



**WHERE**  
AUSTRIA

**WHAT**  
WHITE

**WHEN**  
UNCOMMONLY  
REGULARLY

## ZUSCHMANN-SCHÖFFMAN GRÜNER VELTLINER 'MUSCHELKALK'

Young vines in strong climes yields exotic times.

**ZUSCHMANN**  
**SCHÖFFMAN**



### CONCEPTUAL DOPPELGANGER

Austrians are so...Austrian. They are a singular people who would bristle at the confusion with German people by an American, who through well-meaning banter, can insult like no other. Moving on - this is Tamira. She is of similar vintage to the vines (think little sister), she is Austrian, she is a tennis star and a she is radiant and sexy. She may be green and drive a hot pink Prius around for all I know, which wouldn't surprise me, but that doesn't really matter. What matters is that she is dynamic and tireless and excels on the court. After a particularly tough game, she likes to relax with a wonderfully spicy curry. I think I'm in love.

**WINEMAKER** Peter Schöfmann

**REGION** Niederösterreich, Weinviertel

**GRAPE VARIETY** Gruner Veltliner

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

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

**PRODUCTION** 5,500 bottles

**VITI VINI** Certified organic, hand harvest, off the single vineyard, Plessberg, destemmed, natural settling, 4 hour maceration, spontaneous fermentation and MLF in stainless steel at 16-23 degrees Celsius, 6 months on less 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 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!

