

Sylvia and Martin run the Hugl-Wimmer winery. Their love of wine was actually initiated from an early age as they were lucky enough to be born into wine families. Even though their families have been involved in growing grapes for many generations, they name themselves a young wine estate.

The Weinviertel in the Northeast of Austria is the home of their wines. The key focus is on Grüner Veltliner in its various interpretations. With their different soils the 35 hectares of vineyards offer them perfect conditions for fresh and peppery styles of Grüner Veltliner which guarantee pleasure and fun and suit perfect every drinking occasion.

## Weinviertel DAC Reserve

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

### Technical Specifications

Variety	Grüner Veltliner, Weinviertel DAC
Vintage	2024
Alcohol	13,0 % vol   dry
Serving Temperature	10°C
Vine Age	35 years
Storing Potential	2026-2034
Food Pairing	beef steak

### Vinification

The ripe grapes are processed very gently with 12 hours on the skins and then fermented under temperature controlled conditions in oak barrels. Matured on the fine lees for 6 months.



### Region

Poysdorf is located in the Weinviertel region (wine quarter of Lower Austria) about 60 km in the north of Vienna pretty close to the Czech Republic. Weinviertel is the biggest wine growing region in Austria with about 14.000 hectares of vineyards and is the most important region for growing Grüner Veltliner.

### Soil

Weinviertel is known for the soft hills with loess soils which offer perfect conditions for growing fruit-driven white wines. The loess in that region is pretty deep grounded and saves water and nutrients.



### Sustainable Austria

"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 winegrower permitted to label his wines with this seal.

