**WEINGUT ESTERHÁZY**

The house of Esterházy has cultivated wine in the Pannonian region for more than 250 years. Soils are diverse and range from loamy gravel on the shores of Lake Neusiedl to the marine limestone of the Leitha Mountains. The cold winters and warm summers of the Pannonian climate are tempered by Lake Neusiedl and combine with these soils to create unique terroir. The state-of-the-art wine cellar was conceived for the easy of preserving the inimitable character of each individual vineyard site. Esterházy abstains completely from the use of pumps and works exclusively with the power of gravity to move grapes, must and wine. The knowledge of many generations of grape growers and their knowledge of climate, site, terroir and autochthon grape varieties are paired perfectly together with the expertise of the internationally renowned wine consultant Stéphane Derenoncourt. In a cooperation based on deep mutual respect together with production director Sieghard Vaja, viticultural manager Milan Arti and oenologist Alexander Wapp particularly gentle vinification techniques are employed to produce expressive wine personalities with aromatic depth and pronounced varietal character. The assortment of wines includes refreshing, fruity classic wines as well as characterful single-vineyard wines. The Esterházy wine estate's flagship wine is the “Tesoro”, a blend of Blaufränkisch and Merlot that aptly expresses the unique interplay of climate, soil, site and varietal character. The wines of the Esterházy estate are outstanding ambassadors of Austrian wine culture. Next to their presence on the domestic market they achieve consistent success in Europe, Asia and North America. Esterházy is among the largest organic producers in Austria. Exquisite distillates, liqueurs and gourmet products from the estate orchards and fields as well as game specialities from its own hunting territories are included in the broad assortment of products. The Esterházy gourmet products can be purchased in the on-premise wine shop. Visitors are offered a diversified wine experience programme and opportunity to taste throughout the year.

94 Leithaberg DAC Ried Lama 2015 CH
(93) Leithaberg DAC 2016 CH

93 Leithaberg DAC weiß Tatschler 2014
Brilliant yellow-green with silver highlights. Aromas and flavours of fresh meadow herbs, white apple, floral nuances and a touch of minerals. Juicy and elegantly textured with a vital light spine of acid. A kiss of lemon joins in on the very long finish. This fine accompaniment to food has plenty of finess.

91 Leithaberg DAC weiß 2013
92 Leithaberg DAC weiß 2012 CH

91 Weißburgunder Tatschler 2013
92 Pinot Blanc Tatschler 2012
91 Weißburgunder Tatschler 2011

92 Sauvignon Blanc Estoras 2016
90 Sauvignon Blanc 2014
90 Sauvignon Blanc Estoras 2013

91 Chardonnay Classic 2016

92 Leithaberg DAC rot Füllig 2013
93 Blaufränkisch Füllig 2012

92 Leithaberg DAC rot Schidten 2013

(92) Leithaberg DAC rot 2015
91 Leithaberg DAC rot 2013
92 Leithaberg DAC rot 2012

92 Blaufrankisch Baumsehlchen 2012

91 Merlot Schindler 2013
93 Merlot Schindler 2012
93 Merlot Schindler 2011

93 Tesoro 2013 BF/ME
93 Tesoro 2012 BF/ME

Dark ruby with an opaque core, purple highlights and subtly fading rim. Blackberry jam, a touch of nougat and delicate cherry nuances over a delicate background of tobacco. Full bodied and complex with well integrated tannin. Dark berrried fruit nuances linger on the finish. Excellent aging potential.

93 Tesoro 2011 BF/ME

91 Estoras 2015 BF/ME/Cs
91 Estoras 2013 BF/ME/Cs
91 Estoras 2012 BF/ME/Cs
91 Estoras 2011 BF/ME/Cs

91 Blauer Zweigelt Estoras 2015

90 Pinot Noir Classic 2015