

Owners: Johann and Michaela Stadlmann

Winemaker: Johann Stadlmann

Hectares/acres: 12/30

Wine Region: Thermenregion, Traiskirchen

Wine Varietals:

White

Veltliner (68%): Zierfandler, Rotgipfler, Neuburger, Pinot Blanc, Muskat, Riesling, Gruener

Red (32%): Pinot Noir, St. Laurent, Zweigelt, Cabernet Sauvignon,

Climate: Anninger, the last big foothill of the Soil: Brown soil with sandy loam

Sheltered from the cold winds of the north by the

Vienna Woods, and influenced by the mild Pannonic climate from the southeast. The

Thermenregion is among Austria's warmest and most beautiful wine-growing areas,

comparable to the regions of Burgundy and Alsace.

Vinification and Grapes: bug used wood barrels are used. Even for Chardonnay and

Cabernet Sauvignon, no barriques are used. As a result, the wines are full of character and

typical of the variety. The red wines designated "Classic" are aged primarily in large wooden

barrels, however the "Reserve" reds are aged in small oak casks for up to 18 months. If the

vintage or vine variety requires it, stainless-steel tanks and/or

Annual sales: 60 000 Bottles

Export: Germany, Switzerland, Netherlands, Japan, Great Britain, USA

Thermenregion, Traiskirchen

The House of Stadlmann's history of wine growing dates back to as early as 1780 when its founder Johann Stadlmann I dedicated himself to the production of high-quality wines. The knowledge of winemaking has been handed down and developed by seven generations.

After his education in the Stadlmann gained experience in wine-growing estates in Alsace, Germany and Aldo Adige,

Italy. He trusts in his feeling, his palate, his experience and that of his predecessors. No

manipulation, but harmony with nature, this has been and will always be the credo of all the members of the Stadlmann family.

The wine-growing area Thermenregion stretches from the outskirts of Vienna along a chain of hills into the plain south of the town of Baden. Its name is derived from the thermal springs rising here along a fault line. Wines from the Thermenregion are among the most sought after Austrian vintages.

Only vine varieties that harmonize with the soil and the climate of the Thermenregion are cultivated on twelve hectares of vineyards. When planting his new vines, it is predominantly Stadlmann's own vine material that is selected and grafted.

The Zierfandler (Spätrot) and Rotgipfler varietals are indigenous to Thermenregion. They date from the days of the Hapsburg Empire, and were both known by the name of "Gumpoldskirchner". Served in royal courts throughout Europe, "Gumpoldskirchner" was called, "the wine of kings and the king of wines".

Rotgipfler produces full bodied wines that are capable of aging. At its best it is very expressive with marked acidity, herbal, fruit and spicy aromas, and golden color. The word Rot (red) comes from the fact that the drive tops turn reddish and bronze in the fall.

Genetically it is related to Traminer and Roter Veltliner (Malvesier).

Zierfandler will always be Stadlmann's hallmark wine. What makes this grape special is the combination of acidity and sweetness, due to the characteristic of the grape: While ripening, the Zierfandler grapes turn light red on the side exposed to the sun, giving them a high sugar content. On the shady side, however, the grapes are yellowish, crisp and acidic. The best Zierfandler site in the Stadlmann wine-growing estate is the "Mandel-Höh". The Zierfandler