

PFÄFFL

GRÜNER VELTLINER GOLDEN, WEINVIERTEL DAC RESERVE



WINEMAKER

Roman Josef Pfaffl

TECHNICAL DATA

Alcohol
14.5%

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

WINEMAKING & VINTAGE NOTES

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. 2016 started with a very dry winter followed by significant rainfall in March. April brought day time temperatures of up to 82°F and also far below freezing, causing a lot of frost damage. The remaining vines thrived wonderfully in warm and humid weather from May to August. A sunny, warm and dry September contributed to a beautiful vintage. The first rainfall started in the middle of October, but as the temperatures fell, they did not cause any harm.

TASTING NOTES

Golden yellow with finesse in the nose; this is how the Goldjoch introduces itself. 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. Extraordinary with richer fish dishes or spicy Asian cuisine.

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