



WEINGUT  
**huglWimmer**

[www.huglwimmer.at](http://www.huglwimmer.at)

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# About our wine estate

Our wine estate is in the north-east of the Weinviertel region directly in the wine town of Poysdorf. We are a young family business although our families have been involved in growing grapes for many generations. The fact that we were born into wine through our families' wine estates meant that our passion for wine was ignited from an early age. It did not take long for us to realise that we wanted to continue the family tradition and so we started the HUGL-WIMMER label in 2013.

2014 brought a desire for change. After many years of planning, we fulfilled our dream and built a new winery. Our wine estate now looks completely different – from the grape reception to the bottle storage area through to the tasting room. That our wines are of high quality as well as successful speaks for itself – our exports are now 90% of our total business.

We have set ourselves the goal of producing bright, fruity, easy-drinking wines for every occasion. Our wines must be fun to drink and enliven the senses! Our key focus is on Grüner Veltliner which has many different interpretations. Don't just take our word for it – try our wines yourself!

*Sylvia & Martin*

*Sylvia & Martin Hugl*



# The Weinviertel

The Weinviertel is the largest wine-producing region in Austria with 13,000 hectares of vineyards. Our wines come from the wine town of Poysdorf, 50 km to the north of Vienna.

Wine has been made in this area since the 15th century. Deep-seated loess and loam soils, gently rolling vineyards, high sunshine hours as well as significant diurnal temperature differences give ideal conditions every year for distinctive, fruity wines, in particular for Grüner Veltliner.







# Our wines

## Poysdorfer Saurüssel

Fruity, fresh, light, balanced acidity, dry, a lively wine to drink during the summer months.

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## Grüner Veltliner Classic

A medium-bodied Grüner Veltliner with very intense fruit, crisp acidity on the finish, a very pleasing wine to drink.

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## Weinviertel DAC Grüner Veltliner

The typical Weinviertel wine – a Grüner Veltliner with a spicy-peppery character, a wine for any occasion.

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## Weinviertel DAC Alte Geringen

Aroma of yellow fruit, pear and quince, spicy-peppery on the palate, very smooth on the finish, a typical Weinviertel Veltliner.

## Grüner Veltliner Rösselberg-Reserve

A powerful, very ripe Grüner Veltliner, intense and full-bodied with a long finish.

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## Welschriesling Hermannschachen

Aromatic, floral bouquet, fresh and fruity taste, lively acidity, an uncomplicated wine to enjoy on any occasion.

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## Riesling Steinberg

Delicate stone fruit aromas, juicy fruit, fresh acidity, lively spiciness on the palate.

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## Chardonnay Zapfersberg

Fruity, smooth and elegant, full-bodied taste, fine acidity, long finish, complex and charming.

## Gemischter SATZ

A mix of green-spicy flavours coupled with muscat, a perfect combination of Veltliner, Muskateller & Riesling.

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## Gelber Muskateller

Typical grapey aromas, light alcohol, refreshing style, well balanced.

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## Weißburgunder Junge Geringen

Intense aromas suggesting ripe fruit, intense concentrated weight on the palate, fine acidity, extremely long.

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## Gewürztraminer

Very intense nose with aromas of dried fruit and honey, sweet on the palate, elegant acidity, stunning long finish.

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## Zweigelt Rosé

Very fruity, delicate aromas of strawberries, beautifully balanced, very lively, a perfect summer wine.

## Zweigelt Classic

Deep red in colour, fruity, smooth with fresh aromas of berries and cherries, uncomplicated character, medium bodied and very lively.

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## Zweigelt Reserve

Fine fruits, aroma of vanillia, fullbodied and harmonious, elegant finish

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## Blauburger

Very dark ruby red colour, primary fruit aromas, a fine, dense red wine with gentle tannins.

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## Secco White

Lively and with bubbles – a cuvee of Veltliner, Muskateller and Riesling.

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## Secco Rosé

A fruity, fresh cuvee of Zweigelt and Cabernet Sauvignon – a perfect summersparkling.

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## VeltlinerSekt

Crisp and fresh with delighting aromas of apples and typical white pepper spice.



# In the vineyards

Our vineyards are located within a radius of 2 km around Poysdorf. Even though the vineyards are close together, there are many differences in soil type. We pay particular attention to working hand in hand with nature. Careful soil cultivation, greening between the rows in order to create conditions for beneficial organisms as well as a vital and healthy soil is extremely important for us in order to enhance the quality of the grapes and protect our valuable property – the soil!





# our "Open Cellar" days

Once a year we extend an open invitation to come and taste the new vintage at our estate. We are open from 4 pm every day. Informative winery tours can be arranged upon request.

Enjoy a few hours in pleasant surroundings with a glass of good wine and regional specialties! We look forward to seeing you! More information about our Open Cellar days and other tasting events can be found on [www.huglwimmer.at](http://www.huglwimmer.at)





SAURSEL



# About the Poysdorfer Saurüssel

Perhaps you know it already? The Saurüssel used to be a famous wine in the Seventies. It has now been revitalised in a more contemporary style as a light Grüner Veltliner with 11.5% abv, crisp acidity and a fruity taste. We really love it on warm summer evenings outside in the garden or on the terrace!





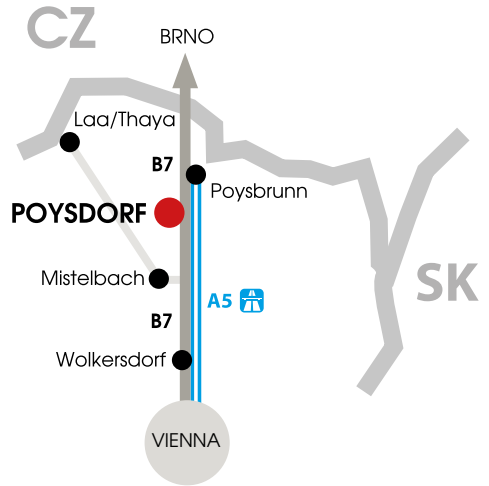
# The way to wine

We are very happy to welcome you to our wine estate! However, we request that you phone us in advance. Should we not be personally available, our wines can be found at the Wine Market in Poysdorf. Our current price list or special information about any of our wines can be provided upon request.

Our wines are not just purchased directly at the wine estate. They are available in good restaurants and hotels as well as via many distributors who sell our wines in Austria, Germany, the Czech Republic, Japan and the USA.

Visit our website – [www.huglwimmer.at](http://www.huglwimmer.at) – and find out more about events and tastings at our estate, our trade partners as well as interesting details about our wines.





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Photos: Steve Haider, Robert Herbst, Michael Reidinger  
Layout and artwork: www.kautzbeisser.at

# WEINGUT huglWimmer



Auf der Schanz 28, 2170 Poysdorf, Tel. +43 2552/20369, Fax DW 1  
office@huglwimmer.at, huglwimmer.at

"Sustainable Austria" is a seal of approval for wines produced in a sustainable fashion. They are produced in observance of certain economic, ecological and social criteria, and are closely scrutinised for adherence to these principles. From the harvesting of the grapes, through the élevage of the wine to the bottling, the entire production process is critically examined for its contribution to sustainability. Sparing use of water, energy, fertilisers and efficient use of machinery are among those aspects positively evaluated – as are, for example – providing fair working conditions and sustainable business practices. Only when all of these requirements are satisfied is a winery permitted to label his wines with this seal.

