

## Press

### **Wine Spectator (May 31, 2007) , Kim Marcus**

#### **Zweigelt Qualitaetswein Trocken Donauland Wagram Red Soil 2004 ( 87 )**

Very plummy-tasting, with spice notes and hints of orange peel. The lively, juicy finish echoes the flavors, with notes of tropical fruits. Drink now through 2009.

### **Wine & Spirits (April 2007) , Peter Liem**

#### **2005 Donauland Riesling ( 90 )**

While this wine's ripe fruit flavors take center stage, they don't detract from the delicate clarity and smoky stoniness that place this firmly in the Donauland. Rhambutan and pear flavors mingle with dusty earth notes, staying brisk and lively through the fragrant finish.

#### **2005 Donauland Windspiel Riesling ( 89 )**

Exotic flavors of papaya, litchi and guava are backed by racy acidity and a piercing stoniness. It's surprisingly sleek and lively for its ripeness. An excellent value.

### **Stephen Tanzer International Wine Cellar (Nov/Dec 2006) , Peter Moser**

#### **2005 Fritsch Gruener Veltliner Schlossberg ( 93 )**

Medium green-yellow. Exotic fruit aromas of pineapple and mango complicated by smoky spices and anise. Full and firm in the mouth, with a deep sweet impression of extract. Tropical fruit flavors are lifted by yellow apple. At once a powerful, focused and elegant veltliner with very good balance. Finishes with a tobacco nuance. Truly a superb example of the vintage, and a wine with considerable aging potential. Drink 2008-2015.

#### **2005 Fritsch Riesling Reserve ( 92 )**

Medium yellow-green. Aromas of vineyard peach, passion fruit and minerals, with subtle balsamic nuances. Juicy peach and blossom honey flavors harmonize nicely in this full-bodied but firm wine, thanks to its solid acid spine. Exotic fruits linger on the finish. This should develop positively in the bottle. Drink 2007-2014.

**2004 Fritsch Pinot Noir “P” ( 89 )**

Deep ruby-garnet with violet highlights. Dark berry compote, mandarin orange zest and captivating spicy nuances on the nose. Juicy and concentrated, with a silky texture and continuing notes of blueberry and spice. Drink 2007-2014.

**Stephen Tanzer International Wine Cellar (Nov/Dec 2005), David Schildknecht**

*“Karl Fritsch used the year 2004 to consolidate his range of offerings. His example might constructively be followed by many small wineries in the area that produce several varietals, each of which is bottle and labeled confusingly plot by plot. In addition to his juicy, refreshing series of veltliners, Fritsch produced the best red wines north of the Danube River in 2003. You may think that my tasting notes and scores on these latter wines are colored by patriotism, but these wines can withstand international comparison.”*

**2004 Fritsch Gruener Veltliner Steinberg ( 89 )**

Pale green-yellow. Pronounced aromas of green apple, white pepper and green bean offer an inviting fragrance and follow through in the mouth. At once creamy in texture and juicy, with firm underlying structure. Lingering finish offers strong mineral character. Drink now through 2010.

**2004 Fritsch Gruener Veltliner Schlossberg ( 91 )**

Medium green-yellow color. Inviting ripe tropical fruit aromas verging on exotic. Juicy but creamy and soft in the mouth, with a hint of caramel complementing the wine’s explosive exotic fruit character. Luxurious and convincingly long on the finish. Drink from 2007-2012.

**Parker (2006), David Schildknecht**

**2005 Fritsch Gruener Veltliner Windspiel ( 87 )**

It had been several years since I last tasted with Karl Fritsch, Jr., during which time he has picked up a new importer and adopted very classy new labels. Fritsch’s 2005 Gruener Veltliner Windspiel is the latest in a long, successful line of lightweight Gruener Veltliner at this address, and represents an excellent value. (The name—meaning “wind play”—has now been put into service for other varietals as well.) Chasselas-like aromas of hay and almond usher in a delicate yet glossy palate, and subtly salty white pepper and beet root complete this discreet but attractive and satisfyingly juicy Veltliner.