



PFAFFL

GRÜNER VELTLINER GOLDEN, WEINVIERTEL DAC RESERVE 2014

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 2 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

Sourced from the 'Golden Yoke' vineyard, the sandy soils and southern aspect makes it possible to achieve extraordinarily ripe fruit for this full-bodied, complex Grüner Veltliner with plenty of peppery spice.

WINEMAKING & AGEING

Grapes were hand-harvested at the end of October. Vinification took place in stainless steel vats, alcoholic fermentation took place at 82°F in big wooden barrels as well as stainless steel-tanks and maceration took 21 days.

Hand harvested grapes are fermented in large wooden barrels; then aged for five months before bottling.

TASTING NOTES

A harmony of ripe honeydew melon and pineapple, combined with typical pepper and a charming herbal hint on the palate; great complexity. Powerful and well structured with a nice impression of sweetness and a herbal echo. Excellent with richer fish dishes or spicy Asian cuisine.

WINEMAKER

Roman Josef Pfaffl

TECHNICAL DATA

Alcohol
14.5%

PFAFFL
R&A
AUSTRIA



92 WINE ADVOCATE
POINTS December 2015

