

**THERMENREGION  
NIEDERÖSTERREICH**
**STADLMANN  
TRAISKIRCHEN**


**OVERVIEW |** The House of Stadlmann's history of wine growing dates back to as early as 1780 when its founder Johann Stadlmann I dedicated himself to the production of high-quality wines. The knowledge of winemaking has been handed down and developed by seven generations. After his education in the Weinbauschule Krems School for wine-growing, the current Johann Stadlmann gained experience in wine-growing estates in Alsace, Germany and Aldo Adige, Italy. He trusts in his feeling, his palate, his experience and that of his predecessors. No manipulation, but harmony with nature, this has been and will always be the credo of all the members of the Stadlmann family.

**VINEYARD AREA:** 13 hectares

**SOIL TYPES:** *op layer of rich soil on "muschelkalk" (i.e. limestone, derived from pre-historic sea-shells)*

**GRAPE VARIETIES:** *zierfandler, rotgipfler,*

The wine-growing area Thermenregion stretches from the outskirts of Vienna along a chain of hills into the plain south of the town of Baden. Its name is derived from the thermal springs rising here along a fault line. Wines from the Thermenregion are among the most sought after Austrian vintages.

Only vine varieties that harmonize with the soil and the climate of the Thermenregion are cultivated on twelve hectares of vineyards. When planting his new vines, it is predominantly Stadlmann's own vine material that is selected and grafted.

The Zierfandler (Spätrot) and Rotgipfler varieties are indigenous to Thermenregion. They date from the days of the Hapsburg Empire, and were both known by the name of "Gumpoldskirchner". Served in royal courts throughout Europe, "Gumpoldskirchner" was called, "the wine of kings and the king of wines".

Rotgipfler produces full bodied wines that are capable of aging. At its best it is very expressive with marked acidity, herbal, fruit and spicy aromas, and golden color. The word Rot (red) comes from the fact that the drive tops turn reddish and bronze in the fall. Genetically it is related to Traminer and Roter Veltliner (Malvesier).

Zierfandler will always be Stadlmann's hallmark wine. What makes this grape special is the combination of acidity and sweetness, due to the characteristic of the grape: While ripening, the Zierfandler grapes turn light red on the side exposed to the sun, giving them a high sugar content. On the shady side, however, the grapes are yellowish, crisp and acidic. The best Zierfandler site in the Stadlmann wine-growing estate is the "Mandel-Höh". The Zierfandler vines in the Stadlmann wine-growing estate are more than 40 years old, which is an additional guarantee of quality.

In the Stadlmann estate, the Zierfandler is always fermented and aged in large wooden barrels, which emphasises its unmistakable character. The Zierfandler is an expressive, full-bodied and enormously dynamic wine, characterized by a powerful body with a unique fruity acidity. Having a golden yellow color, it has a flavor reminiscent of quince, honey, citrus notes and sweet raisins in harmony with bitter almonds, and it is crisp, sweet-sour on the palate. TBA and Auslese wines are aged in small, old acacia barrels. Zierfandler that is fermented dry can be stored up to ten years. Sweet Prädikatsweine will be a revelation even after twenty years. The Stadlmann Zierfandler reflects the tradition of the grape, the closeness to the region and its careful maturation.

**VINEYARD/CELLAR PRACTICES |** The ancestors of Johann Stadlmann, right up to the present day seventh generation, have proved themselves innovative and skillful winemakers, with a special understanding of the outstanding soil of the Thermenregion. It was due to their knowledge and experience that the right vines were planted and grown in the right places. They were curious and open to changes, yet always felt intrinsically linked with the region. Every generation could build on the growing wealth of experience and expertise. Hence, today, in every wine of the Stadlmann estate you can sense the knowledge, experience and spirit of innovation of seven generations.

Sometimes you can directly taste the great values of the tradition: for example, Premium wines from their first-class vineyards "Mandel-Höh", "Tagelsteiner" and "Höfen" are made from vines planted in the early 1960s. These yield only small quantities, yet they are of incomparably excellent quality: it is these old vines that enable us to gain even more balanced, more opulent and more intensive wines. Wines from the Mandel-Höh and Tagelsteiner vineyards rank amongst the top most represented and acknowledged ambassadors of viti-cultural art from the Thermenregion.

**WINES |**

**Rotgipfler Classic**  
**Zierfandler Classic**  
**Zierfandler Mandel-Höh**

**trriage wines**

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