

2014 Pfneiszl Távoli Világ

Sopron, Hungary

The young and charming sisters Birgit and Katrin Pfneiszl, partners in Pfneiszl Winery are responsible for the equally charming Kékfrankos (AKA Blaufränkisch). Birgit is responsible for the vineyards and winemaking, Katrin marketing and sales. Born and raised in Austria, their grandparents fled their vineyards in Sopron to escape Communism and settled just across the border in Kleinmutschen, Burgenland, where the “z” was dropped from their surname. In 93’ the Pfneiszl family re-acquired their Hungarian vineyards. Having since established Weingut Pfneiszl, one of Austria’s premier red wine estates, Birgit and Katrin’s father Franz Pfneiszl and his brothers, decided to give these ancestral vineyards to the sisters. After completing her University studies, Birgit set out to work far away from home. She made wine in Italy, Australia, New Zealand, South America and the US before returning home with dreams of an organic estate. Starting with the inaugural 04’ vintage, the Pfneiszl vineyards were farmed organically, in 09’ they were certified Organic. In addition to the fine Kékfrankos, Birgit makes the delightful frizzante Sparkelina, a stylish Merlot, and a range of thoughtful cuvees.

VINEYARDS

Sopron is an old Hungarian wine village just west of the southern tip of Lake Fertő (Neusiedler See). The prized vineyards around it are mostly Austrian, though what is Hungarian is ideal. Most of the Pfneiszl vineyards are in the dry farmed, slate and sand stone site of Kräftner. This south east facing slope was replanted about 12 years ago, healthy plots of old vines were left intact. Varieties include, numerous clones of Kékfrankos, some as old as 35 years, Merlot, Zenit (a local white grape), and small amounts of Sangiovese, Malbec, Zinfandel and Shiraz. Birgit employs a wide range of organic techniques ranging from standard practices like native crop cover to less conventional methods like insect pheromones. Birgit’s decision to pursue organic farming was at first controversial. Idealistic in nature, organic farming in reality is challenging and risky. So far, Birgit’s idealism and intuition are paying off.

WINE MAKING

Grapes are sorted and de-stemmed at the winery. Fermentation is conducted exclusively with native yeast. The Classic line of wines are fermented and aged in stainless steel while premium wines are aged in a combination of new and used oak, mostly of Hungarian or French stock. Malolactic fermentation is encouraged to finish though not demanded and a small amounts if residual sugar are permitted if a wine does not ferment completely dry. Most wines are lightly filtered.



NOTES & PAIRINGS

For the past few years the Pfneiszl Estate has been growing varieties that are considered exotic in Hungary. Birgit Pfneiszl first encountered these varieties during her years in internship. Once back home on her own estate, she grew to love them and exploit their true characteristics. A blend of Shiraz, Carmenere, Malbec, Zinfandel, Sangiovese, the wine is ruby red with a nose of herbs, strawberries and plum and a taste of dried fruits. Try it with (kangaroo-) steak and empanadas.

ANALYTICS & PRONUNCIATION

PRODUCER: Pfneiszl (pha-nie-zull)

APPELLATION: Sopron (show-pron)

VINTAGE: 2014

GRAPE COMPOSITION: Shiraz, Carmenere, Malbec, Zinfandel, Sangiovese

CLIMATE: Cool Continental

SOILS: Slate and sandstone

EXPOSURE: Western

MACERATION & AGING: aged in stainless steel tanks and new Hungarian barrels

ALCOHOL: 13.1%

RESIDUAL SUGAR: 1.1 g/l

ACIDITY: 6 g/l



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