



Powerful Taste
in every Drop

www.groszerwein.at/en

Groszer Wein

We promote environmental agriculture. We are convinced that organically cultivated vineyards create more harmonic wines. Our approach to producing wine is simple: as little as possible, as much as necessary – based on plenty of gut feeling. On the one hand, this means that we consciously refrain from using a number of oenological aids. Our wines need to make do with what they get from the vineyard around or on the Eisenberg in Southern Burgenland. On the other hand, we trust in our senses.

We don't harvest our grapes based on when they reach a certain sugar level, but once we think they taste right. This may sound romantic and simple, but it isn't. This takes a lot of experience and far-sightedness. Far-sightedness that can envisage the wine from the very first shoots. The timing of the harvest is one of the most important factors for how the wine will taste later on. That's why we regularly and carefully inspect every vineyard and taste the grapes at different locations to get a sense of the right timing. So that we can capture the terroir of the Eisenberg in the finished product.

At the winery, careful handling of the grapes is key. At Groszer Wein, we do not pump the grapes. That's why we spend a lot of time lifting, tipping and, if necessary, shovelling. In isolation, these details might make little to no difference. But many small details come together to make a big difference.

In the end, we want to be able to bottle wines that do not require critical analysis but that generate a good feeling because they taste good.

The same good feeling that we get when we make them:
Love for our craft that you can taste.





Markus Bach

Born in Würzburg, it took him some time to discover his passion for the Eisenberg, and he did so unexpectedly. To begin with, the vintner's son showed little interest in wine-growing. But after completing his commercial training, he soon realised that he could not deny his roots: he was a born vintner and there was no place where he felt better than right in the vineyard. He soon caught up on his education. Completely by chance, he was given the opportunity to complete an internship in Southern Burgenland where he stayed for Groszer wine and because of love. 12 harvests later, he is still on the Eisenberg. "From the first, I was excited about the unique individuality of Eisenberg wines. So without thinking too much, I grabbed the opportunity and jumped in at the deep end," Markus Bach remembers, and he does not regret his spontaneous gut decision to the present day. On the contrary: "This is where fantastic wines grow and I can help make them famous beyond the borders."

Edgar Brutler

As a Danube Swabian born in Transylvania, he practically imbibed his love for wine from his infancy. This early influence gave him the desire to become a vintner, even though he also has a strong passion for music. After studying viticulture and oenology at Geisenheim in Rheingau, he was able to try his hand at various wine-growing businesses. In the end, his choices were increasingly characterised by one trend: minimalism. A profound focus on the essential: the terroir, the grape and the natural transformation into wine – a process that runs all by itself but that nevertheless requires great delicacy, precision and experience. Here at Groszer Wein on the Eisenberg mountain, Edgar Brutler has a mission: to create real wines whose character is unique and pure.



Lindner family

The most important reason for buying your own vineyard is love of wine, alongside all its cultural ramifications. Hans Lindner, founder of the Lindner Group, had been looking for the right vineyard for quite some time. And it couldn't just be any vineyard. It needed to have the opportunity to develop and be at a location that was off the wine world's radar. Something special, in other words. This search took him many years. Also because the human factor plays an even more important part. But in 2020, he found it – was it chance?

Hans Lindner has spent his life using the financial gains of his company to help others via the Hans Lindner Foundation. In Germany, Romania and Uganda. In this way he met Edgar Brutler's parents who built up their vineyard in Romania with the support of the Foundation in the early 1990s. As such, you could call it chance that the Lindner family and Edgar Brutler met at Eisenberg in 2020. And Markus Bach's brother has been an employee of the Lindner Group for the last 24 years, at Dettelbach in Germany, which essentially completes this 'magic circle'. Also chance? We call it fate.

This personal link alone was enough of a reason to establish a vineyard business together. To achieve this, Hans Lindner and his daughter Veronika Lindner relied especially on the skills of the two vintners, who have both completed degrees in oenology: Markus Bach, who has represented the quality of Groszer Weine for many years and has deep roots in the region around the Eisenberg. And Edgar Brutler, who has learnt his skills and knowledge from the world of wine and can now apply it freely to wine production.

For the Lindner family, Edgar Brutler and Markus Bach, this is also akin to having an adventure. Being on the same wavelength. Making wines with character. Organic agriculture. Freedom and natural development. And not a subsidised hobby but an economic approach and actions which equally form part of sustainable development. While Markus Bach and Edgar Brutler live for their stylistic choices and their wine-making techniques, the Lindner family cares deeply about finding a better way to ensure healthy nutrition. With the company "Land.Luft", which literally means country air, the family has built sustainable organic agriculture where animals are kept in 100% free-range husbandry and are slaughtered directly on the pasture that they know, in the presence of the people they are familiar with. Land.Luft does not use vaccinations on fatlings and generally avoids medications such as antibiotics. Sustainable – for the well-being of people, animals and nature.

In this way, the Lindner family wants to bear full responsibility from A to Z in its agriculture and viticulture, in the same way that it does in its core business of construction.





The Eisenberg

Saybritz, Szapary, Hummergraben, Croatian marshlands – these vineyards where Groszer Wein grapes grow, read like the "Who is Who" of the best slopes on the Eisenberg. For a long time, Eisenberg was seen as the end of the world. But today, it is in the geographic heart of Central Europe: on the border to Hungary, not far from Slovenia. And even Croatia is closer than Vienna. No surprise then that the wines grown here have an unfamiliar accent. The end of the Alps, the start of Pannonia and somewhat close to the Mediterranean.

The Königsberg

The sheltered south-facing vineyard at Königsberg has a size of 3.9 hectares, an incline of approx. six percent and lies at around 300 m above sea level. It consists of sandy, permeable loamy soils. The vineyard offers especially good conditions for the grape variety Rotburger (Zweigelt) whose grapes form the basis for an unusually strong, almost masculine wine with an impressive structure.

The Csaterberg

The soils at the Csaterberg are full of freshwater opals and are a special geological feature of the region of Eisenberg DAC. The opals can be found lying on the ground in the vineyard as broken pieces, shards or whole rocks weighing several kilograms. The idyllic Csaterberg lies on the southwestern edge of the Eisenberg. It is completely surrounded by forest, which further intensified the cool atmosphere of this vineyard. It is home to Welschriesling, Chardonnay, Pinot Blanc, Müller-Thurgau and Blaufränkisch.

Saybritz

The 2.6 hectare vineyard at Saybritz lies 250 to 350 m above sea level and, at an incline of 25 percent, is the steepest slope on the southwestern Eisenberg. It has its own microclimate. The vineyard is very sunny and the thermal updraft ensures constant ventilation for the vines. The grapes get their typical mineral components from the soil which is made up of rocky brown soil and slate. Blaufränkisch and Welschriesling grow here and as a young plant Furmint as well.

Szapary

The 2.2 hectare vineyard at Szapary lies 250 to 350 m above sea level and is the steepest and therefore also the most difficult slope to cultivate on the Eisenberg. The warm, permeable slate soil in this vineyard results in highly sophisticated, fruity wines with aromas of red fruit, especially cherry and redcurrant. On the palate, the wines have clear mineral notes. They have a very refined structure and a salty, spicy finish. This is where the grapes for Blaufränkisch and Welschriesling grow.

Hummergraben

The wines from the Hummergraben marshlands (5.5 hectare) gain power and density from the water-retaining, deep loamy soil. The vineyard lies approx. 200 to 300 m above sea level, with an orientation to the south-east and an incline of approx. six percent. It is home to Blaufränkisch, Zweigelt, Syrah, Welschriesling and Pinot Blanc.

Croatian marshlands

At only 1.9 hectares, the Croatian marshlands ("Kroatische Ried") are situated at the tip of the Eisenberg at approx. 400 m above sea level. No surprise then that this is the place for wines with a pure mineral character because, at an incline of close to two percent, the rocky slate soils are barely covered by loam. The vineyard is perfect for Blaufränkisch, Zweigelt, Cabernet Sauvignon, Pinot Blanc and Welschriesling.



× Pet Nat ×

Pet Nat is French and short for pétillant naturel or naturally sparkling. This is an almost forgotten, original type of sparkling wine production. The grapes for Pet Nat grow on slaty slopes on the Königsberg at up to 350 m above sea level. This gives the wine a brilliant mineral character and a cooling freshness. The grapes are harvested, pressed and spontaneously fermented. Half-way through fermentation, the must with its residual sugar content is bottled so that fermentation can continue in the bottle and the reaction with carbon dioxide can take place. The residual fermentation yeast is not removed, resulting in a complex Pet Nat.

An intense scent of raspberries and blackcurrant on the nose, cool fruit on the palate, a crimson colour, delicate perlage and a subtle hint of yeast – that's the character of this Pet Nat.

Grape varieties

🍷 Blaufränkisch, Rotburger, Merlot 🍷

Soil type

🍷 Chalk and clay slate 🍷

Processing

🍷 Stainless steel, final fermentation in the bottle 🍷

Drinking temperature

🍷 9 - 11 degrees 🍷

Aging potential

🍷 3 years 🍷





× Gemischter Satz ×

"weisz"

There could never be too much of this field blend. This cultivation method which was the norm in Central Europe into the 19th century, is seeing a revival in the present.

Closely interwoven exotic aromas like pineapple and passion fruit, apricot, peach and fresh citrus. This wine gives you all of this on the nose, in its unobtrusive way. On the palate, you will find beguiling fruity sweetness balanced with natural acidity.

Get ready for summer!

Grape varieties

Welschriesling, Grüner Veltliner
and Pinot Blanc, Sauvignon blanc and Muscat

Soil type

Slate and deep loamy soil

Processing

Stainless steel tank and wooden barrel

Drinking temperature

9 - 11 degrees

Aging potential

5 years





× Rosé ×

Just between ourselves, this is also a field blend – but let's not tell anyone, because this phrase can officially only be used for white wines. This vineyard is home to Blaufränkisch, Rotburger and Merlot, which merge their separate aromas into a perfect blend in the bottle.

Peach, raspberry, herbs and lemon on the nose. Beguiling fruity sweetness on the palate, together with the sharp acidity typical of Southern Burgenland. Fancy a top-up?

Grape varieties

🍷 Blaufränkisch, Zweigelt and Merlot 🍷

Soil type

🍷 Slate and deep loamy soil 🍷

Processing

🍷 Stainless steel tank 🍷

Drinking temperature

🍷 9 - 11 degrees 🍷

Aging potential

🍷 5 years 🍷





× Rote Küvee ×

The grapes for this red grow on slatey slopes on the Eisenberg and on loamy slopes on the Königsberg. The finished wine thus has a brilliant mineral character (Eisenberg) as well as a soft and round body (Königsberg), creating a very pleasant tippel.

The grapes are hand-picked. After pressing and biological acid reduction in the stainless steel tank, Blaufränkisch and Zweigelt rest in a wooden barrel. Biological acid reduction for Syrah, Cabernet Sauvignon and Merlot happens directly in used barriques and 500 litre barrels. Our red cuvée is great fun. It resembles a really great song that you could listen to again and again without ever growing tired of it. With fruity aromas of sour cherry, sweet cherry and blackberry as well as a hint of licorice on the nose, this wine will enchant you. Its mineral and refreshing taste make this red cuvée a first-class ambassador for the region as well as a varied accompaniment for many meals.

Grape varieties

☞ Zweigelt, Blaufränkisch ☞
and Cabernet Sauvignon, Syrah, Merlot

Soil type

☞ Loam and slate ☞

Processing

☞ 1600 litre wooden barrel, ☞
French barriques and 500 litre barrels

Drinking temperature

☞ 16 - 18 degrees ☞

Aging potential

☞ 10 years ☞



Awards

Falstaff 90 points
Cathay Pacific Hong Kong
International Wine and
Spirits Competition Silver
A la carte 91 points
Wine Enthusiast 92 points
Wine Guide Red Excellent
Mundus Vini Silver



× Eisenberg DAC ×

blaufränkisch

Our Blaufränkisch vines are almost all from the Eisenberg in Southern Burgenland. There, they grow on slaty soils that give the wines precision and radiant fruitiness. The neighbouring Königsberg and Kulm have loamy soils that result in wines with structure and strength. A typical example for the Eisenberg is Blaufränkisch with its full-bodied acidity and strong tannins – properties that require longer ripening but guarantee wines with longer lifespans. Blaufränkisch is processed in stainless steel and 1600 litre wooden barrels. After maturing for 8 months, it is removed from the barrels to spend a little more time resting in the stainless steel tank.

The wine has a bright crimson colour, with fruity notes of sour cherry and blackberries on the nose, alongside a hint of spicy pepper. On the palate, the wine shows its very refined structure, with its typical Eisenberg spiciness. Beautifully incorporated acidity, dense but soft tannins and a freshness ending in a finish that is just begging you to have another sip.

Grape varieties

🍷 Blaufränkisch 🍷

Soil type

🍷 Loam and slate 🍷

Processing

🍷 1600 litre wooden barrel, stainless steel 🍷

Drinking temperature

🍷 16 - 18 degrees 🍷

Aging potential

🍷 10 years 🍷



Awards

Falstaff 90 points

Wine Guide Red Excellent



× Rotburger ×

Rotburger (Zweigelt) plays a special role for us. In a good location, it is capable of peak performance in terms of quality. Just like Blaufränkisch. And it in no way ranks behind it.

We grow Rotburger on the Königsberg. A hill next to the Eisenberg, with cool loamy soils and chalk bedrock. This gives the wine a spicy acidity that elegantly inserts itself into the matrix and adds the necessary backbone. In the glass, the aroma is full of dark forest fruit like blackheart, blackberry, blueberry and plums. A spiciness reminiscent of tobacco and black pepper. The tannins travel along the sides of the palate and add strength to the wine.

If you want Rotburger, then this is it.

Grape varieties

☞ Rotburger (Zweigelt) ☜

Soil type

☞ deep loam ☜

Processing

☞ small used Barrique, 500 l barrels ☜

Drinking temperature

☞ 12 - 14 degrees ☜

Aging potential

☞ 15 years ☜





× Erdödy ×

Groszer Wein cultivates three hectares of vineyards located on the southeastern Klein-Csaterberg. Two of these hectares are owned by the Count Erdödy, whose vineyards on the Csaterberg were documented in writing as early as the sixteenth century. The Welschriesling, Chardonnay and Sauvignon blanc vines that we use for the cuvée are more than 30 years old. After harvesting by hand, we mash the grapes for 24 hours in order to incorporate the sublime aroma of the grape skins in the wine. After pressing, the wine rests in 500 litre barrels and stainless steel together with wild yeast.

The multilayered scent of this white wine is especially fascinating and tells a complex story: of four different grape varieties, of the slate soil, of freshwater opal, of long droughts and of cool autumns. On the palate, the cuvée is very seductive: displaying nuances of meadow herbs as well as tropical fruit with a hint of pineapple and peach. It has a good level of freshness and a nutty finish, is charmingly rounded and nevertheless boasts a sharp mineral structure – in short, a multi-faceted, delicious accompaniment for your meals.

Grape varieties

Welschriesling, Chardonnay, Sauvignon blanc

Soil type

Slate, freshwater opal

Processing

300 litre wooden barrels, 500 litre wooden barrels

Drinking temperature

8 - 10 degrees

Aging potential

10 years



Awards

Falstaff 92-94 points



× Eisenberg DAC × blaufränkisch | Reserve Eisenberg

The Blaufränkisch grapes for this wine come from vines on the south- and west-facing steep slopes of the Eisenberg vineyards "Hummergraben" and "Croatian Marshlands [Kroatische Ried]". The high age of the vines and targeted thinning out creates a highly expressive red wine which is matured in wooden barrels.

The reason for this is that wines from the Eisenberg are "slow wines" that take time in the barrel to become rounded and mature enough to drink. In turn, they basically last forever – their lively acidity and full tannins make them the longdistance runners among Austrian reds! The Eisenberg DAC Blaufränkisch Reserve Eisenberg from Riegl will entice you with aromas of blackberry, black cherry and a wonderful spiciness. Dense on the palate, this red wine is also very lively and long-lasting with a sophisticated acidity structure. Its colour in the glass is a deep ruby and garnet with violet accents. Its fermentation is exclusively spontaneous and the wine is only bottled two years later. It goes perfectly with stewed beef, root vegetables and dark gravy.

Grape varieties

🍷 Blaufränkisch 🍷

Soil type

🍷 Loam and slate 🍷

Processing

🍷 1600 litre barrels, 500 litre wooden barrels, 🍷
new and used 225 litre barriques

Drinking temperature

🍷 16 - 18 degrees 🍷

Aging potential

🍷 15 years 🍷



Awards

Falstaff 91 points



× Eisenberg DAC ×

blaufränkisch | Reserve Ried Saybritz

The Saybritz vineyard is a steep plot on the southwestern slopes of the Eisenberg. The soils in this vineyard contain both slate and loam as well as rocky brown soil. The vineyard starts at the top of the Eisenberg and ranges all the way to the village of Eisenberg. It has its own special microclimate: sunny, with constant ventilation. The grapes for Blaufränkisch Saybritz come exclusively from this unique vineyard on the Eisenberg. The vines are up to 60 years old. The grapes are spontaneously fermented for three weeks on mash in a wooden fermentation container. After pressing, the wine is filled into 500 litre and larger wooden barrels to mature. This Saybritz has a special personality that can only come from the Eisenberg. This complex red has the strong colour of ruby and garnet with violet accents. Its aroma consists of delicate spice, nougat with black cherries, plums figs, blueberries, delicate raspberry jam and a hint of minerals. Its texture is juicy and elegant, with subtle sweetness, balanced tannins and flavour nuances of balsamic. It boasts very good longevity and is a multi-faceted accompaniment for meals, ideally with strong flavours like meat.

Grape varieties

🍷 Blaufränkisch 🍷

Soil type

🍷 Loam, rocky brown soil and slate 🍷

Processing

🍷 1600 litre wooden barrels, 500 litre wooden barrels 🍷

Drinking temperature

🍷 16 - 18 degrees 🍷

Aging potential

🍷 20 years 🍷





× Eisenberg DAC × blaufränkisch | Reserve Ried Szapary

The grapes are carefully hand-picked and then screened a second time on a sorting belt. After a mashing period of 3 weeks, the wine is pressed and filled into new and used 500 litre barrels. Fermentation is spontaneous. This unique and complex Groszer Wein Eisenberg DAC Reserve Blaufränkisch Ried Szapary Red has a strong ruby and garnet colour with violet accents.

It has notes of sour cherry, blackcurrant and forest berries on the nose alongside delicate tobacco spice, hints of licorice, fine wood and tangerine as well as aromas of ripe blackheart. On the palate, the wine reveals a fantastic freshness, elegance and finesse together with the saltiness typical of Eisenberg wines. It is energetic and has a marvellous longevity. It is a high-quality accompaniment for your meal and goes perfectly with roasted meat aromas and dark gravy..

Grape varieties

🍷 Blaufränkisch 🍷

Soil type

🍷 Slate 🍷

Processing

🍷 500 litre wooden barrels 🍷

Drinking temperature

🍷 16 - 18 degrees 🍷

Aging potential

🍷 20 years 🍷



Our Groszer natural wines

We make wine out of passion and joy. No destination could be too far, no day too long and no spade too heavy for us to transport this feeling into the bottle. We feel lucky to be able to turn the grapes from this special region into wine. The region around the Eisenberg is very special. And our goal is to capture what makes it special in every bottle.

We do not need any oenological aids. Mother Nature has set up all the necessary mechanisms and processes. We spent many years learning and practising to gain knowledge of these processes, and now we can apply it to set the right course. It may look and sound simple, but it takes a lot of effort. And it doesn't always work out the way we planned. It may not be the only time, but that's when the most important aspects of producing natural wines reveal themselves, in addition to excellent craftsmanship: letting go, patience, confidence, time, calm. The right level of an "it'll do" and "it'll be fine" mentality. A basic characteristic of the Southern Burgenland.

Almost incredible that such an attitude can produce wines. But that's precisely why our wines are the way they are. We don't measure or analyse. Instead, we base our every decision for our actions on our senses and our gut feeling. The human body and mind put out feelers that are better aids for decision-making than any measuring equipment. For this reason, our natural wine is not just a reversal of industrial methods but involves constant self-discovery and a calibration of all of our senses without drifting into the esoteric.

Our style is shaped by the soil, the grape variety and the year. The wines are firmly rooted in these foundations. To put it simply, the soil is reflected in the mineral or salty character of the wine. The grape variety is reflected in the different aromas and the year is reflected in the structural elements. Our contribution as vintners consists of producing harmony between these aspects. The wines may lean towards any of these directions, and that's permitted or even desired. It simply needs to feel right and create a more drinkable wine or special character.

That's why our work does not intervene. We may merely add a little bit of sulphur before bottling if necessary, or we may not. The reason for this is simple: microorganisms can destroy the wine in the bottle. We want to prevent this. Our natural wine does not follow a strict doctrine and we also do not preach to the converted. We aren't conservative, but we also don't follow every new trend. Our goal is to capture the terroir of the Eisenberg and all of the delicate characteristics of our vineyards in the bottle and create a great taste at the same time. We make wine out of passion and joy.





× Easy ×

Easy is our motto. Coffee in the morning: easy. Coffee stain on our trousers: easy. Stay at work until late at night: easy. Missed your plane: easy. All sufficient reasons for communicating this in our wines. Wine is more than an alcoholic drink. This wine is a field blend from Eisenberg. It combines nearly all Austrian white grape varieties. We don't even know what the different proportions are, and honestly, we also don't care. What matters to us is the aroma and the taste and what it triggers in us. Herbs, yellow fruit, hop, flowery meadow and earthy soils, Tellicherry pepper. A small spectacle that unfolds in the glass; but easy. And we all need to take it easy sometimes. Now, taking it easy is available as a drink.

Grape varieties

🍷 Field blend (Welschriesling, Grüner Veltliner, 🍷 Pinot Blanc, Neuburger and other grape varieties)

Soil type

🍷 Slate 🍷

Whole grape pressing

🍷 The grapes are poured directly from the harvesting trays 🍷 into the press. The resulting must is fermented in the barrel.

Processing

🍷 2200 litre barrels 🍷

Drinking temperature

🍷 9 - 11 degrees 🍷

Aging potential

🍷 5 years 🍷

The wine is currently in the process of converting to organic





× Müller Thurgau ×

A grape variety with overhanging fruit and mild acidity. But not how we do it. The Csaterberg has created a different version. Rich in detail, with inviting fruit and wild acidity. Its exotic flair is expressed in pineapple, mango and papaya aromas. Add apricots, peaches, hay and granny smith apple peel, and you've got yourself all that you could ever dream of. Spice reminiscent of juniper and fleur de sel. Its core flavours travel around your palate and melt in your mouth to reveal its precise mineral character. And acidity adds the beat to this boogie classic. What a Müller-Thurgau!

Grape varieties

🍷 Müller Thurgau 🍷

Soil type

🍷 Slate 🍷

Whole grape pressing

🍷 The grapes are poured directly from the harvesting trays into the press. The resulting must is fermented in the barrel.

Processing

🍷 1600 litre barrels 🍷

Drinking temperature

🍷 9 - 11 degrees 🍷

Aging potential

🍷 5 years 🍷

The wine is currently in the process of converting to organic





× Welschriesling ×

Welschriesling is a magician. We want to give it the stage it deserves. It suffered some hard times in Austria in the past. But it accepted its fate as a mixer in spritzers and 2 litre bottles without complaint.

The side of this grape that you will discover in this wine is magical. Pure energy. Its aroma covers all bases: from mineral and salty to flowery meadow and Amalfi lemons embedded in ripe, juicy pineapple. Without being loud or obtrusive. It merely suggests it, and imagination does the rest. This wine has the ability to move you. A flashback to a beautiful world.

Grape varieties

🍷 Welschriesling 🍷

Soil type

🍷 Slate 🍷

Whole grape pressing

🍷 The grapes are poured directly from the harvesting trays into the press. The resulting must is fermented in the barrel. 🍷

Processing

🍷 Concrete egg and 900 litre barrel 🍷

Drinking temperature

🍷 9 - 11 degrees 🍷

Aging potential

🍷 5 years 🍷

The wine is currently in the process of converting to organic



Awards
À la carte 93+ points



× Erdödy ×

A cuvée consisting of 85% Welschriesling and 15% Chardonnay from a hill called Csaterberg, surrounded by forest, once owned by a family named Erdödy ((Ār:dö:di)). The way there is a wormhole.

You arrive in a different time. This is the famous snugness of Southern Burgenland, compressed into one place. Here, everything is fine. This slope and its soils create grapes that trigger pure emotions, endless joy. Its wines will make you stop caring what was done to the grapes or how or when. But if you still want to know, this is its aroma: passion fruit, apple, lime, pineapple, ginger, nettle, green tea, grapefruit, meadow herbs, etc.... And on the palate, all this is supplemented by freshness, juiciness, delicate acidity and a slight astringency that'll make you want to slurp it all up. Hallelujah!

On the lees

☞ The grapes are gently pressed in a squeezer and then ☞ drop into a vat. They remain in this state for several days to extract what they need from their skins. Then they are pressed and ferment in the barrel.

Grape varieties

☞ 85 % Welschriesling, 15 % Chardonnay ☞

Soil type

☞ Slate, freshwater opal ☞

Processing

☞ Amphora, stainless steel and 500 litre barrel ☞

Drinking temperature

☞ 9 - 11 degrees ☞

Aging potential

☞ 5 years ☞

The wine is currently in the process of converting to organic





× Eros ×

Many rosés taste boring. This needs to stop! Surely there's no need for us to suffer through any more chewing-gum-inspired horrors? No need to panic, it's just our opinion.

But this, this is a rosé with genuine depth. It is a cross section of our best vineyards. Blaufränkisch and Rotburger (Zweigelt) from different sections, but always mashed with skins and stems for at least three days. Its colour is vermilion. Its aroma is dominated by rosehip, mint and Schindler strawberry as well as Barbados cherry, with a fraction of root vegetables like parsnip and celery. On the palate, this wine is complex, delicately acidic and tart with a clean finish. An ode to red grapes.

On the lees

🍷 The grapes are gently pressed in a squeezer and then drop 🍷 into a vat. They remain in this state for several days to extract what they need from their skins. Then they are pressed and ferment in the barrel.

Grape varieties

🍷 80 % Blaufränkisch, 20 % Zweigelt 🍷

Soil type

🍷 Slate 🍷

Processing

🍷 500 litre barrel and 1600 litre barrels 🍷

Drinking temperature

🍷 9 - 11 degrees 🍷

Aging potential

🍷 5 years 🍷

The wine is currently in the process of converting to organic



Awards

À la carte 92 points



× Blaufränkisch ×

Let's talk about Blaufränkisch. We believe that Blaufränkisch makes the world a better place. It's easy to agree with that, but when you drink this wine, you will know what we mean. Yes, it's a red. Crystal clear cherry, raspberry, violet, thyme, tobacco and the unmistakable flowery meadow. On the palate, its acidity will make your brain think of white wines, but this is a red, which also has the savoury note of tannins that you can only find in Blaufränkisch from Southern Burgenland. It'll make you think about what really should become a timeless fashion.

Mash fermentation

☞ The grapes are destemmed and poured into ☞ a fermentation vat. After a bit of time, fermentation starts. Daily pumping helps to extract the colour and ingredients from the skins and seeds. Pressing takes place after approx. 20 days.

The wine continues to mature in the barrel.

Grape varieties

☞ Blaufränkisch ☞

Soil type

☞ Slate ☞

Processing

☞ 2100 litre barrel and 1100 litre barrels ☞

Drinking temperature

☞ 16 - 18 degrees ☞

Aging potential

☞ 10 years ☞

The wine is currently in the process of converting to organic





× Syrah ×

Whole Bunch

Extravagant and extroverted, that's how we interpret the Syrah from Saybritz. Its soul is as passionate as a tango. It has nothing to hide. Black olives, dark Hungarian plum 'lekvar', white pepper, juniper, star anise, cinnamon and cloves. On the palate, it is cool, yet hot-blooded, down-to-earth, yet spicy. Demanding yet elegant. This wine follows no template and is unequalled. It is independent and autonomous. Cool climate Syrah at its best!

Fermented on the skins and stems 🍷

🍷 The whole grapes are placed in fermentation vats. After several days, fermentation starts inside the grapes (intracellular fermentation). The must leaks out slowly over a longer period. Very gentle extraction.

Grape varieties

🍷 Syrah 🍷

Soil type

🍷 Slate 🍷

Processing

🍷 500 litre barrels 🍷

Drinking temperature

🍷 16 - 18 degrees 🍷

Aging potential

🍷 10 years 🍷

The wine is currently in the process of converting to organic





× Pinot Noir ×

Whole Bunch

In the world of wine, Pinot Noir has a unique position. It is also called the diva among grape varieties. And rightly so: it is sensitive and gives itself airs and graces. Only those who can handle that will produce a good wine with this grape. Elegant, delicate and highly self-confident: that's our Pinot Noir, because it knows that it is something special. Its aroma is dominated by dill and flint, quickly followed by blackheart, wild strawberries, camomile and meadow herbs. On the palate, it is elegant with a subtle acidity structure and silky tannins that create a soft and rounded feel in the mouth. A burgundy like no other.

Fermented on the skins and stems 🐾

🐾 The whole grapes are placed in fermentation vats. After several days, fermentation starts inside the grapes (intracellular fermentation). The must leaks out slowly over a longer period. Very gentle extraction.

Grape varieties 🐾

🐾 Pinot Noir 🐾

Soil type

🐾 Clay slate and chalk 🐾

Processing

🐾 500 litre barrels 🐾

Drinking temperature

🐾 16 - 18 degrees 🐾

Aging potential

🐾 10 years 🐾

The wine is currently in the process of converting to organic





× Blaufränkisch ×

Whole Bunch

If you think you already know everything there is to know about Blaufränkisch, then this is the place for you. In terms of its aroma, this wine is a multi-faceted freak. Of course it also has the typical cherry aroma of a Blaufränkisch, but accompanied by parsley root, beetroot, celery and tobacco. All this is followed by an acidity on the palate that gives these aromas finesse and clarity. The fine-grained tannins add structure to the taste. This wine combines the strength of character of this grape variety, the terroir of the Eisenberg and the special individualism of its vintage..

Fermented on the skins and stems

🍷 The whole grapes are placed in fermentation vats. 🍷
After several days, fermentation starts inside the grapes (intracellular fermentation). The must leaks out slowly over a longer period. Very gentle extraction..

Grape varieties

🍷 Blaufränkisch 🍷

Soil type

🍷 Slate 🍷

Processing

🍷 500 litre barrels 🍷

Drinking temperature

🍷 16 - 18 degrees 🍷

Aging potential

🍷 10 years 🍷

The wine is currently in the process of converting to organic





× Grape juice ×

Whatever comes from grapes is good. Whatever comes from grapes does you good. Our grape juice is pure Blaufränkisch juice from the vineyards on the Eisenberg.

It has all the features of a Blaufränkisch wine, without the alcohol. Crystal clear sour cherry, an elegant body and a level of acidity that will encourage you to drink more. This juice contains especially high levels of vitamins and nutrients thanks to gentle processing. Groszer Wein Blaufränkisch grape juice can be used in many different ways and is also very popular with children. Mixed with sparkling water for a refreshing drink, on its own, or with a meal as a non-alcoholic alternative. Grape juice will give you grape power!

Grape varieties

🍷 Blaufränkisch 🍷

Soil type

🍷 Slate and loamy soil 🍷

Processing

🍷 100 % direct pressing 🍷
without preservatives, pasteurised

Drinking temperature

🍷 10 - 12 degrees 🍷

Recommendation

🍷 Drink pure or add sparkling water 🍷





Land.Luft

Mehr #tierglück – mehr Genuss

Auf unserem Bio-Bauernhof haben unsere Tiere ein langes und glückliches Leben. Sie sind von der Geburt bis zu Schlachtung auf der Weide – ganz ohne Tiertransport. Das ist nicht nur für unsere Schweine und Rinder gut – das schmeckt man! Mit viel Handwerk, Zeit und Können veredeln unsere Metzger das Fleisch zu besten Fleisch- und Wurstprodukten. Grundlage für unser Handeln ist ein verantwortungsvoller und fairer Umgang mit Mensch, Tier und Natur.

Probier es aus und kaufe jetzt unsere einzigartige Premium Biofleisch und Wurstprodukte in unserem Hofladen oder Onlineshop www.landluft.bio. Bequem deutschlandweit per Express nach Hause liefern lassen.

- Weidehaltung
- Weideschlachtung
- keine Tiertransporte
- Verarbeitung in hauseigener Bio-Metzgerei und direkt vom Biohof

www.landluft.bio





mk | hotels

The name mk means Mariakirchen, because the ancestral home, Mariakirchen castle, was the origin of mk | hotels. Every mk | hotel has a unique character, as does the lively town nearby and the host.

This unique character is combined with a shared quality promise:

"central location and modern service at attractive conditions".



A special place with a special atmosphere

... to take some time out, attend a seminar or for team-building, or simply to celebrate!

Just an hour or so by car to the north-east of Munich Airport, you will find the picturesque village of Mariakirchen in Lower Bavaria.

In 2003, the local 16th-century moated castle and stables were comprehensively restored. The brewery **Schlossbräu Mariakirchen** was created, with its **guesthouse brewery** and **cosy beergarden**.

The castle has various conference and event areas available for rent. Just a few years later, the modern Castle Park Hotel Mariakirchen was built in the neighbouring park and afterwards individual rooms in the Hofwirt guesthouse and the castle itself were added.

The castle brewery serves organic meat and sausages from the adjacent Land.Luft Leberfing as well as wines from Weingut Groszer, alongside regional foods.



Some hotels also have their own brewery, like the ancestral home. As a result, the group includes not just the 13 hotels but also four local breweries.

How to find us:

- Schlossparkhotel Mariakirchen
- mk | hotel münchen max-weber-platz
- mk | hotel münchen city
- mk | hotel stuttgart
- mk | hotel frankfurt
- mk | hotel eschborn
- mk | hotel berlin
- mk | hotel london
- mk | hotel remscheid
- mk | hotel rüsselsheim
- mk | hotel passau
- mk | hotel tirana
- mk | apartments nin - kroatien

Schlossbräu Mariakirchen
Remscheid'er Bräu
Schiller Bräu - München
Rüsselsheimer Bräu



Groszer Wein

Edgar Brutler and Markus Bach are driven by their passion for the unique terroir of the Eisenberg mountain. This idiosyncratic mountain with its old vines and steep vineyards is home to grapes with a very special character. Wild and unspoiled and at times astonishingly strong-minded. But it is precisely this strength of character that so fascinates Edgar Brutler and Markus Bach. When this is combined with their knowledge of how to produce wine, we get a product that tastes great but does not follow any particular fashion.

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