

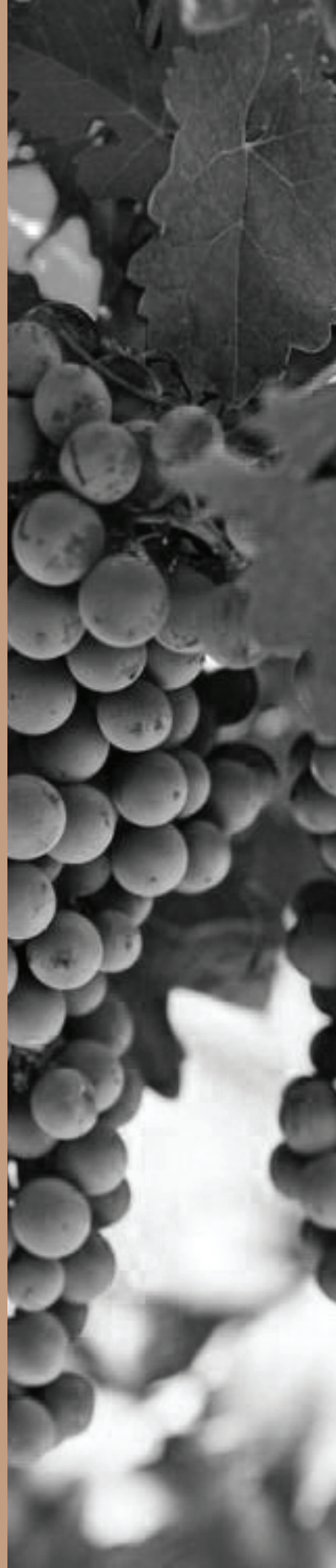
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ESTERHÁZY
WEINGUT

ESTERHAZY ESTATE

Burgenland. Austria

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ESTERHAZY ESTATE

The history of the House of Esterházy goes back to the 13th century. The princely line was founded in 1687 by Emperor Leopold I. The ancestral family seat – the baroque Esterházy palace in Eisenstadt – was designed by the Italian architect, Carlone, and completed in 1683.

Empress Maria Theresia loved the wine that was born from the mild climate of the lake and refined in the Esterházy cellars. And the world-famous composer, Joseph Haydn, wanted to have part of his salary as the court musician paid in wine – which was recorded in 1789.



Along with their high level of education and interest in art, music and science, the Esterházy princes were known also for their magnificent royal household. Even the well pampered Johann Wolfgang von Goethe raved about a “fairy tale kingdom” during his visit to one of the Esterházy festivities.

Wine-growing has been in the genes of the House of Esterházy for more than 250 years, and it has evolved to today’s standard with the opening in 2006 of the new winery, with its state of the art equipment and presentation rooms near Eisenstadt. Esterhazy is Europe’s first B-Crop Certified Winery.



THE NEUSIEDLERSEE

No other wine region can come up with a higher multitude of soils and climatic particularities than the Pannonian region on the western shore of Lake Neusiedl.

The Neusiedlersee-Hügelland region is characterized by the prominent, nearly 30 kilometer-long Leithagebirge ridge as well as by the Neusiedlersee, a vast lake that has a warmth-retention influence here.

The Leithagebirge and the Ruster Hügelland are optimal for protecting our wine region from severe weather as well as embracing the Pannonian climatic influences from the East and South.

With little rainfall, hot summer temperatures and mild fall days, the Pannonian plain provides a Mediterranean-like climate.



GRUNER VELTLINER

Pale straw yellow on the nose fresh-savory fruit as pears and quinces accompanied by spicy/peppery notes. On the palate lively acidity, medium bodied and a long finish. Prime example of Veltliner with good reserves.

WINE STYLE	Dry
VARIETY	Grüner Veltliner
VINTAGE	2019
AGE OF VINES	28 years old
VINEYARDS	Clay and limestone soil
HARVEST	Selective hand harvesting, yields 50hl/ha
ALCOHOL	13%
SERVING TEMP.	46-60 degree F.
VINIFICATION	Hand-picked, exclusive use of free-run juice, cooled fermentation at 19°C
FOOD PAIRING	Cold and warm appetizers, poultry, schnitzel
RATING	90 PTS. Wine Enthusiast



ZWEIGELT

Dark ruby garnet. On the nose ripe heart cherries and black berries, accompanied by a hint of nougat. The elegant body and the soft, silky tannins makes it very enjoyable. An ideal food companion.

WINE STYLE	Dry
VARIETY	Zweigelt
VINTAGE	2017
AGE OF VINES	22 years old
VINEYARDS	Heavy loamy soil on gravel base
HARVEST	Selective hand harvesting, yields 50hl/ha
ALCOHOL	13.5%
SERVING TEMP.	57°-61° F.
VINIFICATION	Traditional must fermentation punching down and flooding of cap. 10 days skin contact
RATING	90 PTS. Wine Enthusiast



BLAUFRANKISCH

Intense purplered. On the palate fresh fruits as blackberries, sour cherry and rose hips. Furthermore hints of violets and black pepper, what makes this Blaufränkisch so typical. The lively acidity and the velvety texture offer a tremendous drinking pleasure. Perfect wine for every occasion!

WINE STYLE	Dry
VARIETY	Blaufränkisch
VINTAGE	2017
AGE OF VINES	26 years old
VINEYARDS	Heavy loamy soil on gravel base
HARVEST	Selective hand harvesting, yields 50hl/ha
ALCOHOL	12.5%
SERVING TEMP.	57°-61° F.
VINIFICATION	Traditional must fermentation with punching down and flooding of cap, 10 days of skin contact
RATING	92 PTS Wine Enthusiast



PINOT NOIR

Transparent ruby garnet. On the nose fine aromas like strawberries and sour cherries with hints of blood orange and marzipan. On the palate, superb elegance and delicate, silky tannins give a wonderful structure. Ideal as a universal food companion!

VARIETY	Pinot Noir
VINTAGE	2017
ORIGIN	Burgenland
VINEYARD	St. Margarethen, Rust
VINIFICATION	Fermentation with flooding of the cap, 12-day skin contact to preserve the fruit, 12 months barrique
ALCOHOL	13%
SERVING TEMP.	14°-16°C
RATING	90 PTS. Wine Enthusiast

LEITHABERG BLAUFRANKISCH

Dark ruby red. On the nose complex aromas of stewed sour-cherries, cranberries, and juniper, with white pepper and discreet toffee aromas. The crisp, stimulating acidity, satiny tannins, and a chalky minerality give a lavish structure to the wine. Despite its opulence, the wine is fine textured and extremely elegant

WINE STYLE	Dry
VARIETY	Blafränkisch
VINTAGE	2016
AGE OF VINES	29 years old
VINEYARDS	St. Georgen, Großhöflein
SOIL	Calcareous brown soil
ALCOHOL	32.5%
SERVING TEMP.	15-17° C.
VINIFICATION	Fermentation with 18 days of skin contact, maturation for 16 months in French oak and large wooden casks (5.500 liters)
RATING	92 PTS. Wine Enthusiast



LEITHABERG CHARDONNAY

Pale straw-yellow. On the nose apricot and crisp pear, paired with hay and delicate toffee, accompanied by flintstone. On the palate black pepper and a smoky minerality; creaminess and depth from maturation in the large oak cask, vibrant acidity creates an elegant drinking pleasure. Eternal finish!

VARIETY	Chardonnay.
VINTAGE	2017
VINEYARD	St. Margarethen
VINIFICATION	Hand-picked, exclusive use of free-run juice, cooled fermentation at 20 - 24°C with 6 months on the fine lees, fermentation and maturing in 500-l casks
ALCOHOL	13%
SERVING TEMP.	8°-11°C
RATING	91 PTS. Wine Enthusiast

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ESTERHÁZY

W E I N G U T



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