

# Bio-weingut Schreiner 2021 Weissburgunder Liters

WineWise Code	ASC-WBL21L
Country	Austria
Region	Burgenland
Color	White
Case Size	12x1000
Net	Discountable
ABV	11.8
Acidity	8.2
Residual Sugar	2
Closure	Screw-top
Varieties	100% Weissburgunder
Maceration Notes	pressed immediately after harvesting
Pumpover/Punchdown?	No
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation Duration	10 days
Aging method	Stainless Steel 100%
Aging duration (months)	7 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	lees contact for a short time before bottling, no stirring
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Turner, Geier
Soil Type	Gravel, Loam
Elevation (meters)	150
Vine Age (years)	20
Vine Yields (hl/ha)	50
Farming practices	Certified Organic
Grape Picking	Hand-harvested

## WineWise Notes:

It took me three years to notice this unassuming wine on Schreiner's price-list, and they didn't seem especially eager to show it to me. But I insisted, and could hardly believe what a characterful, nutty and textured wine it is, built on the expected structure of acidity, which, in 2021, brings in its wake an exceptionally lifted aroma. It hardly seems necessary to draw attention to the value proposition here.

Gernot and Victoria Schreiner are a magnetic couple who have pursued their own singular way in wine since taking over their 6 hectare estate in their hometown of Rust. Their adherence to organic practice far exceeds the requirements for certification, extending as it does to everything that they utilise in their vineyards and winery, including what they eat and what they pack with. It is a truly holistic and entirely sincere approach to life that one has to respect. But when one considers the quality of the wines that they make, one is awestruck by the magnitude of their achievement. These are people of the highest quality whose nature is reflected in the authenticity and limpidity of their wines. It is frankly astonishing that their wines have not been discovered before in America.



## Notes from the producer:

2007 taken over by Gernot and Victoria from Gernot's uncle, Johannes Schreiner. Until then 100% ex cellar sales to private consumers in combination with a bike rental in the house. Until the 1980s, the winery was traditionally run as a mixed agricultural estate (viticulture, pigs, cattle, chickens) by the grandparents of Gernot, Edith and Alfred Schreiner.

In 2007, Gernot's vineyards, which he had already planted or cultivated in the 1990s in addition to his main occupation at a winery in Rust, were merged with the vineyards of Gernot's uncle Johannes. The entire vineyard area was immediately managed organically and applied for certification after the 2007 harvest. From the vintage 2012 on the wines have been certified organic.

In the 10 years of management by Gernot and Victoria, the ex cellar sales have diminished and merely make up a small part of the total wine sales. During this time, not only were the vineyards converted, but also was the 400-year-old town house in the middle of Rust's old town, owned by Schreiner family for about 100 years, was gradually and authentically renovated and revitalised.

In 2018 the Schreiners took an important step in their vineyards: they selected and planted a Blaufränkisch-PIWI variety explicitly for vinification.