WACHAU, AUSTRIA SIMON GATTINGER



Inspired by the rich winemaking heritage ingrained in his family, Simon Gattinger knew from a very young age that he wanted to produce his own wine one day. After dedicating himself entirely to wine in his studies in Klosterneuburg and training in Germany, America, Switzerland and Austria, Simon produced his first vintage in 2017, revitalising his family's business and resuming inhouse vinification under the Gattinger name.

With a "less is more" philosophy and a deep respect for nature, Simon skillfully harnesses the unique climate richly influenced by the Danube and exceptional soils of the Wachau to produce incredibly clear, expressive wines that authentically reflect the terroir.

Through his unwavering dedication to crafting wines of the utmost quality, it is clear why the young talented winemaker is regarded as one of the most promising newcomers and rising stars in the Wachau.



ACIDITY: 5.6g/l SUGAR: 1.2g/l

ACIDITY: 5.2g/l SUGAR: 3.1g/l

SUGAR: 2.8g/l

GRÜNER VELTLINER FEDERSPIEL RIED KLOSTERSATZ

VINTAGE: 2023 COMPOSITION: 100% Grüner Veltliner VINEYARD: The Klostersatz single vineyard is situated in the eastern Wachau region, nestled within the Danube loop between Loiben and Dürnstein. The soil is characterised by fine sand in the topsoil and gravel in the subsoil. VINIFICATION: 6 months in stainless steel tanks CLOSURE: Screwcap ABV: 12.5%

GRÜNER VELTLINER SMARAGD NOMIS (AVAILABLE AUTUMN 2024)

VINTAGE: 2022
COMPOSITION: 100% Grüner Veltliner
VINEYARD: Ried Burgstall vineyards extends over a purely gneiss and granite soil with a drift sand layer and is known for its many hours of sunshine.
VINIFICATION: Harvested end of October 2022. Fermented and matured in stainless steel tanks
CLOSURE: Cork
ABV: 13%

RIESLING SMARAGD RIED LOIBENBERG (AVAILABLE AUTUMN 2024)

VINTAGE: 2022 COMPOSITION: 100% Riesling VINEYARD: Ried Loibenberg single vineyard site is one of the steepested and barest primary rock sites in the Wachau. The steep stoned terraced vineyards sit on a bedrock of Ghöhl gneiss and can only be cultivated by hand. VINIFICATION: Fermented and matured in stainless steel CLOSURE: Cork ABV: 13.5% ACIDITY: 5.7g/l

Wine	Vintage	Style	Grapes	Vol	Btl/Cs	RRP
Grüner Veltliner Federspiel Ried Klostersatz	2023	w	Grüner Veltliner	0.75	6	£22.90
Grüner Veltliner Smaragd NOMIS	2022	w	Grüner Veltliner	0.75	6	£39.90
Riesling Smaragd Ried Loibenberg	2022	w	Riesling	0.75	6	£42.90

