

PFAFFL

GRÜNER VELTLINER ZEISEN, WEINVIERTEL DAC 2016



WINEMAKER

Roman Josef Pfaffl

TECHNICAL DATA

Alcohol
12%

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.

APELLATION

Weinviertel, Austria

VARIETAL COMPOSITION

100% Grüner Veltliner

WINEMAKING & VINTAGE NOTES

Grapes were hand-harvested in the beginning of October. Vinification took place in stainless steel vats, alcoholic fermentation took place at 68°F 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

Bright sparkling yellow with green reflexes. A beautiful and charming fragrance of black pepper, accompanied by citrus and field herbs. Juicy and crisp on the palate. The spicy finish invites you to spend some time with this wine- and some food! Pairs well with tender fish, sandwiches and Asian cuisine.

PFAFFL
AUSTRIA

