



**WHERE**  
AUSTRIA

**WHAT**  
WHITE

**WHEN**  
ALWAYS

## ZUSCHMANN-SCHÖFMANN GEMISCHTER SATZ TRADITION MARTINDORF

Mix and match for pivotal nuance.

**ZUSCHMANN  
SCHÖFMANN**



### CONCEPTUAL DOPPELGÄNGER

The pure bred dog gets lots of attention at the annual meeting of people without children (Westminster kennel Club dog show), but most intelligent people understand the beauty of a good mix. Hell, even moron DJs understand the magic of the mix. Well, pragmatic winemakers also know how to take advantage of the mix, so that they can make something as well-adjusted as Tucker, here: a very happy and loyal buddy who is a mix of German Shepard and Rottweiler. Add the plussed and subtract the minuses and that is why we like mixes so so much. We're all mixes after all.

**WINEMAKER** Peter Schöfmann

**REGION** Niederösterreich

**GRAPE VARIETY** Weißburgunder, Traminer, Frühroter Vetliner, Welschriesling

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

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

**PRODUCTION** 11,000 bottles

**VITI VINI** Certified organic, hand harvest, de-stemmed, natural settling, co-fermentation at 16 degrees Celsius, 6 weeks on lees, no MLF to retain freshness, cold stabilized and 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 Weinvertel (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!

**communal brands**



CLASSIC WINE FOR MODERN PEOPLE