



**WHERE**  
AUSTRIA

**WHAT**  
WHITE

**WHEN**  
DAILY,  
HAPPILY

## ZUSCHMANN-SCHÖFFMAN GRÜNER VETLINER 'KLASSIC'

Strangely exotic Austrian.

**ZUSCHMANN  
SCHÖFFMANN**



### CONCEPTUAL DOPPELGÄNGER

Miss Wurst is a very famous Austrian. Though you've never heard of her, she is a wonder in Europe and a true visionary who let her inner diva shine through against much tumult and adversity. While a little hard to understand to our eyes and ears here on the provincial shores of America, if you simply listen and watch without prejudice, you will see genius at work. The Zweigelt requires that kind of audacious plunge - jump right in, you will not be disappointed.

**WINEMAKER** Peter Schöfmann

**REGION** Niederösterreich,  
Weinviertel

**GRAPE VARIETY** Gruner  
Vetliner

**SOIL** Loam and loess with a  
gravel base, and Muschelkalk  
(shell/lime)

**AGE OF VINES** Planted between  
1970 and 2014

**PRODUCTION** 12,500 bottles

**VITI VINI** Certified organic,  
hand harvest, de-stemmed,  
natural settling, 2 hour  
maceration, fermentation at 16  
degrees Celsius, cold stabilized  
and bottled un-filtered.

### PRODUCER

Zuschmann Schöfmann is a 17  
hectare certified organic  
estate run by husband and wife  
team, Else Zuschmann and Peter  
Schöfmann. The estate is  
located in the undisturbed,  
quite natural environment in  
Martinsdorf. This sub-region is  
located in the eastern part of  
the Weinviertel (the 'wine  
quarter'), located 20 minutes  
from Vienna. Else's family  
background is agriculture and  
she is trained in wine  
production.

Peter trained as a chef and has  
always loved wine. In 2000, Else  
began working on her family farm,  
and in 2007, the couple made  
the decision to focus on their  
passion and produce wine. Their  
aim is to produce elegant, well-  
structured wines with harmony,  
balance and the ability to age.  
There is no ambition to grow,  
because according to Peter, then  
he would lose control over his  
'babies', the vines. He knows  
each and every vine by name.  
The labels creatively depict  
the couples' 3 phases of life.  
This range reflects The Prime of  
Life. Else and Peter are adamant  
about soil health being the key  
ingredient for the production  
of quality wine. Peter's approach  
in the cellar is quite simple.  
Grow healthy, happy grapes!

