



WHERE
AUSTRIA

WHAT
WHITE

WHEN
NEW MOON, NEW
DAY, NEW LIFE

ZUSCHMANN-SCHÖFFMAN GRÜNER VELTLINER 'LÖSS'

Lush louche loves the grüner after a nooner.

**ZUSCHMANN
SCHÖFFMAN**

WINEMAKER Peter Schöfmann

REGION Niederösterreich

GRAPE VARIETY Gruner
Vetliner

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

AGE OF VINES Planted
between 1970 and 2014

PRODUCTION 2,500 bottles

VITI VINI Certified organic, hand harvest, off the single vineyard, Ralessen. A higher sand and loess content results in a creamier style. This vineyard has the ability to ripen fruit further. Referred to as the 'mature miracle', harvest is later. De-stemmed, natural settling, 4 hour maceration, spontaneous fermentation at about 16-23 degrees Celsius, MLF and maturation in 500L Acacia barrels, 12 months on lees and some battonage, cold stabilized and bottled un-filtered.

PRODUCER Zushmann 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



CONCEPTUAL DOPPELGÄNGER

I cannot believe this döppelganger has yet to be uncorked! He could fit the bill for the whole ZS lineup—perhaps it's an Austrian thing: perfecting the body, regardless of arena. Young Ahnold is such a wonder to behold—impossibly wonderful in every way and well documented to be free to share his lush ripeness with many admirers. And why not? Taut and fine and decidedly peculiar when compared to his competition in his day. He changed the way the world viewed things. No higher achievement than that—except maybe changing the way the world does things. Hmmm...

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!

