



**WHERE**  
AUSTRIA

**WHAT**  
SPARKLING

**WHEN**  
WHEN THE USUAL  
WON'T DO.

## ZUSCHMANN-SCHÖFFMAN GRÜNER VELTLINER BRUT NATURE

Time + Passion + Bravery = Masterpiece

**WINEMAKER** Peter Schöffmann

**REGION** Niederösterreich, Weinvertel

**GRAPE VARIETY** Grüner Veltliner

**SOIL** Loam and loess with a gravel base

**AGE OF VINES** Planted in the 1980's

**PRODUCTION** 5,000 bottles

### VITI/VINI

Certified organic, hand harvest, from a few select parcels around the village of Martinsdorf. The fruit was whole bunch pressed very gently and only the free run juice was used. Primary fermentation took place in steel tanks followed by a natural malolactic fermentation. The wine was then transferred to bottle for secondary fermentation. The wine remained on the lees in the bottle for 30 months and stored in the ancient cellar beneath the winery before being disgorged. No dosage was added.



### CONCEPTUAL DOPPELGÄNGER

We love Adele, you love Adele, who the hell doesn't love Adele? She is a modern classic. While only 30 years old she is clearly an old soul. The woman is the embodiment of a modern take on a true classic. That is hard to pull off. There are many who believe you shouldn't mess with the great classics... we appreciate those willing to take the risk. Yes

Champagne is great... we love Champagne. But why not take that model, apply it to something different like Grüner Veltliner, and see what come out. "So hello from the other side."

### PRODUCER

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

