



PFAFFL

WEINVIERTEL, AUSTRIA



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. 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.

- 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 Weinvertel.
- 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.
- The architecture at Pfaffl is that of a typical Weinviertel farm building. All buildings were designed to retain charm and character, yet have modern and fresh elements to them. Each room tells a story about our history, present and future.



ROMAN JOSEF PFAFFL
WINEMAKER

Grüner Veltliner "Hommage," Weinviertel DAC Reserve
Grüner Veltliner Hundlseiten, Weinviertel DAC Reserve
Grüner Veltliner Golden, Weinviertel DAC Reserve
St. Laurent Alten Reserve
Zweigelt Burg Reserve
Grüner Veltliner Haid, Weinviertel DAC
Grüner Veltliner Zeisen, Weinviertel DAC
Grüner Veltliner "Vom Haus"
Zweigelt "Vom Haus"

PFAFFL R&A AUSTRIA



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PFAFFL
GRÜNER VELTLINER "HOMMAGE," WEINVERTEL DAC RESERVE
Weinviertel, Austria

91 POINTS
2012
WINE ENTHUSIAST
5/14

- 100% Grüner Veltliner
- Weinvertel, meaning "wine quarter," is an appellation in Niederösterreich, located lower Austria; It is the first Austrian wine region to be given a DAC title in 2002
- The DAC Reserve designation was added in 2009; The designation applies only to white wines from the Grüner Veltliner grape variety
- In the cellar, the grapes are squeezed and must stands approx. 10 hours before being pressed by a pneumatic press with low pressure
- Fermentation (as well as the storage) takes place in a 2000l Austrian acacia wood barrel
- After 5 months the wine is bottled in Burgundy bottles
- Rich pineapple fruit and a little bit of blood orange, superior maturity, very concisely, both origins complement each other perfectly; On the palate, some tobacco and spice



PFAFFL
GRÜNER VELTLINER HUNDLSEITEN, WEINVERTEL DAC RESERVE
Weinviertel, Austria

- 100% Grüner Veltliner
- Weinvertel DAC Reserve wines differ from DAC in many ways:
  - Min. 12% ABV vs 13% for Reserve
  - Max. 6 g/L residual sugar in DAC wines; Reserve wines are completely dry
  - No botrytis/oak aromas are allowed in DAC wines; these subtle aromas are allowed in Reserves
  - Official tasting takes place from Jan. 1 until well after harvest for DAC wines; Reserves may only be tasted starting from Mar. 15 of the harvest year
- Grapes are destemmed and squeezed and the must stands approx. 8 hours before low-pressure pneumatic pressing
- Fermentation & storage) takes place 50% in big wooden barrels and 50% in stainless steel tanks; bottled in Burgundy-bottles
- Peppery spice, accompanied by orange and pineapple; A concert of aromas on the palate; pepper meets minerality, citrus meets apple



PFAFFL
GRÜNER VELTLINER GOLDEN, WEINVIERTEL DAC RESERVE
Weinviertel, Austria

92 POINTS
2014
WINE ADVOCATE
12/15

- 100% Grüner Veltliner
- Weinviertel's continental climate makes for significant temperature differences between day and night; This allows the grapes to develop aromatic complexity while still retaining a certain refreshing acidity
- Grapes are hand-harvested at the end of October; Vinification takes place in stainless steel vats
- Alcoholic fermentation takes place at 82°F in big wooden barrels as well as stainless steel-tanks; maceration takes 21 days
- Golden yellow with finesse in the nose; 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



PFAFFL
ST. LAURENT ALTEN RESERVE
Weinviertel, Austria

- 100% St. Laurent
- Weinviertel is Austria's most important wine region in terms of both its area under vine and the quantity of wine it produces
- Biodiversity is important to Pfaffl: the more biodiversity there is in the vineyard, the healthier the entire ecosystem is; This vineyard contains selected flowering plants to compete with vigorous grasses that provide a habitat for the beneficial insects amongst the vines
- Grapes are hand-harvested at the beginning of October; Vinification takes place in stainless steel vats
- Alcoholic fermentation takes place at 82°F and maceration took 21 days
- Aged 18 months in Barriques, then bottled in cellar
- Beautiful and charming fragrance of black pepper, accompanied by citrus and field herbs. Juicy and crisp on the palate; Spicy finish



PFAFFL
ZWEIGELT BURG RESERVE
Weinviertel, Austria

93 POINTS
2012
WINE ENTHUSIAST
3/19

- 100% Zweigelt
- Zweigelt is a cross of the Saint-Laurent grape with Blaufrankisch; Created in 1922, it is the most widely planted red-wine grape in almost every region of Austria
- Zweigelt is used to make dry styles, sweet wines as well as one of the world's most expensive wines – "strohwein" (ice wine), made from dried grapes
- Grapes are hand-harvested mid October; Vinification takes place in stainless steel vats
- Alcoholic fermentation at 82°F and maceration takes 21 days
- 70% of the wine is stored in new Barriques for 18 months
- Dark ruby red, dense color, the full ripe cherry aroma with spice; On the palate, very soft, velvety tannins; Beautifully integrated wood



PFAFFL
GRÜNER VELTLINER HAID, WEINVIERTEL DAC
Weinviertel, Austria

91 POINTS
2015
WINE ENTHUSIAST
7/17

- 100% Grüner Veltliner
- Weinvertel ("wine quarter") is an Niederösterreich appellation located in lower Austria. It is the first Austrian wine region to be given a DAC title in 2002
- The DAC Reserve designation was added in 2009; The designation applies only to white wines from the Grüner Veltliner grape variety
- Grapes are hand-harvested mid October; Vinification takes place in stainless steel vats
- Alcoholic fermentation takes place at 68°F and then stored in stainless steel-tanks
- A full pinch of black pepper, aligned with mandarin, with a crisp and juicy body



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PFAFFL
GRÜNER VELTLINER ZEISEN, WEINVIERTEL DAC
Weinviertel, Austria

92 POINTS
2020
JAMES SUCKLING
10/21

- 100% Grüner Veltliner
- Weinviertel is Austria's most important wine region in terms of both vineyard area and quantity of wine produced
- The continental climate makes for significant temperature differences between day and night; This allows the grapes to develop aromatic complexity while still retaining a certain refreshing acidity
- Grapes are hand-harvested in the beginning of October; Vinification takes place in stainless steel vats
- Alcoholic fermentation takes place at 68°F and maceration occurs over 21 days
- A beautiful and charming fragrance of black pepper, with citrus and field herbs; Juicy and crisp on the palate.



PFAFFL
GRÜNER VELTLINER "VOM HAUS"
Weinviertel, Austria

- 100% Grüner Veltliner
- Weinviertel's continental climate makes for significant temperature differences between day and night; This allows the grapes to develop aromatic complexity while still retaining a certain refreshing acidity.
- Biodiverse vineyards means a healthier ecosystem; These vineyards contains selected flowering plants to compete with vigorous grasses that provide a habitat for the beneficial insects amongst the vines
- Grown in loess soils with hot days and cool nights
- The grapes are destemmed and undergo alcoholic fermentation with automatic temperature control at 64°F , then stored in stainless steel tanks
- Pleasant spice and crisp apple fragrance on the nose; On the palate, classic pepper, citrus, and herbs frame the fruit



PFAFFL
ZWEIGELT "VOM HAUS"
Weinviertel, Austria

- 100% Zweigelt
- Zweigelt is a cross of the Saint-Laurent grape with Blaufrankisch; Created in 1922, it is the most widely planted red-wine grape in almost every region of Austria
- This varietal is used to made dry styles, sweet wines and one of the world's most expensive wines – "strohwein" (ice wine), made from dried grapes.
- Grown in loess soils; A continental climate with significant temperature differences between day and night allows the grapes to develop aromatic complexity while still retaining a certain refreshing acidity
- The grapes are destemmed and undergo alcoholic fermentation at 82°F
- The wine is aged in a combination of used Barriques (30%) and stainless-steel tanks (70%) for six months
- Ripe, black cherry on the nose; Juicy, round fruit and spice on the palate with gentle tannins and a compact, round body

