



Weingut Pöckl

Region:	Neusiedlersee, Burgenland
Village:	Mönchhof (where winemaking dates back to 1217)
Size of Winery:	35 ha (plus 10 ha of contract grape buying)
Winemaker:	René Pöckl
Winery Manager:	Theresa Pöckl
Soil:	Loam, gravel, deep sandy soils with iron and chalk
Climate:	Pannonian – hot summers, cooler balanced nights due to the influence of Lake Neusiedel
Grape Treatment:	Sustainable, hand harvested in max. 300kg boxes, gentle pressing
Vinification:	Spontaneous fermentation, no enzymes, no fining, filtration at bottling, manual temperature control

History: As the Pöckl farm was traditionally given to the eldest son, younger son Albert Pöckl decided to move to the United States in 1900. He settled in Minnesota and made a small fortune cattle farming, but after 10 years he was ready to marry and returned to Mönchhof.

The history of the Pöckl winery starts in 1910, when **Albert Pöckl** laid the cornerstone for the farm which comprised cultivation of land, livestock breeding and viniculture at that time. Together with his wife Katharina he also ran the village's tavern.

In 1945 Albert handed the farm over to his son **Theodor Pöckl**, who started to focus on winegrowing and expanded the business to 10 hectares. His son **Josef Pöckl** took over in 1979 and with his wife Theresa transformed the estate into a true winery. In 1986 they decided to exclusively grow red grape varieties. Considering the climate and the soil composition, Josef planted the well-known regional varieties Zweigelt, Blaufränkisch, St. Laurent and Pinot Noir and he began to experiment with the international varieties Merlot and Cabernet Sauvignon. By visiting different wine growing countries, Josef was able to exchange opinions and knowledge with other wine growers and discuss typicalities of grape varieties as well as aging techniques. In 1989 he started to use Barrique-barrels and producing red wine cuvées since 1990 .

In 1996 their son René (then only 17 years old) made his first wine, having planted Syrah at the age of 14 and deciding to blend it with Zweigelt. At only 18 years old, he won the Falstaff Prize of Winemaking (the highest award for a winemaker in Austria), for his wine Reve de Jeunesse- "Dream of Youth". Working alongside his father, René began making wine in earnest in 2002 and is the current winemaker.

Many national and international successes confirm the outstanding quality of Pöckl wines, characterized by intense fruit, elegance and distinct tannins. In a country of more than 6000 winemakers, Weingut Pöckl is one of only eleven wineries that consistently receives 5 stars from the Falstaff wine guide, the premier wine book of Austria.

After the untimely death the great red wine pioneer Josef Pöckl, Theresa and René Pöckl took over the winery in 2011.

Philosophy: Weingut Pöckl wines reflect the typicalities, the climate, the terroir as well as the great care put into the work in the vineyards and the cellar. To consistently reach this goal, they have a strict way of working that is very close to nature.

They do not try to emulate wines from other regions or countries nor do they follow fashion or hype. They use no tricky methods to make the wine uniform year after year. But time does not stand still at the winery. Pöckl combines nature and tradition with modern techniques in vineyard and cellar to create honest and high quality wines. What you miss in the vineyards can't be made up for in the cellar. Reduction in harvest quantities and rigorous selection of grapes are only two examples that contribute to the well-known Pöckl taste sensations.