

Salomon Undhof, Gruner Veltliner, Lindberg, Kremstal DAC

- Legendary 7th generation Austrian producer (W&S Top 100 Winery, 2013)
 - Opulent, rich with lush ripe stone fruit and lingering pepper
- Sustainably farmed and vinified with native yeast and minimal intervention

The Producer

Salomon Undhof is one of Austria's most celebrated producers. Over their 222 year history, Salomon has acquired some of the finest vineyards in Neiderosterreich including several Erste Lagen (1st growth) sites, and their wines are sublime reflections of them. The family has also been a leader in developing Austria's wine industry, with numerous achievements stretching over more than a century. Long a benchmark producer in the Terry These portfolio, Salomon is a true gem in our book.

Thanks to the Capucine Monks who ran the winery before passing it to the Salomon family, the estate vineyards are in an idyllic location of the Kremstal region along the Danube, next to the Wachau region. The vineyards cling to the steep hillsides overlooking the Danube and are some of the best-terraced sites in Austria. The upper hillside vineyards are weathered primary rock (Urgestein) and are mostly planted to the noble Riesling; indeed, 50% of Salomon's production is the cherished Riesling, compared to just 4% for all of Neiderosterreich. Gruner Veltliner is planted in the lower terraced hillsides where this hearty varietal thrives in the windblown loess soils. Salomon's wines clearly capture their sites—the Rieslings feature perfumed floral aromatics that are the hallmark of Kremstal while the Gruners show more power and the classic peppery finish that are classic for the region. www.youtube.com/watch?v=oL205baiQs4

The foundation to Salomon's success is the belief in selecting great vineyard sites. All viticulture is done by hand, a rare and expensive process given the extreme slopes Salomon farms. Bert uses native yeasts and minimal cellar intervention beyond a moderate cold soak to increase the dry extract and expression of vineyard characteristics. He adheres to the CIP (Controlled Integrated Production) regulations in optimizing soil health through a sustainable, non-interventionist, hands-on approach to pruning, canopy management and harvest. It is understandable that as a seventh generation wine family that the Salomon's would be keenly concerned about leaving their vineyards in optimal condition for the next seven generations.

The Salomon family has an impressive record of firsts. Looking back over the past 100 years, Fritz Salomon bottled the first estate wine of the greater Kremstal and Wachau area back in 1932; he also was the first to export Austrian wines to Europe and the USA. His son Erich, acting on an inspiration from Hospice du Beaune, transformed the deteriorating nearby Und Monastery into the first national Austrian vinothèque, Weinkolleg Kloster Und, now considered Austria's top winemaking school and home of the renowned Neiderosterreich Wine Fair. Erich's brother Bert Salomon, who took the reins of the estate in 2002, was instrumental in creating the DAC appellation system including the definitions of classic and reserve styles as well as the Erste Lagen classification.

The Wine

The Lindberg is Salomon's top Gruner Veltliner vineyard, located in the hills above Krems between the Kogl and Wachtberg Erste Lagen sites. The slope is composed of weathered primary rock and sandy loess. Whereas its stablemate Reserve wine, Von Stein, is all about intense stony minerality Lindberg is more opulent and rich. After hand harvesting, the wine sees a 12hr cold soak to develop optimal extraction of the flavors and structure of the wine. It is then fermented in stainless steel and is aged on its lees before bottling and extended aging prior to release. This wine is similar to what in the neighboring Wachau would be considered Smaragd however Bert Salomon prefers to consider his wines in regards to expression of site rather than having them measured by the ripeness of the fruit.



Region: Neiderosterreich

Appellation: Kremstal DAC

Vineyards: Lindberg, Erste Lagen site

Altitude: 350ft

Soil: weathered primary rock

Alcohol: 14.5%

Varietals: 100% Gruner Veltliner

Vinification: 100% hand-picked and de-stemmed into stainless steel, cold soak, native yeast fermentation

Aging: 10 months aging on lees in Stainless steel

Tasting Notes: Broad palate with lush ripe stone fruit, glossy mouthfeel with lingering pepper and stone on finish.

We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more.