

## Salomon Undhof, Riesling, Pfaffenberg, Kremstal Reserve DAC

- Legendary 7th generation Austrian producer (W&S Top 100 Winery, 2013)
  - From some of the finest sites in Austria
- 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](http://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 thru 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

In Austria, the vast majority of wine production is dedicated to Gruner Veltliner but the most cherished sites are dedicated to fine dry Riesling. Pfaffenberg is one of those sites proudly cultivated by the Salomon family. It is a steep rocky slope overlooking the Danube river and the town of Stein just on the border of Krems/Wachau. The vineyard is a continuation of the slope containing many of the most famed vineyards of the Wachau. Vines are over 50 years old and are farmed sustainably with great difficulty due to the aspect of the vineyard, it is literally a cliff overhanging the river. The due South orientation combined with the reflected light from the river allows the vines to ripen the fruit thoroughly. The resulting wine is lush with ripe stone and citrus fruit and a weightier glossy texture than its German neighbors to the North. It also shows the intensity and focus of the primary granite and gneiss soils that separate it from Alsatian Grand Crus. Pfaffenberg is an example of the lofty heights that can be achieved from Austria's best sites. It is broad and rich while lively and lithe. The purity of Salomon's precision winemaking allows this great site to shine through. This is a true world-class wine.



**Region:** Neiderosterreich

**Appellation:** Kremstal DAC

**Vineyards:** Pfaffenberg, Erste Lage site

**Altitude:** 350ft

**Soil:** weathered primary rock. granite and gneiss

**Alcohol:** 14.5%

**Varietals:** 100% Riesling

**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:** Explosion of ripe fruit on the nose with floral and spice notes, glassy texture on the palate with intense stony mineral finish.

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