

# PFAFFL

## GRÜNER VELTLINER ZEISEN, WEINVIERTEL DAC 2019

### BACKGROUND

The Pfaffl family's greatest strength is family unity. The family focuses on crafting impeccable wines that reflect authentic Austrian terroir through their depth, minerality, and balance. Everyone plays a fulfilling role in which they can evolve. Roman Josef Pfaffl is the winemaker, and his sister Heidi Fischer oversees the commercial side. Father Roman Pfaffl looks after the vineyards and mother Adelheid watches over the newest generation. The family's teamwork was evident when they won the prestigious honor of being named Wine Enthusiast's "European Winery of the Year 2016," a first for an Austrian winery ever. For close to 40 years, the Pfaffls have been ambassadors for high-quality Grüner Veltliner, Riesling, Chardonnay, Zweigelt, and St. Laurent. In just under 20 years Roman Pfaffl ambitiously grew a little farm with less than 2 acres of vines into a nearly 50 acre wine estate, meandering through 10 villages throughout Weinviertel. Biodiversity is important to Pfaffl, with a simple idea: the more biodiversity there is in the vineyard, the healthier the entire ecosystem is. The vineyard contains selected flowering plants to compete with vigorous grasses that provide a habitat for the beneficial insects amongst the vines.

### APPELLATION

Weinviertel, Austria

### VARIETAL COMPOSITION

100% Grüner Veltliner

### TERROIR

The vineyard is a south-facing slope situated directly nearby a forest resulting considerable temperature differences between day and night. The soil consists of slightly sandy loess. Vines are approximately 43 years old and are cultivated in a dense of around 4.000 vines/ha. To profit from the rising ground-heat and to reach a high foliage-wall a trellis training system is used at about 60-90 cm and the guyot cutting system used.

### WINEMAKING & VINTAGE NOTES

After a long winter 2018 started with a late shoot but experienced no harms because of late frosts; An extremely warm spring followed. The vines developed at high speed, and were very early to bloom. July was hot and dry; irrigation avoided the worst drought damages. Harvest started by the middle of August - a month earlier than normal - in wonderful sunshine, directly in the vineyard. 2018 is again a very good vintage with powerful, fruity white wines.

Grapes were destemmed and squeezed and must was standing two hours before being pneumatically pressed by at low pressure. Fermentation took place with automatic temperature-control at 19°C. Storage in stainless steel-tanks; after four months the wine was bottled.

### TASTING NOTES

Bright sparkling yellow with green reflexes, beautiful and charming fragrance of black pepper, accompanied by citrus and field herbs. Juicy and crisp on the palate; very refreshing. A spicy finish, it pairs well with everything from tender fish sandwiches to oriental dishes.



### WINEMAKER

Roman Josef Pfaffl

### TECHNICAL DATA

Alcohol  
13%

PFAFFL  
A&S  
AUSTRIA



91 WINE SPECTATOR  
POINTS  
May 2021

