

The Waldschütz Wine Estate in the Strassertal Valley



For 4 generations already, the secret of wine-making has been passed on from father to son.

The Waldschütz winery is situated in Elsarn, at the south slopes of the Manhartsberg, at the beginning of the Kamptal wine region whose name has been given by the landscape of the river Kamp. This region is one of Austria's most fascinating wine growing areas.



Since 2022 Markus Waldschütz has been the estate's owner and winemaker. With the big help and input from his family, he has been creating from year to year nature-oriented, fruity and fresh wines, so typical for the Kamptal region. The products range is based on Grüner Veltliner (55%), Riesling (15%) and other varieties (30%) Sauvignon V

Markus Waldschütz



After successfully graduating at the school for viticulture and winegrowing in Krems an der Donau (Austria) he did an internship in Styria (Brolli winery) and in Lower Austria at Ott winery. He also completed international internships at

famous wineries in California (Au Bon Climat) and in New Zealand (Nautilus Estate). Since the middle of the year 2010 he has been back at the family's winery. Thanks to the experience and knowledge he was able to gain, he now brings new and fresh ideas to the old cellars.

Reinhard Waldschütz



At the age of 17, Reinhard spent a year's internship in the neighbouring Germany (Rheinland-Pfalz). His mentor was a well-educated family man. His was convinced that in order to produce delicious wines, one had to have an intact

family life and a clear head. These words and their philosophy have had a great impact on Reinhard. Upon his return he started to produce wines with a pronounced, freshness, finesse and purity – wines with charisma and emotions.

vineyards and the soil

The soil of the vineyards in Kamptal are perfectly suited for Grüner Veltliner. Its main component is basically made of „Löss“ (Loess). Löss is a clastic, predominantly silt-sized sediment, which is formed by the accumulation of wind-blown dust.



A

perfect vineyard for Riesling - „Wechselberg“ & “Gaisberg”

The mica-slate of the vineyard „Wechselberg“ & “Gaisberg” is responsible for mineral and very typical Kamptal Rieslings.



the three levels of KAMPTAL^{DAC}

KAMPTAL^{DAC} REGIONAL WINE

Kamptal regional wines are characterised by accessibility and freshness. The typical Kamptal wine bears the hallmarks of the valley in which it grows, of cool nights and hot days, of the temperate valley mouth in the south and the bracing air of the woods to the north. From 11.5% ABV

KAMPTAL^{DAC} VILLAGE WINE

In the Kamptal, soils and climates change over short distances. This diversity is expressed in the valley's 'villages' wines, and reflects the characteristics of each individual municipality. From 12% ABV

KAMPTAL^{DAC} SINGLE VINEYARD

Kamptal's single vineyard wines all exhibit distinctive personalities. They reflect the soil structure and the various microclimates found in the most detailed of areas, and with this faithfully express the individual character of each vineyard. From 12.5% ABV

Our DAC-wines

regional wine

Grüner Veltliner Kamptal^{DAC}

village wine

Grüner Veltliner Strass Kamptal^{DAC}

Riesling Strass Venesse Kamptal^{DAC}

single vineyard wine

Grüner Veltliner Strasser Ried Rosengarl Kamptal^{DAC}

Grüner Veltliner Strasser Ried Grub Kamptal^{DAC}

Riesling Strasser Ried Gaisberg Kamptal^{DAC} Reserve



waldschütz®

quality in vineyards & cellar

Working close to the nature in the vineyards gives fruity, fresh and pure wines full of personality.



The quality checks in the vineyards - low pruning in winter, thinning and trimming – are all important parts of the success. The number of vines is about 3.800 to 4.000 per hectare. The height of the trunk is a little bit

shorter in order to have more foliage. The harvest takes place by hand usually from September till November. Every vineyard will be harvested two to three times.



For our premium products, two to four healthy and ripe grape bunches will remain per vine. After harvesting the grapes, they will be pressed very softly in order to avoid the extraction of tannins. The fermentation is temperature

controlled and takes place in steel tanks. We prefer a slower fermentation of about 5 weeks. Then the wine can “sleep” until February in the steel tanks. Before the wine get clear and filled in bottles, it will be filtered.

awards

Falstaff

93 pt. - Grüner Veltliner Ried Rosengartl Kamptal DAC

94 pt. - Steinvision

94 pt. - Riesling Ried Gaisberg Kamptal DAC

92 pt. - Grüner Veltliner Strass Aturo Kamptal DAC

92 pt. - Weissburgunder

International Wine Challenge London

Gold – 95 pt. Grüner Veltliner Rosengartl Kamptal DAC Reserve 2017

Gold – 95 pt. Grüner Veltliner Rosengartl Kamptal DAC Reserve 2016

Gold - Grüner Veltliner Aturo Kamptal DAC Reserve 2013

Silber - 92 pt. - Grüner Veltliner Strass Aturo Kamptal DAC 2018

contact

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