

## WAGRAM

OTT  
FEURERSBRUNN

**OVERVIEW** | To call Bernhard Ott the Master of Veltliner would be an understatement: he is Mister Veltliner in person. This title describes his dedication to Austria's hall-mark variety.

**VINEYARD AREA:** 30 hectares

**ANNUAL PRODUCTION:** 70,000 bottles

**TOP SITES:** Rosenberg, Spiegel

**SOIL TYPES:** loess

**GRAPE VARIETIES:** grüner veltliner

Since the year 2000, 90% of his vineyards are planted with Grüner Veltliner. The deep loess soils of his home in the Wagram region provide perfect conditions for this autochthon variety to express the uniqueness of this extraordinary terroir.

A limited quantity of Riesling and Sauvignon Blanc is cultivated on tertiary gravel soils, but the focus remains clearly on Grüner Veltliner.

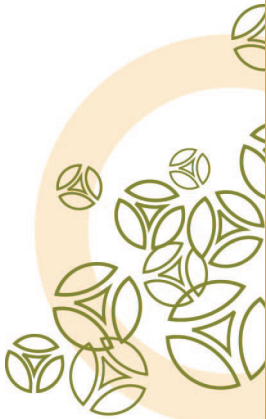
Since Bernhard took over responsibility for the winery in 1995, the name Ott has become a synonym for freshness and purity of fruit as well as drinkability paired with volume and substance. Sustainability has been a topic for a long time in his home village as Feuersbrunn was the first village in Austria to be awarded for pristine vineyards in 1989.

His intense desire to produce something unique and preserve the singularity which nature provides his wines has inspired him to shift to biodynamic cultivation of his 30 hectares.

Bernhard explains his philosophy, "I seek body, complexity and elegance in my wines. I want to protect my wine from outside influences so that it can reflect our landscape, our climate, our soils, and all the people who are engaged in making it. I want to walk in harmony with nature with protection as my only function. The product must live and vitalize. My motto is: reduction to the maximum. I want to share the secret of Grüner Veltliner."

**WINES** | **Am Berg** - This low alcohol bottling (typically around 11.5 %) has bright and racy acid structure akin to Sauvignon; it is snappy and light with a great degree of soil influence. The grapes for this bottling come from various sites on the "Berg" (the terraced vines above Feuresbrunn).

**Fass #4** - Mostly from the Rosenberg, the Fass #4 bottling has a bit more body and texture than the Am Berg and at 12.5% alcohol is weightier on the palate. As with all of Ott's wines this is vinified totally in stainless steel and left on the lees until bottling, which occurs for this wine a few weeks later than Am Berg.



## triage wines

4755 Colorado Avenue South, Ste A  
Seattle, WA 98134  
206. 763. 5994  
fax 206. 883. 0215

2210 North Lewis Street  
Portland, OR 97227  
503. 236. 6262  
503. 236. 3660 fax