but want to be very connected to the process, “not just doing the two sprays you need for certification” and so they are moving slowly, as they did for organic conversion. More than 50% of the estate is red wine, an even split between Pinot Noir and Sankt Laurent. These are some of the most striking red wines that we’ve tasted from Austria and offer a completely different and complimentary character to the excellent red wines we represent from Burgenland and Carnuntum, where Blaufränkisch and Zweigelt are the major players. It should be noted that Cistercian monks brought Pinot Noir (as well as Pinot Gris and Chardonnay) from Burgundy hundreds of years ago. In fact the monks of the Heiligenkreuz Abbey founded Freigut Thallern near Gumpoldskirchen in 1141, and built an enormous walled vineyard on the hills above the village, which stands today.



Johanneshof Reinisch Estate Pinot Noir

AT-JRE-40-20 | 12/750

While these wines have some kinship with Burgundy in terms of flavor, the texture and appeal of the wines are single. They are not stand-ins for great Burgundy, but are excellent wines with their own character, expressing their place clearly. Like all great wines of the world, there is nothing quite like them

REGION:	Thermenregion
WINERY VILLAGE:	Tattendorf
GRAPE VARIETY:	Pinot Noir
VINEYARD:	Sourced from several organic, estate vineyards
SOIL TYPE:	Limestone, clay
WINEMAKING:	30% whole cluster. Majority large used Austrian oak casks from Stockinger with some older French casks



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