

SCHWARZ

THE BUTCHER

COUNTRY
Austria

REGION
Burgenland

APPELLATIONS
Leithaberg

OWNER
Michael Schwarz

ESTABLISHED
1999



Hans Schwarz's career actually began as a butcher, hence his nickname, "The Butcher". Hans is a true "Burgenlander" which means he is a hunter and a farmer and knows how to get things done with his hands as the generations before him had taught him. With the exception of a small production of the house wine "Giovanni", the Schwarz family primarily grew and sold their grapes to the local winegrower's cooperative and wine master Alois Kracher. Enthusiastic about the excellent quality of the grapes, the Alois encouraged him to try his hand as a winemaker. With the help of Kracher and Manfred Krankl (Sine Qua Non winery), the first wine under its own name came onto the market in 1999. Following the success story of Hans Schwarz, his son Michael took over the winery in 2017, who had previously gained professional experience on the Saar, Mallorca, southern France and Australia.



THE BUTCHER ZWEIGELT

90 Points | *Falstaff*

Violet-reddish in color. Aromas of cherry, dark berries, herbs and spices. On the palate it is balanced with firm tannins and flavors of cherry and oak.

Pairs well with anything from your local butcher.



THE BUTCHER BLAUFRÄNKISCH

92 Points | *Wine & Spirits*
Top 100 Best Buys | *Wine & Spirits*

This Blaufränkisch is bursting with strength. After 12 months in wood, it shows ripe cherry fruit, dark berry jam and an unbelievable expression of minerality.

Pairs well with anything from your local butcher.

+ VEGAN

+ SUSTAINABLE

+ FAMILY OWNED

+ HIGHLY RATED

+ TOP 100 BEST BUYS

