

PFAFFL

GRÜNER VELTLINER ZEISEN, WEINVIERTEL DAC 2020

BACKGROUND

The Pfaffl family's greatest strength is their 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. 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 Sr. ambitiously grew a little farm with less than two acres of vines into a nearly 50 acre wine estate, meandering through 10 villages throughout Weinviertel appellation in Niederösterreich (Lower Austria).

Their respect for their family translates into their sustainable vineyard management and wine philosophy. Meticulous canopy management, manual selection of grapes, and sensitivity for the vines' needs allow the Pfaffl's to produce top quality wines year after year. Dedication to this quality has earned Weingut R&A Pfaffl the prestigious honor of being named Wine Enthusiast's "European Winery of the Year 2016," a first for an Austrian winery.

APPELLATION

Weinviertel, Austria

VARIETAL COMPOSITION

100% Grüner Veltliner

TERROIR & VINTAGE NOTES

ZEISEN Grüner Veltliner is sourced from the Zeiseneck vineyard that sits atop the world's largest fossil oyster reef! This helps impart beautiful salinity and minerality to the wine. The quintessential Pfaffl Grüner.

The vineyard is a south-facing slope situated directly nearby a forest resulting considerable temperature differences between day and night. The soil consists of slighty 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 & AGEING

2020 started with an extremely dry winter followed by an equally dry spring. The turning point was in May, when rain set in; an extraordinary amount of rain fell throughout the rest of the year, which was beneficial to the freshly planted vines. There were several short, hot periods in between the regular rainy days. Vintage 2020 is a classic Austrian vintage with a great fruitiness strengthened by a ripe acidity. A vintage with distinctive varietal typicity and a lot of minerality.

The harvest took place at the beginning of October. Grapes were destemmed and squeezed and must stood for two hours before being pneumatically pressed by at low pressure. Fermentation and aging in stainless steel-tanks; after four months the wine was bottled.

TASTING NOTES

A 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 Asian dishes.



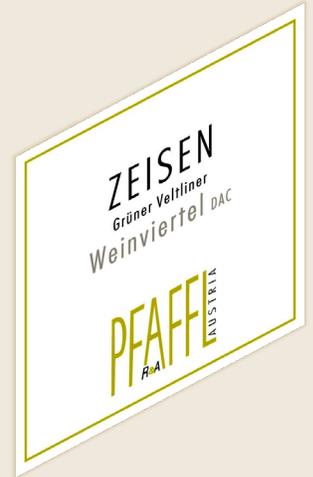
WINEMAKER

Roman Josef Pfaffl

TECHNICAL DATA

Alcohol
13%

PFAFFL
R&A
AUSTRIA



92 JAMES SUCKLING
POINTS
October 2021

90 PTS DECANTER 7/21
WWA: SILVER AWARD 2021

