



# PFAFFL

## GRÜNER VELTLINER HAID, WEINVIERTEL DAC 2015

### 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

HAID Grüner Veltliner is sourced from the single vineyard Haidviertel. The deep loess over rocky subsoil in the vineyard yields a highly fruity Grüner Veltliner.

### WINEMAKING & AGEING

Grapes were hand-harvested mid October. Vinification took place in stainless steel vats, alcoholic fermentation took place at 68°F and stored in stainless steel tanks.

Fermentation and ageing in stainless steel-tanks; after five months the wine was bottled.

### TASTING NOTES

Black pepper and mandarin notes lead on the crisp and juicy profile. A little creamier, fruitier, and rounder than the typical young Grüner wine, with an enticing spice note on the finish. A versatile wine, this makes a great partner to roast pork, as well as fish dishes and salads.

### WINEMAKER

Roman Josef Pfaffl

### TECHNICAL DATA

Alcohol  
12.5%

PFAFFL  
R&A  
AUSTRIA



91 WINE ENTHUSIAST  
POINTS July 2017

