

## Thomas Stopfer, Gemischter Satz, Wagram

£12.99

**Vintage:** 2018

**Bottle Size:** 75cl

**Alcohol %:** 12%

**Country:** Austria

**Description:** Flowery fragrant fruit components on the nose, with delicate scented notes and underlying citrus notes on the palate, accompanied by a long and aromatic finish.

**Cepages:** Riesling, Grüner Veltliner

**Group:** Austria

**Sub group:**

**Colour:** White

**Closure:** Screwcap

**Producer:**

**Website:** <http://www.weinhof-stopfer.at/>

**Organic/Bio Status:**

**Food / cocktail match:** Try this with a summer salad, or even spicy Thai food.

**Food / cocktail recipe:**

**Press** "This tiny vineyard is producing wines that truly reflect their unique terrior and Thomas Stopfer keeps a careful eye on every aspect of the operation" - Jaime Goode, The Wine Anorak.

**Awards**

**Other Info:** The estate is located in the municipality Ruppersthal in the Lower Austrian wine region Wagram. This traditional family has been practicing viticulture here for several generations. Today the operation is managed by Thomas Stoeper.

The vineyards cover eight hectares of vineyards in the vineyards Kogelberg and Steinberg (Großweikersdorf). They are planted to 80% with the white varieties Grüner Veltliner, Roter Veltliner, Pinot Blanc,



Riesling, Rivaner and Gelber Muskateller, as well as to 20% with the red varieties Zweigelt and Cabernet Sauvignon. In the vineyards are environmentally friendly, tended with natural management. These include planting between rows for the purpose of regulating the water balance and the use of natural resources. The majority of the wines are aged in steel tanks and depending on the specific wine, spend typically three weeks to five months in the bottle.

Among the premium wines include the two developed in 500-liter acacia barrel white wines Grüner Veltliner Steinberg which is fermented spontaneously.