



2021

About Us

Circo Vino (pronounced Chir-co Vee-no) is loosely translated as “Wine Circus” in Italian. Circo Vino serves as a national importer for the United States and is licensed to sell to wholesalers nationwide. Circo Vino acts as the main sales, marketing, and public relations entity for its winery partners. Circo Vino does not have a centralized office or warehouse, preferring to utilize a virtual office and current technology to centralize company communication. Circo Vino has significant relationships with shipping agencies and warehouses nationally and internationally that assist us in our flexible and fresh shipping design. Circo Vino began in 2009 with a dedication to find flexible avenues to encourage direct imports of artisanal wines from unique terroirs to the USA marketplace. We believe that sublime wine is a result of the collaborative relationship between mother nature, the grower and the consumer. The ultimate connection we seek to create is between the grower and those who appreciate his or her wines. With this in mind, we specialize in Direct Import Facilitation, focusing on emerging state markets that need assistance in directly importing wine as well as helping established markets simplify their Direct Import structure. We seek wines that demonstrate a sense of place and a singularity of style - wines that make us say “Yes! This is it!” We gravitate toward wines that are farmed in low-impact ways and handled gently, and we prefer to work with winery partners who grow wines with both a respect for tradition and a sustainable vision for the future. We love working with partners that infuse humor and creativity into their work and are interested in reaching the dinner tables of American wine drinkers as well as retail shelves and restaurant wine lists. Our ultimate goal is to expand exposure and availability of the wines we champion to markets large and small by facilitating direct imports and, therefore, keeping wine well cared for, current and available at modest prices.

Our LCL Program

LCL, “Less than Container Loading,” is our innovative approach to the often-complicated business of getting small-quantity artisanal wines to our US distributors efficiently and economically. When you order with our LCL program, you receive Europe Direct Pricing, which is 10-15% lower than average importer pricing. The program enables you to order small quantities frequently to suit your needs, eliminating the need to wait to build your own container. Our shipping partners maintain the product in temperature-controlled containers and warehouses at all times, so you’re guaranteed a fresh, consistent wine every time. Circo Vino facilitates all compliance and logistics for every order, saving our distributors time and hassle. For added convenience, we also maintain a stock of our most popular wines in our Fond du Lac warehouse in New Jersey, which facilitates immediate availability of most of our core products. We are always working to improve our programs to make it as easy and painless as possible for our distributors, and our team is always available to address any concerns that may come up.

CALLAGHAN VINEYARDS

vineyard area: 25 acres

top sites: Buena Suerte

soil types: Caliche, Limestone

primary grape varieties: Grenache, Tempranillo, Mourvedre

farming practice: organic

yeast regime: indigenous & cultured

fermentation & aging: stainless steel tanks and oak casks

overview | “For top quality, that means a lot of work on foot and by hand. It is monotonous and tedious, but its the only way to produce high quality wine in any region.” - Kent Callaghan, Dirt Blog

In Santa Cruz County, in the southeastern corner of Arizona, Callaghan Vineyards has been crafting exquisite wines which express the region’s unique soil and climate for over 25 years. Pioneers of Arizona’s burgeoning wine industry, Harold and Karen Callaghan first planted the Buena Suerte vineyard in 1990, only to have it decimated by a heat wave. Undaunted, the Callaghans began anew, patiently learning the terroir and experimenting with different varietals and rootstocks to discover which grapes were capable of fully realizing the potential of Arizona’s wine country. The challenges presented to viticulturists in the region run the gamut from hot, dry winds to monsoon downpours, and everything in between; but Callaghan Vineyards, now helmed by Kent and his wife Lisa, has overcome these adversities and now boasts an impressive roster of exceptional wines.

Keeping with his parents’ love of European wines, Kent mostly cultivates Spanish varieties: Grenache, Mourvedre, and Tempranillo, as well as unusual French varieties such as Petit Verdot and Tannat. The unique mix of altitude, harsh climate, and calcium-rich, caliche soils favor these thick-skinned grapes, and lend the wines distinctive aromas and flavor profiles. Through years of hard work and dedication, the Callaghans have discovered how to express the singular terroir of their vineyards in their intense, earthy reds and fresh, dry whites.

The Callaghans have been hailed as pioneers of Arizona winemaking, and Kent and Lisa continue to lead innovation in the burgeoning industry as a founding member of the Arizona Vignerons Alliance (AVA). Callaghan’s wines have earned accolades from from the likes of The Wine Advocate and Decanter Magazine, and have been served at no less than three White House dinners.

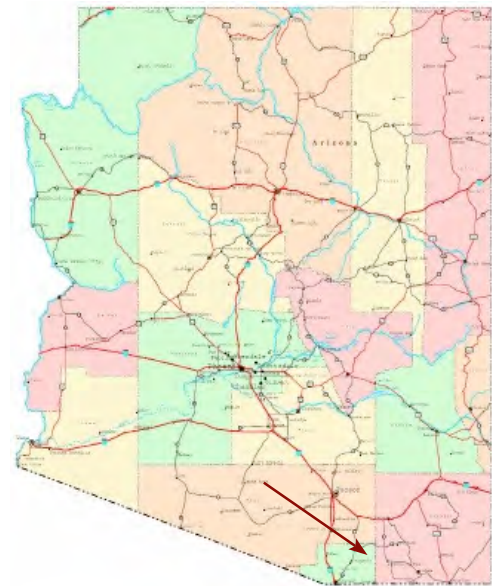
regional conditions | The high-altitude desert climate around Elgin provides an interesting venue for Kent’s selection of Mediterranean varieties. Heat waves, droughts, and late spring frosts provide a different set of challenges each year, but Kent wouldn’t have it any other way. The calcium-rich soils are perfectly suited to growing Mourvedre, Grenache, and Tempranillo, and the harsh climate conditions mimic those of the Iberian Peninsula, resulting in a signature blending of old-and new-world winemaking.

vineyard/cellar practices | “Wine potential is determined in the vineyard.” Kent spends most of his time working in the vineyard, and his wines show this dedication to simple, hard work. Hand harvesting, spontaneous fermentation, and barrel aging are as high-tech as it gets at Callaghan.

wines | Callaghan specializes in traditional, full-bodied Mediterranean varieties. Mourvedre and Grenache both show the power and finesse of their native Spain, but with a decidedly Arizonian character. Padres, Kent’s signature red blend, combines Graciano and Petit Verdot with a bit of Tempranillo and Cabernet for good measure.

REGION: SONOITA AVA

TOWN: ELGIN



Arizona



DOMAINE BERNHARD & REIBEL

vineyard area: 19 hectares

top sites: Rittersberg, Hahnenberg, Coteaux du Haut-Koenigsbourg

soil types: Thannenkirch Granite, Limestone

primary grape varieties: Riesling, Pinot Blanc, Gewurztraminer

farming practice: biodynamic

yeast regime: spontaneous

fermentation & aging: stainless steel tanks and oak casks

overview | In the Alsace region, in the extreme northeast corner of France, near the German border, the best wine growing areas can be found in the 115 by 25 mile wide strip of land protected by the Vosges Mountains in the west and bordered by the Rhine River to the east. This region has been marked by political and social change over the centuries due to cultural and geographical factors. As a result, this area has changed hands between France and Germany many times. The Germanic influence to the area manifests in the wine styles and variety choices in this region. Uniquely Alsatian white varieties make up the majority of plantings with Riesling and Gewurztraminer harkening to its German roots. In the northern foothills of the mountains near the famous Haut-Koenigsbourg castle, lies the small commune of Châtenois, the home to Domaine Bernhard & Reibel. Madame Cecile Reibel and her husband Robert Bernhard founded the Estate in 1981, merging the two family's vineyards together.

Descended from a family who grew and sold grapes to a cooperative in Scherwiller, a small commune also in the same area, Madame Cecile Reibel was thrust into the vineyards at a young age. Tending the vines with her mother as a child was as much a learning experience as well as a way to remember her father whom past away. Madame Cecile's first endeavor was to the corporate world. However, upon marrying Robert Bernhard of Châtenois, himself, from a family of vintners the two began to see things differently. Gifted a small parcel of land upon their marriage in the 70s, Cecile and Robert gradually realized where their passion lay as they strived to rebuild the vineyard as well as acquiring more plots around the area. With renewed interest in their family's viticultural traditions, Madame Cecile earned a post-graduate degree in oenology, one of the few women to have done so in her era. Her first vintage was in 1981 and at the 1982 Paris Agriculture Competition she won a gold medal for her Pinot Blanc. Madame Cecile's reputation grew and her wines became renown for their elegance and expression. Indeed, in 2009, she became the first female Grand Maitre of the Confrerie St. Etienne, a 14th century brotherhood dedicated to Alsatian wine, a historic accomplishment.

regional conditions | As the Vosges Mountains, primarily made up of granite, eroded vineyards in this area were blessed by its unique cast off. The specific minerality present in Domaine Bernhard & Reibel's wines is a direct expression of this granite. The various soil types present in the vineyards range from porphyroblastic "Thannenkirch" granite marked with limestone to granite and mica rich soils or "Dambach-la-Ville" granite, to feldspar and clay in the alluvial plains beneath the Haut-Koenigsbourg, stretching over four municipalities. These same mountains shape the regional climate as well, casting a sharp rain shadow over the area, and making Alsace the driest area in France.

vineyard/cellar practices | As of 2001 Pierre Bernhard, Cecile's son, runs the winery. Continuing his family's storied tradition; Pierre farms his family's 47 acres and five vineyards, organically and biodynamically. Organic certification through TYFLO came in 2007.

wines | Considered Riesling specialists, the variety accounts for a full third of plantings at the Estate, the rest divided equally between Pinot Gris, Pinot Blanc, Sylvaner, and Gewurztraminer.

REGION: AOC ALSACE

TOWN: CHÂTNEOIS



DOMAINE CIRINGA

vineyard area: 20 hectares

annual production based on vintage: 2,083 cases

top sites: single vineyard Ciringa

soil types: shell limestone and cambisol soil

primary grape varieties: Sauvignon Blanc

farming practice: integrated production, biodynamic

yeast regime: natural

fermentation & aging: stainless steel and old oak casks

overview | The Tement name has always been synonymous with great Austrian wine. The ascension of Manfred Tement's son Armin to the rank of Winemaker is a powerful extension of a great family tradition. Armin, having grown up inexorably connected to the land about him and the workings of his family's winery, accepted the mantle of Winemaker and Vineyard Manager in 2005. The Tement winery is located in the mountainous Southern Styria region of Austria near the Slovenian border, where the unique conditions of shell limestone soil and cool air produce some of the best Sauvignon Blanc. The Tements have always wanted to grow a single grape on a top single vineyard and Armin has taken the reigns with the establishment of Domaine Ciringa and Fossilni Breg Sauvignon Blanc.

regional conditions | Located in the Slovenian wine region of Stajerska Slovenija to the east of the Tement's important Ziereg vineyard, the 20 hectare area benefits from mineral rich soil, the remnants of a 20 million year old coral reef. The vineyard of Ciringa sits at an altitude of 470 metres with a south facing exposition, essential to producing authentic, mineral rich Sauvignons. Starjeska Slovenija is part of the Podravje wine-growing region, which exhibits a cool climate extending into the north eastern part of Slovenia. Vineyards are typically grown at an altitude of 250-400 metres and the area is famous for its green hills. Adjacent to the Austrian appellation, Südsteiermark, [famous for consistent high quality Sauvignon Blanc] the vineyard of Ciringa is influenced by the warm, humid Mediterranean climate with cool nights. The particular climate extends the growing period of the vines and fortifies the development of distinct elements of these aromatic fine wines. Combined with the mountains to the south and the cool breeze, Fossilni Breg Sauvignon Blanc exhibits the origin-accentuated qualities of mineral, peaches, herb, and pepper, capturing the geology's specific essence.

vineyard/cellar practices | Armin's commitment to biodynamic methods translates to the one hundred percent handworked nature of Domaine Ciringa and the exceptional production of his Fossilni Breg (literally Fossil Mountain) Sauvignon Blanc. The biodynamic approach characterizes the vineyard as an ecological whole; encompassing not only the soil and the grapes, but the flora and fauna in the area, all intertwined as one. Produced under the strictest quality requirements, the maceration process takes six hours on the skin. In the cellar, Armin allows the wine to naturally ferment with 80% of sediments then ages 80% of it in stainless steel tanks and 20% in large oak barrels for six months.

wines | Truly the definition of a wine reflecting its origins, Fossilni Breg Sauvignon Blanc has garnered the Slovenian designation of, "Vrhunsko Vino ZGP," awarded only for premium quality wine. Aspiring to signify origin and balance of this sincere Sauvignon Blanc, the bottle's label displays a sea star fossil. While this wine has only been available since the vintage year of 2009, the longevity and agability of this wine is undeniable.

REGION: STAJERSKA SLOVENI-

TOWN: CIRINGA



DOS CABEZAS WINEWORKS

vineyard area: 52 acres

top sites: Pronghorn, Cimarron

soil types: Caliche, Sonoita Sandy Loam

primary grape varieties: Malvasia, Picpoul Blanc, Riesling, Petite Syrah, Tempranillo

fermentation & aging: stainless steel tanks and oak casks

REGION: SONOITA AVA & WILLCOX AVA

TOWN: SONOITA & COCHISE

overview | All the beautiful stuff comes from the edge of disaster.” -Todd Bostock

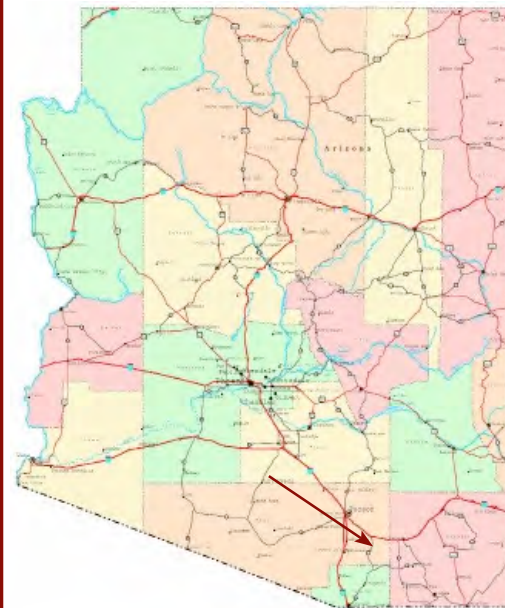
Founded in a farming community south of Willcox, Dos Cabezas WineWorks has been producing innovative wines from the particularly challenging terroir of Arizona’s high desert for over two decades. In 1995 Al Buhl, a pioneer of Arizona viticulture, planted the 80-acre Cimarron Vineyard in Kansas Settlement with unconventional varieties like Malvasia Bianca, and Dos Cabezas was born. In 2006, new owners Kelly and Todd Bostock moved the winery north to Sonoita. With their unique approach to winemaking and willingness to eschew convention, the Bostocks are well suited to the often precarious enterprise of desert winemaking.

Under the expert direction of Kelly and Todd, these elements are combined to produce unique, fascinating, award-winning wines which honestly and boldly express the terroir found in this little corner of Arizona. While Todd is in the vineyard or cellar, you can find Kelly busy as the president of the Arizona Vignerons Alliance (AVA), and they have recently partnered with like-minded Arizona businesses to open Garage East, a funky wine bar/shop/restaurant in Gilbert. Respected wine critics Stuart Pigott and Jon Bonne have both lauded Dos Cabezas’ wines. Stuart touted the Meskeoli as the “Riesling innovation of the year” in 2015, while Jon found their El Campo red blend exciting enough to name them one of Ten Winemakers to Watch in 2015. Kelly and Todd’s wines have garnered favorable mentions in many other publications as well, among them Food and Wine Magazine, Men’s Health, and azcentral.com.

regional conditions | The high elevation and intense climate conditions of the Sonoita and Willcox AVAs demand careful variety selection and steadfast dedication in the vineyard. Sourcing high-quality grapes from two estate vineyards now, after adding the Pronghorn Vineyard in Sonoita, Kelly and Todd have developed a deep understanding, both of their region and the techniques necessary to create wines which express the high desert terroir. While the soils of the original Cimarron Vineyard are mostly calcium-rich caliche, the newer Pronghorn site boasts deeper, loamy soil producing higher yields.

vineyard/cellar practices | Dos Cabezas’ often-unorthodox winemaking techniques showcase the Bostocks’ talent at creative, outside-the-box thinking. From wild field blends to sparkling Rose in a tall can, nothing is off-limits, and this willingness to step outside the normal conventions of winemaking have cemented Dos Cabezas as one of the leading edge innovators of the Arizona wine scene.

wines | In addition to their award-winning red blends such as El Norte and Aguilon, Dos Cabezas offers quirky takes on other styles. Meskeoli, a white blend whose varietal makeup changes year to year, always surprises, and their forays into canned sparkling wines like Methode Canpenoise are proven hits as well.



Arizona



EMMERICH KNOLL

vineyard area: 15 hectares

annual production based on vintage: 10,000 cases

top sites: Kreutles, Loibenberg, Schütt, Kellerberg, Pfaffenberg

soil types: löss, gneiss, primary rock

primary grape varieties: Grüner Veltliner, Riesling

farming practice: sustainable and organic

yeast regime: indigenous & cultured

fermentation & aging: stainless steel tank & cask

overview | Emmerich Knoll III, the leading spokesperson for the Wachau region, farms the family's 15 hectares of land and crafts wines that clearly express the Wachau (and Kremstal) terroir where some of Austria's most famous vineyards live. This family run winery is a treasure that has been estate owned and operated for three generations. The majority of the Knoll's vineyard plantings are dedicated to Grüner Veltliner and Riesling, but the family also farms small amounts of Rivaner, Gelber Traminer, Pinot Noir and Chardonnay. A member of "Vinea Wachau Nobilis Districtus," an association of Wachau winemakers who follow strict quality control rules, the Knoll Winery upholds stringent farming and winemaking standards that, vintage after vintage, propel their wines to the top of restaurant, collector and critics' lists. Knoll wines are easily recognized by their distinct label, which depicts an ornate image of St. Urban, the patron saint of winemakers and vineyards. While in the Wachau, one can also dine at the family's acclaimed, 400 year old restaurant, Loibnerhof Familie Knoll.

Each vineyard is divided evenly between Grüner Veltliner and Riesling, with additional tiny amounts of Chardonnay, Gelber Muskateller, Rivaner (Müller-Thurgau), Gelber Traminer and the only red variety, Pinot Noir. A wide range of around 30 wines is produced, most of which are single vineyard designates. When vintage conditions permit, sweet botrytised specialities such as Auslese, Beerenauslese and Trockenbeerenauslese are produced.

Emmerich Knoll doesn't like overpowered wines. Tight, concentrated, and balanced wines which express the terroir of their sites is the credo of the estate. Knoll's wines are generally regarded as late developers with tremendous aging potential, the best of which will keep for decades.

regional conditions | Climate and geography in the Wachau have come together to create perhaps one of the greatest terroirs in Austria. Having been planted with grapes since Roman times, the districtus benefits from its proximity to the Danube River. With the winds from the western Atlantic Ocean and the warm inland air currents from the eastern Pannonian basin, the Wachau has two major climatic influences. Dependent on the incline, soil terrain, exposure to the sun, dry stonewalls and cliffsides, each terraced vineyard develops its own exclusive microclimate. The influences of the Danube River counters the effects of the harsh winters and hot, dry summers. Annual rain, less than 500mm, typically falls during the summer. During the most important months prior to harvest, the cool evening breezes from the north increase the extremes in temperature from day to night, strengthening the flavors of the grapes.

vineyard/cellar practices | In the vineyard, Knoll practices sustainable farming. Sustainable farming uses techniques to maintain vibrant eco-communities and to protect the environment as well as the welfare of humans and animals. Sustainable farming does not rely on hazardous pesticides. [In the Knoll vineyards, Emmerich Knoll II takes the lead while, son, Emmerich Knoll III is the head winemaker.] Knoll employs both spontaneous yeast fermentation and inoculated yeast fermentation. Initial fermentation takes place in stainless steel tanks for all wines. With the addition of the winery's new facility, there is more room for the family's old oval barrels, stainless steel tanks and cellar. As a founding member of the "Vinea Wachau," Knoll follows the 6 pillars of the "Codex Wachau" when making his wines: strict origin, no additives, no concentration, no aromatization, no fractionation, nature and nothing else.

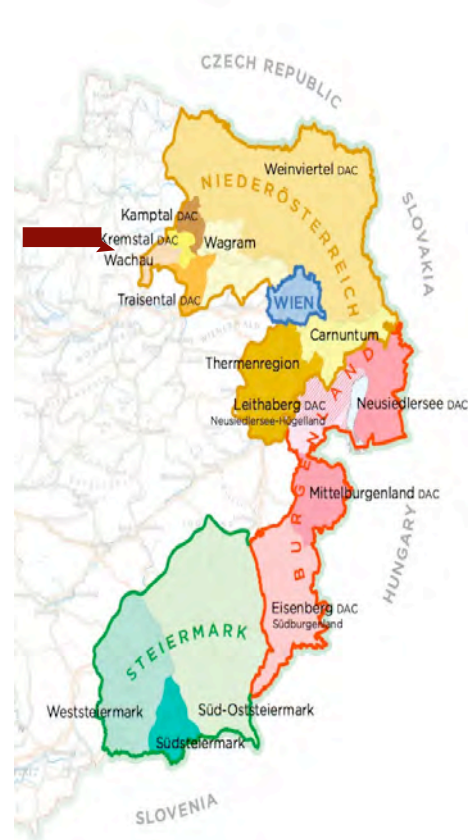
wines | Pursuant to the Vinea Wachau, there are three levels of wine classifications: Smaragd, Federspiel, and Steinfeder. Smaragd is a category for the highest level and most valuable wines of the Wachau; it was first used for the vintage year 1986. With minimum alcoholic volumes and must weights of 12.5% and 18.2°KMW respectively (KMW, or "Klosterneuburger Mostwaage," is a unit, which defines the amount of natural sugar in wine must), Smaragd wines are designated with a depiction of the emerald lizard "smaragd."

In accordance with tradition, they are fermented until the natural end of the process, filled into bottles, and closed with long (at least 49mm) corks imprinted with the vintage date. Smaragd wines must not be sold before the 1st of May following the year of the harvest. Emmerich further cellars his Smaragd wines, releasing them in the Fall, roughly a year after harvest. Federspiel is the category of wines with a must weight of 17°KMW and an alcohol level between 11.5% and 12.5%. [These wines are without exception classically dry fermented and excel with their fruity character and powerful delicacy.] Steinfeder is the lightest category with a minimum must weight of 15° KMW and a maximum of 11.5% alcohol, though it is not exported by Knoll.

REGION: NIEDERÖSTERREICH

DISTRICTUS: WACHAU

TOWN: UNTERLOIBEN



GÜNTER AND REGINA TRIEBAUMER

vineyard area: 25 hectares

top sites: Geyerumriss, Gillesberg, Satz, Plachen, Oberer Wald

soil types: Loam, Lime-rich clay, Chalk

primary grape varieties: Blaufränkisch, Zweigelt, Furmint

farming practice: Sustainable, Lutte Raisonee

yeast regime: Natural

fermentation & aging: Stainless steel tanks and oak casks

overview | "Adhere to traditions as long as they are suitable. Take advantage of techniques as long as they are sensible."

Since 1691, the Triebaumer family has been a Burgenland fixture, growing and vinifying regional specialties. The latest generation of Triebaumers to helm the historic winery are Günter and Regina, both of whom took the long road to a career of viticulture. Günter and Regina traveled all over the world, absorbing different winemaking philosophies and styles, before settling back in Burgenland to focus on their roots. Their extensive travel and open-mindedness has led them to a unique approach to Burgenland winemaking, combining modern techniques and practices with a deep respect for tradition to produce some of the most exciting wines to come out of the region.

Farming 25 hectares in and around the historic town of Rust, the Triebaumers work in harmony with nature, eschewing the use of herbicides and pesticides in favor of low-impact practices. Their philosophy is, above all, pragmatic, employing mechanical clearing of weeds and using an ingenious pheromone method to control the destructive grape moth. By combining modern thinking with old-school respect for nature, Günter and Regina have upheld the Triebaumer legacy and brought it into the 21st century with grace.

regional conditions | The town of Rust is located on the west side of Lake Neusiedlersee, an immense shallow salt lake. The region is characterized by flat terrain, allowing for long hours of sunshine. It is also known for the Pannonian climate, characterized by cold winters and hot, dry summers. The autumn fog, high humidity, and countless shallow lakes dispersed throughout many of the vineyards contribute to the singularity of the Pannonian climate. The range of soils, from silty-sandy, quartz-rich, limestone, loam gravel to löss, offers optimal conditions for various Austrian varietals to flourish. The region is also particularly suited to the production of noble sweet wines, most famously Ruster Ausbruch. During the autumn months, as the temperature on the land cools, the water in the lake holds in the warmth for longer, and in turn keeps the surrounding vineyards warm, thus creating a mini-climate and extending the ripening season for the grapes. The result is that even the late-ripening varieties achieve the desired sugar and quality levels for noble sweet wines.

vineyard/cellar practices | The Triebaumers farm, for all intents and purposes, organically. Their pragmatic approach, however, has excluded the winery from formal certification, as they choose to address ecological concerns on their own terms, rather than within the framework of any regulatory body. The Triebaumers' farming practices are decidedly "pro-nature," employing details like mechanical undergrowth clearing, stake-row planting to control erosion, and their aforementioned pheromone-based moth control program, cleverly dubbed "No Sex for Butterflies."

wines | Rust is world-famous for its eponymous noble sweet wine, Ruster Ausbruch, and the Triebaumers produce one of the finest in the region. The estate also produces a full range of Burgenland specialties, including Zweigelt, Blaufränkisch, and Furmint. The rich, varied soils around Rust allow Günter & Regina to select vineyard sites that are perfectly suited to each variety.

REGION: BURGENLAND

TOWN: RUST



FAMILIE REINISCH

vineyard area: 40 hectares

top sites: Grillenhügel, Frauenfeld, Holzspur, Spiegel, and Kastenbaum

soil types: brown-earth-conglomerate, limestone, and alluvial land

primary grape varieties: Rotgipfler, St. Laurent, Pinot Noir, Zierfandler, and Zweigelt

farming practice: organic

yeast regime: indigenous

fermentation & aging: stainless steel tanks & wooden barrels

overview | A brief 30-minute drive south of Vienna will bring you to the door of Familie Reinisch. Located in Austria's historic Thermenregion, the Reinisch family has been producing wine for four generations, with the current winemaking team comprised of three brothers: Hannes, Christian and Michael. With a 2,000 year legacy of wine growing in the region, the Reinisch's maintain Thermenregion traditions with vineyards planted to 65 % red and 35 % white vines. Best known for their excellent Pinot Noir and St. Laurent, there is a particular focus at Johanneshof Reinisch on the Burgundy varieties. Their Pinot Noir vines grow in vineyards from both the stony, alluvial gravel soils of Tattendorf near the winery and the elevated, nutrient rich soils of Gumpoldskirchen. As a family that tends its own vine nursery, local grapes and traditions are important, and in their Gumpoldskirchen vineyards the indigenous grape varieties Rotgipfler and Zierfandler are cultivated. There are roughly 190 hectares (469 acres) remaining in the world of these two indigenous white varieties making the Reinisch's offerings an unusual glimpse into Austria's wine roots. The Reinisch family farms organically and takes their thoughtful approach from vineyard to cellar to bottle.

regional conditions | The Thermenregion acquired this name, in part, from geothermal hot springs that flow under the vineyards here, contributing to favorable wine growing conditions for finicky varieties like Pinot Noir. Benefiting from nearly 2,000 hours of sun and the influence of the Pannonian climate, hot summers and dry autumns, grapes grown here attain optimal ripeness. The endless circulation of air from the northern hills and the eastern plain rapidly dries the grapes after precipitation, preventing the formation of mold. The region's unique soil composition, set apart by brown earth, alluvial gravel and conglomerates, provides ideal growing conditions for high-quality wine grapes. Burgundy varieties thrive in the vineyard of Tattendorf. The thermal fault line running from south to north is where an ancient sea has left its remains. The coarse washed up material, or "alluvial gravel," gets deposited into the stony "Tattendorfer Steinfeld". The nutrient-rich soil of Gumpoldskirchen is exceptional for growing Zierfandler and Rotgipfler. Reaching 400 meters in elevation, Zierfandler and Rotgipfler grapes are only grown in and around Gumpoldskirchen due to the excellence in conditions.

vineyard/cellar practices | With the estate founded in 1923, the Reinisch brothers are the fourth generation to produce wine in Tattendorf. Starting with barely a half hectare of land, the family now grows on 40 hectares of vineyards. In 1995, a new winemaking facility was built, bringing modern cellar technology for all areas of winemaking. Constructed using old bricks, the large barrel cellar blends tradition with modernity. The vineyards of Reinisch are all organic and hand harvested. Organic farming relies on techniques such as biological pest control, green manure, and compost. In the cellar, the vinification process takes place in stainless steel tanks or large wooden barrels. The Reinisch estate also houses a seven hectare vine nursery which contributes to the masal selection in their vineyards. The quality in their vines is so well regarded that the winery also supplies "sticks" to other wineries in Austria.

wines | Grown from vineyards high in limestone content, Reinisch's top Pinot Noir site is Holzspur, found near the winery in Tattendorf. Another respected site for Pinot Noir is Grillenhugel. This highly elevated Gumpoldskirchen site produces elegant, tightly structured wines. Reinisch Pinot Noir is vinified in stainless steel and some cuvees are further aged in large wooden barrels. Reinisch's St. Laurent grapes can be found in similar terroirs to their Pinot Noir fruit. St. Laurent tends to ripen 1-2 weeks earlier than Pinot Noir around the time of the Feast Day of St. Lawrence, (August 10th) the festival from which the grapes are named. Similar to Pinot Noir, St. Laurent grapes are vinified in stainless steel and see varying degrees of barrel aging depending on the cuvee. Reinisch Rotgipfler, a white wine, is a regional specialty. Grown on the south-facing slopes of Gumpoldskirchen, the grapes retain sophistication and power. The vinification in stainless steel tanks results in exotic fruit and banana fragrances in the nose. The long and vibrant finish completes the expressive fruit on the palate. Found on the same slopes as Rotgipfler, Reinisch Zierfandler variety is another regional specialty. This white variety also retains sophistication and power through proper nurturing and expresses a nutty wine with an alluring blend of woodsmoke and citrus. The outstanding acidity delivers spicy, relatively soy-sauce like savoriness as the focal point.

REGION: NIEDERÖSTERREICH

DISTRICTUS: THERMENREGION

TOWN: TATTENDORF



HAJSZAN NEUMANN

vineyard area: 20 hectares

annual production based on vintage: 10,000 cases

top sites: Weissleiten, Steinberg, Haarlocke

soil types: shell limestone, primary rock, clay

primary grape varieties: Grüner Veltliner, Riesling, Weissburgunder, Zweigelt

farming practice: biodynamic

yeast regime: spontaneous

fermentation & aging: stainless steel tanks and oak casks

overview | Vienna, or Wien as the locals call it, is the only city in the world where vineyards flourish inside city limits. Steeped in history, the Nussberg vineyard sites are situated near the Grinzing suburb above the city center and are the homes to some of the oldest vines in Austria, if not the most storied. From the times of Marie Theresa, these vineyards have produced a unique style of wine called Gemischter Satz.

Gemischter Satz, most often described as a field blend of different varieties cultivated and vinified together, has been a traditional wine of Viennese buschenschank and heurigen, following Joseph II's decree releasing wine sales from the State to the producer. In fact, the buschenschank and heurigen culture originated from the sale of Gemischter Satz, as winemakers sought a way to bring forth their seasonal bounty in an approachable, easy way; it was the original farm to table concept.

Winemakers in former times made this style of wine as an easy cure all, in that different types of varieties planted together would be impervious to the unpredictability of mother nature. Where one variety may ripen early and others later, cultivating and vinifying this cornucopia of grapes together helped to insure the resulting wine was balanced and drinkable, no matter the growing or harvest conditions.

Conversely, Gemischter Satz may have fallen out of favor in the intervening years as monoculture of single varieties expressing terroir gained popularity, with these field blends being looked down upon as base wines suitable only for mass consumption. In the late eighties many Gemischter Satz vineyards were dug up, left fallow, or replanted with a single variety.

However, a few winemakers in Wien were determined to bring Wiener Gemischter Satz back and reclaim their cultural wine from obscurity, lifting it to cult status. Among these pioneers was Stefan Hajszan, who after acquiring some 20 hectares of vineyards on the Nussberg was the first winemaker to cultivate his Wiener Gemischter Satz vineyards biodynamically. With his financial partner Neumann, Stefan continued to experiment and produce Wiener Gemischter Satz in a refined and elegant style. Indeed, through the efforts of Stefan and other winemakers, Wiener Gemischter Satz has garnered a DAC designation since the 2013 vintage. This is the first time a wine style as well as a growing region has been codified.

regional conditions | The Nussberg, upon which Hajszan Neumann's urban vineyards lie, is a marine terrace that was formed by movements of the sea millions of years ago. The soil features extensive chalky deposits from ancient marine life. The shape of the Nussberg is the result of repeated breaks at the top of the mountainous hill and the effects of ebb and tide. The massive bedrock lies between one and three meters deep. Periodic marl and clay sediments are found in the impermeable layers of the lower vineyard sites, allowing for water storage that supplies the grapevines during dry periods.

vineyard/cellar practices | Today, the winery and vineyards have come under the control of eminent winemaker and well-known Wiener Gemischter Satz producer Fritz Wieninger. Having been mentored in the ways of biodynamics by Stefan, Fritz vows to continue these methods in the Hajszan Neumann vineyards in Wien: Nussberg and Weissleiten. A founding member and chairman of the Wien Wein growers association, a group dedicated to Wiener Gemischter Satz and a member of Respekt, a biodynamic growers association, Fritz has been instrumental in bringing Wiener Gemischter Satz back to the international stage. He has tended his vineyards in Wien since the late 90s and employed biodynamic farming methods since 2006. Taking over the 20 hectares of Hajszan-Neumann, Fritz aims to continue his friend and mentor's dedication to producing top quality, terroir driven, Wiener Gemischter Satz.

wines | While the aforementioned Gemischter Satz is certainly the star of Hajszan Neumann's portfolio, with single-vineyard and macerated natural iterations, the winery also produces several Grüner Veltliner wines, as well as stellar Weissburgunder, Traminer, and Muskateller.

REGION: WIEN

TOWN: WIEN



INGRID GROISS

vineyard area: 18 hectares

top sites: Fahndorf, Haugsdorf

soil types: löss and sand

primary grape varieties: Grüner Veltliner, Riesling, Pinot Noir, and Roter Veltliner

farming practice: sustainable

yeast regime: indigenous & cultured

fermentation & aging: stainless steel & some wooden barrels

overview | “. . . You have to do what you really want inside your heart.” – Ingrid Groiss

The oldest wine growing districtus in Austria, the Weinviertel DAC, is where Ingrid Groiss calls home. Hailing from the town of Breitenwaida, in northeast Austria, near the border with the Czech Republic, Ingrid crafts wines expressive of terroir, keeping with her family’s long tradition of winemaking. She is supremely passionate about her wines, with sustainable practices in the vineyard and minimal interference of modern technologies in the cellar. In the Weinviertel, Grüner Veltliner prevails, and Ingrid’s wines express an inexorable connection to the land, soil, and place.

Although Ingrid did not originally plan to become a winemaker and pursued other interests in a former life, the pull to continue to her family’s tradition of winzerin was too strong. Ingrid is passionate about producing quality wine and her relationship to the Weinviertel runs deep, with her family having owned and managed a traditional tavern, or heuriger, in Breitenwaida for many years. The indigenous vineyard here, which graces her label and flourishes in her vineyards, symbolizes this connection and her dedication to harmony with nature.

regional conditions | Spanning from the Czech border in the north, the Danube in the south, the Slovakian border in the east, and Manhartsberg in the west, the Weinviertel DAC is the largest wine growing region in Austria. Located in the hamlet of Fahndorf, within the town of Zeirsdorf, an area known as “In der Schablau,” Ingrid cultivates elegant Grüner Veltliner. The sparse löss soils mixed with gravel and sand imparts these wines with a distinctive minerality. Particular to the Fahndorf vineyard site, Ingrid vinifies a traditional Gemischter Satz or field wine. Until recently, these wines, composed of up to fifty grape varieties grown on the same soil, harvested and vinified together was considered a “heuriger,” or tavern wine. Ingrid’s bold decision to recreate this blend in sophisticated fashion has helped to further the cult-like status of Gemischter Satz wines.

The vineyard site in the village of Haugsdorf in the town of Pulkatal, composed of löss soils, produces a crisp Grüner Veltliner in the style of the Weinviertel, and has been cultivated by Ingrid since 2012. The singular minerality and spicy notes expressed in this wine are a testament to Ingrid’s dedication to sustainable farming and her ability to manifest the particular characteristics of this districtus.

vineyard/cellar practices | In the vineyard, Groiss is passionate about preserving the natural environment and does so through sustainable farming. Sustainable farming uses techniques to maintain vibrant eco-communities and to protect the environment as well as the welfare of humans and animals. Sustainable farming does not rely on hazardous pesticides. Catering to the needs of her vines, Groiss allows the grapes to take their time while ripening to ensure the saturation of their unique flavor. In the cellar, a small percentage of wine is aged in wooden barrels while the majority is aged in stainless steel barrels. Little intervention takes place during the careful processing of Groiss quality wines.

wines | The Weinviertel DAC is recognized for its spicy Grüner Veltliner. The DAC designation was given in 2002 characterizing dry Grüner Veltliner, with a maximum residual sugar of 6 g/l, that does not emit tones of Botrytis or wood. This fruity yet peppery wine must contain an alcohol content of 12.0 % to 12.5 %. Groiss’ Grüner Veltliner Weinviertel DAC follows the maximum alcohol content of 12.5 % and can be described as having juicy fruits, including yellow apple, red ripe pomegranate, and white blossom, on the palate. This mineralic and full bodied wine has vivacious structure and acidity followed by a long finish. Groiss also produces a Reserve style Grüner Veltliner with a minimum alcohol content of 13.0 %. The complex structure of this wine has pear-like aromas on the nose, salty minerals, yellow juicy fruits, spice and herbal notes on the palate. Reserve style wines, according to the Weinviertel DAC, may express subtle botrytis notes and may be aged in oak.

REGION: NIEDERÖSTERREICH
DISTRICTUS: WEINVIERTEL DAC
TOWN: BREITENWAIDA



MALAT

vineyard area: 50 hectares

annual production based on vintage: 25,000 cases

top sites: Brunnkreuz, Gottschelle EL, Hochrain, Höhlgraben, Kellergärten, Landwid, Silberbichl EL, Steinbühel EL, Am Zaum, Zistel

soil types: primary rock, löss, gravel, & loam

primary grape varieties: Grüner Veltliner, Riesling, Muskateller, Chardonnay, Zweigelt, Merlot, St. Laurent, Pinot Noir, Cabernet Sauvignon

farming practice: organic and sustainable

yeast regime: natural and cultured

fermentation & aging: stainless steel tanks and wooden barrels

overview | The Malat Winery, located on the south bank of the Danube River in the Kremstal district of Austria, has been producing exceptional wines since 1722. Ninth generation winemaker Michael has continued this tradition, taking over the fifty hectare estate from his pioneering father Gerald in 2008. Michael studied horticulture in Vienna and developed his mastery of viticulture internationally. Known for their excellence in sparkling wine or Sekt, Gerald produced the first Austrian Estate-Bottled Brut Sekt in 1976 defying established laws at the time which forbade smaller houses from producing sparkling wine without a trade commission. In Gerald's landmark Supreme Court case, he argued winegrowers were much the same as farmers in that they did not need a trade commission to produce flour from their grain or timber from their trees. The Austrian Supreme Court agreed and changed legislation to allow estate produced sparkling wine. To this day the winery is one of the most well known and respected méthode champenoise producers with 20% of production dedicated to sparkling wine. Located in Palt, the Malat Estate straddles the famous Wachau wine-growing region to the east and stands on the historic geographical hillside Göttweiger Berg. Benefiting from a micro-climate regulated by the Danube River, with hot days and cool nights, Malat's wines show a singular spiciness.

While others may wane, the Malat Winery continues its pursuit of perfection and evolves with the times while keeping an eye on its rich past. Vineyard sites are hand-worked, with organic and sustainable practices integral to the winemaking process. A modern boutique hotel, opened in 2012, offers guest rooms and dining situated directly upon the beautiful vineyards of this historic and prestigious estate.

regional conditions | Situated on both banks of the Danube River, the Kremstal DAC is nestled between the famous Wachau wine growing region to the southwest and the notable Kamptal region to the northeast. These three regions make up the most prestigious wine growing area in all of Austria. With climatic conditions similar to the Wachau, if only slightly warmer, the Kremstal benefits from the easterly warm winds of the Pannonian basin and cool, humid breezes from the Waldviertel forest to the north. These weather patterns are influenced by the almighty Danube, whose effects help to mitigate the hot days and soften the harsh winters, creating the unique microclimate found in the Kremstal. The Malat Estate, itself, sits on the south bank of the Danube, across the river from the historic wine town of Krems, and at the foot of the historic Göttweiger Berg. With its soil composition of primary rock and löss, the site "Höhlgraben" has been a single-vineyard expression of the estate since the inception of the winery, producing exquisite Grüner Veltliner. "Höhlgraben," comprised of gravel and loam soils, and "Silberbichl," composed of mica-schist, are the definitive sites for Grüner Veltliner and Riesling, respectively. Soil types in the Malat vineyards are varied with the most important Erste Lage sites of Gottschelle, Steinbühl, and Silberbichl composed of löss-covered sandy, loam, to limestone primary rock, to löss covered old Danube gravel with mica schist inclusions, respectively.

vineyard/cellar practices | The Malat Winery focuses on, "Quality through sensitivity." Managed all by hand, the vineyards are farmed through organic and sustainable practices. Sustainable farming uses techniques to maintain vibrant eco-communities and to protect the environment as well as the welfare of humans and animals. In order to maintain soil health and keep pests under control, organic farming uses natural methods including crop rotation and the treatment of natural composts. The Malat estate takes pride in their vineyards and exclusively use estate-grown grapes in their wines. In the cellar, detailed cellar management is respected. The sensitive vinification process begins with gently pressed grapes that continue into a slow fermentation process. The wine is fermented in stainless steel tanks using natural yeast and then aged in neutral oak barrels for several months.

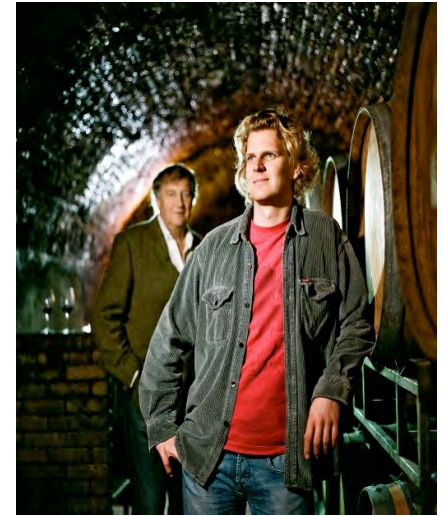
wines | The Malat Estate excels in crafting top quality wines of all categories: white, red, sweet and sparkling. Grüner Veltliner and Riesling are, however, the most historically important varieties produced in this area and by the Malat Estate. Solidifying the wine growing tradition in this region, the Kremstal DAC was established in 2007 to represent dry style Grüner Veltliner and Riesling representative of terroir. Kremstal DAC wines are further defined by Classic and Reserve designations. Classic style wines contain a minimum of 12% ABV, must be produced in a dry style, and contain no oak notes and no botrytis grapes. Reserve wines of the Kremstal DAC must have at least 13% ABV, be produced in a dry style, and can contain botrytis and oak aging notes. Malat Grüner Veltliner produced in accordance to the Kremstal DAC expresses specific spice and freshness in its Classic iterations while displaying full flavored opulence as Reserve wines. Malat Rieslings in the Classic style are mineral-rich offerings, aromatic and graceful, while the Reserve wines exhibit elegance and nuance. A member of the Traditionsweingüter Österreich (ÖTW), or the Association of Austrian Traditional Wine Estates, Malat proudly boasts three sites designated as "Erste Lage," meaning "First Class Site." The ÖTW was created to bring awareness to great, quality wines produced consistently year to year in the vineyards of the Niederösterreich thusly bestowing the "Erste Lage" designation.

REGION: NIEDERÖSTERREICH

DISTRICTUS: KREMS TAL &

WACHAU

TOWN: PALT/KREMS



SAND-RECKONER VINEYARDS

vineyard area: 12 acres

top sites: Sand-Reckoner, Blue Moon, Chiricahua Ranch, Cimarron, Rhumb Line

soil types: Sonoita Sandy Loam and limestone

primary grape varieties: Malvasia Bianca, Nebbiolo, Sangiovese, Montepulciano

farming practice: organic

yeast regime: spontaneous

fermentation & aging: stainless steel tanks and oak casks

overview | Relative newcomers to the Arizona wine scene, Rob and Sarah Hammelman have wasted no time making a name for themselves with Sand-Reckoner Vineyards. In a nod to the sandy loam soils of the vineyard, Sand-Reckoner is named after an ancient Archimedean book that suggested the size of the universe could be calculated using grains of sand. Formerly a math teacher, Rob became interested in winemaking in 2000 when he took a summer job with influential Arizona vintner Kent Callaghan. His experience there, along with subsequent winemaking adventures in France and Colorado, where he met his wife Sarah, instilled Rob with a passion for terroir. In 2010, the Hammelmans purchased their 12-acre vineyard in the southeastern Arizona mountains and never looked back.

While the star of the Hammelmans' vineyard is the versatile, Arizona-loving, Malvasia Bianca, Sand-Reckoner grows a wide variety of grapes, including Nebbiolo, Sangiovese, Sagrantino, Montepulciano, Syrah, Petit Verdot, and Zinfandel. Rob and Sarah's methodical approach to viticulture has led them to grapes that not only thrive in the wildly variable climate, but also express the unique high-desert terroir. To supplement the supply of fruit from their estate vineyard, Sand-Reckoner partners with other growers in the region, including Blue Moon, Deep Sky, Red Tree Ranch, and Rhumb Line Vineyards.

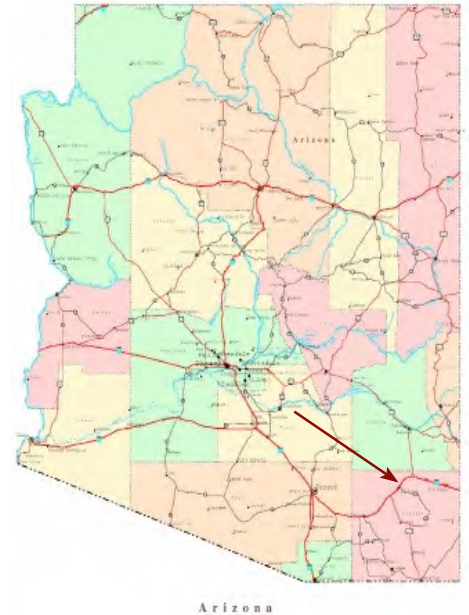
regional conditions | Situated at 4300-4800 feet on southern Arizona's Willcox Bench, Sand-Reckoner's vineyards benefit from a semi-arid, continental climate characterized by extremes. Diurnal temperature swings often top 50 degrees Fahrenheit, and hot, dry summers are bookended by late frosts in spring and monsoon downpours in August. The intense climactic challenges require care and attention in the vineyard, but they also lend Sand-Reckoner's wines their distinct desert character. The soils in the area are composed mostly of Sonoita Sandy Loam over a solid substrate of limestone. This combination of well-drained topsoil and limestone bedrock creates a perfect home for Sand-Reckoner's signature Malvasia Bianca, as well as a host of other European varieties.

vineyard/cellar practices | In the vineyard, Rob and Sarah proudly farm their vines organically, relying on techniques such as biological pest control, green manure, and compost. Staunch environmental stewards, the Hammelmans strive to make every aspect of their winemaking low-impact and planet-friendly. In the cellar, sulfites are used in low doses at Rob's discretion, with many wines made so precisely as to need no sulphuring or fining before bottling. Sand-Reckoner's wines are macerated and fermented in steel tanks and are aged in large oak casks or steel tanks.

wines | Malvasia Bianca, an ancient variety from the Mediterranean, has turned out to be a perfect fit for Sand-Reckoner's high-desert terroir. Working from cuttings of vines in Italy, Rob and Sarah planted a block of their estate vineyard to Malvasia in 2006, and the mature vines now produce fruit for Sand-Reckoner's lauded signature varietal. Fresh and crisp, with silvery acidity and a mineral finish, the Malvasia is heralded as a wonderful example of the future of Arizona winemaking. It recently found its way on to The Cork Report's 2017 Wines of the Year. Not content to rest on their laurels, the Hammelmans are always expanding their range of Arizona wines, from varietal specialties like Petite Syrah and Tempranillo, to blends with mathematic symbols for names, and in 2016, even producing their first-ever skin-contact "orange" wine, from Roussanne grapes.

REGION: WILLCOX AVA AND COCHISE COUNTY

TOWN: WILLCOX



STIFT GÖTTWEIG

vineyard area: 26 hectares

annual production based on vintage: 7,500 cases

top sites: Gottschelle EL, Silberbichl EL

soil types: gravel, sand, löss, loam, chalky clay, weathered slate

primary grape varieties: Grüner Veltliner, Riesling, Chardonnay, Pinot Noir

farming practice: certified sustainable & Lutte Raisonnee

yeast regime: cultured and indigenous

fermentation & aging: stainless steel

overview | One of the oldest known wineries in Austria, Stift Göttweig has been producing wine since the Middle Ages. Located in the Kremstal district, the twenty-six hectares of vineyards at an altitude of 449 meters is situated on the southern banks of the Danube and on the eastern edge of the famous Wachau wine-growing region. The estate sits beneath the majestic overlook of the Göttweiger Berg upon which the well-known Stift Göttweig Benedictine Monastery has stood since 1083. The winery has enjoyed a colorful history: From its formative years leading up to the 14th century when wine production began to flourish, to the 16th and 17th centuries when "Göttweiger," wines became synonymous with nobility across Europe. The modern Stift Göttweig wine label still bears elements of the famous fresco, "Apotheosis of Charles VI as Apollo," painted by the famous Austrian artist Paul Troger in 1739. Fast forward to 2006 when the powers that be placed Fritz Miesbauer of Domäne Wachau fame, already successful in his management of Weingut Stadt Krets, in charge of Stift Göttweig to revitalize its name and its wines. Under his expert hand, and that of Franz-Joseph Gansberger, dedicated to all things epicurean, the winery at Stift Göttweig has experienced a resurgence in quality and availability. Concentrating on the traditional Austrian grape varieties of Grüner Veltliner and Riesling, the wines of Stift Göttweig display unmistakable dryness, fruit, and spice. The unique climate in the Kremstal also imbues a certain aromatic and fruity quality in the wines. (These specific terroir characteristics helped Kremstal to garner a "DAC.") Stift Göttweig has endured the test of time to shine as one of the totemic pillars of Austrian wine estates.

regional conditions | Situated on both banks of the Danube River, the Kremstal DAC is nestled between the famous Wachau wine growing region to the southwest and the notable Kamptal DAC to the northeast. These three regions make up the most prestigious wine growing area in all of Austria. With climatic conditions similar to the Wachau, if only slightly warmer, the Kremstal benefits from the easterly warm winds of the Pannonian basin and cool, humid breezes from the Waldviertel forest to the north. These weather patterns are as always influenced by the mighty Danube, whose effects help to mitigate the hot days and soften the harsh winters, creating the special microclimate found in the Kremstal. The single vineyard site of "Göttchelle," with its soil composition of weathered sediment covered with löss, realizes superb Grüner Veltliner. The single vineyard, "Silberbichl," lying on the eastern edge of the Wachau, composed of "Old Danube," gravel and weathered stone, covered with löss, produces outstanding Riesling. These two sites are Stift Göttweig's most important growing areas. Vineyards upon the Göttweiger Berg, composed of varied soil types produce tantalizing Grüner Veltliner and contribute to the historically easy-drinking Messweins, or Altar wines.

vineyard/cellar practices | The Stift Göttweig winery practices sustainable farming and can be categorized as Lutte Raisonnee. This adherence to mostly organic farming practices with minimal use of man-made chemicals is important to the winery's sustainable vision. Furthermore, all grapes are hand sorted and carefully transported from the vineyard to the cellar in small batches for vinification. Once in the cellar at Weingut Stadt Krets, another well-known winery in Krets owing thanks to the imminent Fritz Miesbauer, grapes from Stift Göttweig undergo a careful vinification process. Although Miesbauer continues his management of Weingut Stadt Krets, the wines of Stift Göttweig are produced independently, although in the same facilities. With assistance from cellar master Peter Rethaller, Miesbauer's goal is to produce characteristic wines, expressive of the historical terroir. Longer maceration times, fermentation in steel tanks, with an indigenous yeast regimen and appropriate use of wood in the maturation process have all become hallmarks of Miesbauer's vision for curating the legacy of the Benedictines. To this end, there have been many capital improvements to the winemaking facilities, with new steel tanks and a new cooling system having been installed within the last five years. As a result, the wines of Stift Göttweig display a singularity only found in the delicate balance between tradition and modernity.

wines | The vineyards at Stift Göttweig are comprised of 60% Grüner Veltliner, 30% Riesling, 4% Chardonnay, and 6% Pinot Noir, which are loyally produced in the Kremstal DAC fashion. In order to solidify the wine growing tradition in this region, the Kremstal DAC was established in 2007 to represent dry style Grüner Veltliner and Riesling representative of terroir. Kremstal DAC wines are further defined by Classic and Reserve designations. Classic style wines contain a minimum of 12% ABV, must be produced in a dry style, and contain no oak notes and no botrytis grapes. Reserve wines of the Kremstal DAC must have at least 13% ABV, be produced in a dry style, and can contain botrytis and oak aging notes. As a member of the Traditionsweingüter Österreich (ÖTW), or the Association of Austrian Traditional Wine Estates, Stift Göttweig boasts two "Erste Lage" sites, meaning "First Class Site." The ÖTW created the "Erste Lage" designation to bring awareness to great, quality wines produced consistently year to year in the vineyards of the Niederösterreich, and vineyards with this designation are a sure sign of the singularly unique terroir. Another wine produced by Stift Gottweig with strict production regulations is Göttweiger Messwein. In order to produce this wine, permission from the bishop must be granted and the purity law of the church must be obeyed. Miesbauer is challenged to build on the winery's historical foundation with focus on the region's best-grown grapes. By working in harmony with nature, he is ambitious to create authentic and natural distinguishing wines.

REGION: NIEDERÖSTERREICH

DISTRICTUS: KREMS TAL

TOWN: FURTH

