

WHERE
AUSTRIA

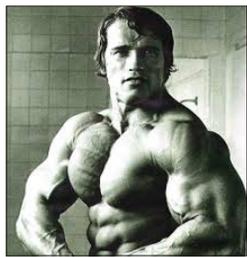
WHAT
RED

WHEN
CHANGE OF
IDENTITY

ZUSCHMANN-SCHÖFFMAN ZWEIGELT KLASSIK

Not a Zeigfeld folly, but just as
schtuppin' jolly.

SCHMANN
SCHÖFFMAN



CONCEPTUAL DOPPELGÄNGER

When he came to our shores, his name was a difficult mouthful, but he triumphed through the sheer will of your not so average Austrian. (the will of the average Austrian is pretty impressive as well). Audiences watched him pump iron and then swooned at his bouncing pecs in Conan the Barbarian. Hell, many Americans had no idea what Austria was at all, let alone the breeding ground for a multi-syllabic, multi-talented force of nature. That's OK, we can get over it again - we'll all be the better for it.

WINEMAKER Peter Schöpfmann

REGION Niederösterreich

GRAPE VARIETY Zweigelt

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

AGE OF VINES Planted between 1970 and 2014

PRODUCTION 7,000 bottles

VITI VINI

Certified organic, hand harvest, de-stemmed, natural settling, 3 week maceration, fermentation at 18 degrees Celsius, cold stabilized and bottled un-filtered.

PRODUCER

Zuschmann Schöpfmann is a 17 hectare certified organic estate run by husband and wife team, Else Zuschmann and Peter Schöpfmann. 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 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!

communal brands

