



## 2016 Pichler-Krutzler Loibner Grüner Veltliner Ried Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
94	NA	2021 - 2036	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

Fermented in a large oak Fuder, the 2016 Loibner Grüner Veltliner Ried Loibenberg was picked very early (around the 10th of October), far earlier than its peers. Bottled in June, this is a beautifully precise and elegantly flavored Veltliner that is much more terroir-driven than fruit-driven. The wine shows a ripe but flinty flavored nose that indicates great purity. On the palate, this is a full-bodied, elegant and enormously salty Loibenberg with great intensity but also tension, finesse and purity. This has fine tannins and a stunningly complex finish—one of the very best Loibenbergs of the vintage. Only 1,200 liters produced. Tasted July 2017.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2016 Pichler-Krutzler Dürnsteiner Grüner Veltliner Ried Supperin

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
(91 - 92)	NA	2020 - 2036	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

From a lighter gneiss soil, fermented in large oak and aged on the full lees until June, the 2016 Dürnsteiner Grüner Veltliner Ried Supperin opens with a clear, fresh and stony bouquet with very flinty aromas. Pure and very salty on the palate, this is a medium-bodied, very elegant and stimulating Supperin with fine tannins and a good grip. The finish is pretty long and intense thanks to 85-year-old vines. This is one of the best Supperin Veltliners I have tasted. Highly recommended. Tasted as a sample in July 2017.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2016 Pichler-Krutzler Ried Trum Loibner Riesling

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
90	NA	2017 - 2030	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

The 2016 Ried Trum Loibner Riesling is from a vineyard below the Schütt where the vines root in gravelly and brown earth soils. The wine opens clear, fresh and pure on the nose, quite stony, cool and very stimulating with ripe apricot aromas. Round and mineral on the palate, this is a light to medium-bodied, well structured, finessed and salty Riesling with a juicy-piquant and stony finish. Very sappy and attractive already as a young wine. Bottled in March, total production almost 10,000 bottles.

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2015 Pichler-Krutzler Riesling Trockenbeerenauslese Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
94	NA	2017 - 2050	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

Based on botrytis-affected grapes from 45-year-old vines in the warm, terraced, south-facing Loibner Loibenberg (Wachau), the golden 2015 Riesling Trockenbeerenauslese Loibenberg opens with a generous bouquet of perfectly ripe stone fruits intertwined with some discreet spicy/mineral and even cool, flinty scents. Round, lush and perfectly balanced on the palate, this is a very elegant, gorgeously intense, viscous, oily-textured and highly finessed TBA with stunning acidity that is so salty, refined and well integrated that you tend to overlook it. The finish is super aromatic, very intense and the present sweetness poised with finesse, elegance and mineral vitality. This is simply a gorgeous and very sensual TBA. Picked on November 13, fermented in stainless steel up to 10.5% alcohol and bottled with no fining in late August 2016 with 229 grams of residual sugar and a total acidity of 9.4 grams per liter.

**Type:** Table  
**Sweetness:** Sweet  
**Type:** Table  
**Variety:** Riesling

## 2016 Pichler-Krutzler Dürnsteiner Riesling Ried Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
(95 - 96)	NA	2022 - 2045	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	

Picked late and tasted as a sample in July 2017, the 2016 Dürnsteiner Riesling Ried Kellerberg has a deep, concentrated and flinty bouquet of ripe stone fruit flavors intertwined with crushed stone notes. Full-bodied, round and elegant, with lush and juicy fruit, very fine acidity and lingering salinity, this is a silky textured, gorgeously juicy and balanced Riesling that did not ferment to fully dry. Great aging potential!

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2016 Pichler-Krutzler Steiner Riesling Ried Pfaffenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92	NA	2020 - 2040	<b>From:</b> Austria , Niederösterreich
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

The 2016 Steiner Riesling Ried Pfaffenberg offers a clear, precise, fresh and crystalline bouquet of perfectly ripe apricots and white peaches. Full-bodied, piquant and fresh, with a mineral grip and gorgeous apricot flavor, this is a juicy, intense but dry and nicely furry and phenolic Riesling of great elegance, finesse and structure. Very stimulating.

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2016 Pichler-Krutzler Dürnsteiner Grüner Veltliner Ried Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
(93 - 95)	NA	2021 - 2040	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

The 2016 Dürnsteiner Grüner Veltliner Ried Kellerberg (picked at the end of October and beginning of November, macerated for 18 hours) offers a clear, deep, concentrated and flinty bouquet of perfectly ripe fruit aromas. Full-bodied, rich and slightly creamy, this is a round and mouth-filling Kellerberg with great intensity, perfect ripeness, fine tannins, a lingering grip and salinity. Highly promising. Tasted as a sample in July 2017.

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2016 Pichler-Krutzler Steiner Grüner Veltliner Ried Pfaffenberg Alte Reben

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
93	NA	2020 - 2041	<b>From:</b> Austria , Niederösterreich
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

From vines planted on gneiss and schist in the 1950s, the 2016 Steiner Grüner Veltliner Ried Pfaffenberg Alte Reben (from the Kremstal but marketed as wine from Niederösterreich) offers a clear, fresh, bright and pure bouquet with very fine, flinty and floral aromas. Round and smooth on the palate but also piquant and salty, this is a lush and gorgeously round Veltliner with a long, spicy, salty and well-structured finish. It is still young but with a great aging potential. Bottled with 12.8% alcohol.

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2016 Pichler-Krutzler Ried Klostersatz Loibner Grüner Veltliner

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
89+	\$25	2019 - 2031	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

From the flatter vineyard and vines planted in the 1970s on heavier soils, the 2016 Ried Klostersatz Loibner Grüner Veltliner offers a clear, fresh and slightly flinty bouquet with cool fruit. Medium-bodied, intense and piquant, this is a dry and well-structured Grüner Veltliner with stunning racy acidity and good grip. This is really fresh, straight and grippy Grüner Veltliner thanks to a small part with stems during fermentation.

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2016 Pichler-Krutzler Loibner Riesling Ried Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
(95 - 96)	NA	2023 - 2040	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

Picked rather early (a few days after the Grüner Veltliner) but with almost 20 KMW, the 2016 Loibner Riesling Ried Loibenberg is super clear and flinty on the nose, with ripe and concentrated peach and apricot aromas. This is a full-bodied, rich and concentrated, very elegant and well-structured Riesling with fine tannins and a long, intense, lush and salty finish. Very stimulating. The

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

grapes were slightly crushed and macerated for several hours on the press. It fermented in 60% large oak vats and 40% stainless steel. Tasted as a sample that was just racked from the fine lees in July 2017. Scheduled to be bottled in August.

## 2016 Pichler-Krutzler Ried Frauengarten Dürnsteiner Grüner Veltliner

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
88	\$22	2018 - 2025	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

The 2016 Ried Frauengarten Dürnsteiner Grüner Veltliner has been bottled as the last charge in May 2017 and opens with a yeasty flavor. Round and medium-bodied, this is a dry, creamy but well-structured Grüner Veltliner with fine tannins, good intensity and grip. Tasted in July 2017.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2016 Pichler-Krutzler Riesling In der Wand

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92+	NA	2018 - 2036	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

From a steep, terraced vineyard that belongs officially to the Dürnstein Kummerstal, the 2016 Riesling In der Wand opens pure, fresh and stony on the nose, with flinty aromas intermixed with delicate stone fruit flavors. Full-bodied, lush and juicy but also piquant and finessed, this is a rich and very elegant, well balanced and powerful Riesling with a long and aromatic finish. It is richer and more powerful than the Pfaffenberg and a typical Riesling from the Wachau. Very precise and aromatic. Bottled in May 2017.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2015 Pichler-Krutzler Riesling Trockenbeerenauslese Pfaffenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
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93	NA	2022 - 2050
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate

Based on botrytis-affected grapes from 60-year-old vines on the pure gneiss soils of the southwest-facing Steiner Pfaffenberg in the Kremstal, the golden-yellow colored 2015 Riesling Trockenbeerenauslese Pfaffenberg has a clear, fresh, concentrated, nicely piquant bouquet of lime and lemon chutney along with yellow stone fruit and grapefruit aromas. Sweet, round and elegant, with really piquant acidity and grip, this is a dense, intense and aromatic yet finessed TBA that was picked on November 12 and fermented up to 10.5% alcohol. The wine was bottled with no fining but two filtrations in late August 2016 with nearly 200 grams of residual sugar and a total acidity of 10.1 grams per liter. This TBA is clearly more piquant, angular and nervy compared to the lush and sensual Loibenberg TBA. It needs some years to calm down but can age for at least three decades. Tasted August 2017.

**From:** Austria , Niederösterreich**Color:** White**Type:** Table**Sweetness:** Sweet**Type:** Table**Variety:** Riesling

## 2016 Pichler-Krutzler Loibner Riesling Ried Rothenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
95+	NA	2017 - 2046
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich , Wachau**Color:** White**Type:** Table**Sweetness:** Medium Dry**Type:** Table**Variety:** Riesling

The 2016 Loibner Riesling Ried Rothenberg is from a sub-vineyard of the Loibenberg that is the most exposed and stoniest plot of the cru. The wine displays great purity, flintiness and precise stone fruit aromas. On the palate, this is a highly finessed and silky textured but concentrated Riesling with very fine tannins, a lot of salt, delicate grip and 17 grams of residual sugar. Very long, this wine is carried by very fine tannins, a perfectly ripe peach flavor and lingering salinity. Bottled in June 2017. Tasted in July.

## 2016 Pichler-Krutzler Steiner Riesling Ried Pfaffenberg Alte Reben

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
95	NA	2022 - 2046
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	31st Aug 2017	232, The Wine Advocate

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich**Color:** White**Type:** Table

From vines planted in the early 1950s on schist and gneiss soils, the 2016 Steiner Riesling Ried Pfaffenberg Alte Reben opens with a flinty/smoky bouquet of crushed stones and perfectly ripe, concentrated peaches. Full-bodied, lush and enormously juicy, this is a great Riesling with intense and concentrated fruit, fine tannins and raspberry aromas in the long and aromatic aftertaste. Fermented not fully dry and bottled with 9.5 grams of residual sugar. A great Riesling with great aging potential.

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2012 Pichler-Krutzler Gruner Veltliner Fass 43

<b>Rating</b> (91 - 92)+	<b>Release Price</b> NA	<b>Drink Date</b> NA	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> David Schildknecht	<b>Issue Date</b> 30th Apr 2014	<b>Source</b> 212, The Wine Advocate	<b>From:</b> Austria , Niederösterreich , Wachau
			<b>Color:</b> White

Tasted off of its lees this January, Pichler and Krutzler's 2012 Gruner Veltliner Fass 43 represents equal parts Superin and Wunderburg that fermented (for six months!) and matured in a new 600-liter cask without sulfur. Perhaps needless to say under those conditions, it underwent a complete malo-lactic transformation. A fascinating nose encompasses red berries and citrus as well as legumes and herbs, anticipating the diversity encountered on the leesy-rich, silken, yet invigoratingly bright palate. Incisive cut of cress along with piquancy of toasted grains that segue into notes from barrel, all help extend and render more complex a prolonged finish that by no means stints on "minerality," offering as it does a stony and alkaline undertone. Bottling – with minimal sulfur – is set for spring and release for fall of 2014. (There is a corresponding 2011, but although they bottled it, Pichler and Krutzler are not yet entirely convinced of its success and are for now at least withholding it from public scrutiny.) Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

## 2012 Pichler-Krutzler Gruner Veltliner Wunderburg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
91	\$60	2014 - 2018	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

Pichler and Krutzler's 2012 Gruner Veltliner Wunderburg – from a rocky extension of the famed Kellerberg – was picked November 4, exactly one month later than the corresponding Superin that grew only a few hundred yards away toward the Danube. Satiny in texture, expansive and richly-fruited in its meld of peach and green bean, this delivers a veritable eruption of diverse mineral notes in its finish. Faint warmth is detectable from 14% alcohol, and this lacks the textural refinement, delineated complexity or intrigue of its strongest immediate siblings; but I would feel free to follow it through at least 2018. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours'

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

## 2015 Pichler-Krutzler Grüner Veltliner Frauengarten

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
88	NA	2016 - 2021	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate	<b>Type:</b> Table

The 2015 Grüner Veltliner Frauengarten offers clear, ripe white-fruit aromas on the nose. Light, fresh and juicy, with ripe, yellow-apple flavors and a certain piquancy on the palate, this is a round and accessible, stimulating Veltliner for the next five to eight years.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2013 Pichler-Krutzler Gruner Veltliner Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
91+	\$60	2019 - 2027	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Apr 2015	218, The Wine Advocate	<b>Type:</b> Table

Golden yellow in color, the late harvested (November 4 and 8) 2013 Grüner Veltliner Kellerberg from 20- to 45-year-old vines, offers a very clear, elegant, intense and spicy/herbal bouquet with ultra-ripe pear and stony flavors. Macerated for 20 hours and fermented in 600- and 1,200-liter oak barrels, the wine was kept on the full lees until September. On the palate this is a highly elegant, juicy and intense, full-flavored and well-balanced Kellerberg. It intertwines its ripe and concentrated yet full-of-finesse fruit aromas with mineral and slightly bitter and nutty flavors. The wine is firmly structured and needs a couple of years to emancipate from its winemaking.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2015 Pichler-Krutzler Riesling Trum

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
89	NA	2016 - 2028
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate

Pichler-Krutzler's 2015 Riesling Trum is clear, ripe, intense and spicy on the nose, where beeswax and herbal notes are displayed. There is a great finesse and purity on the light and grippy, salty palate with its ripe berry aromas. A very good entrance into the Riesling cosmos of Elisabeth Pichler and Erich Krutzler.

<b>Producer:</b> Pichler-Krutzler
<b>From:</b> Austria , Niederösterreich , Wachau
<b>Color:</b> White
<b>Type:</b> Table
<b>Sweetness:</b> Dry
<b>Type:</b> Table
<b>Variety:</b> Riesling

## 2014 Pichler-Krutzler Riesling Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
93	\$55	2020 - 2030
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate

From the upper part of the praised cru, the 2014 Riesling Kellerberg displays a fascinating, clear, intense and concentrated bouquet of botrytized Riesling aromas with lemon and stony flavors. Full-bodied, piquant and very intense, with concentrated grapefruit and apricot flavor on the palate, this is a pretty powerful and nicely salty Riesling. It has great expression, tension and length. Bottled in July 2015, this is still a baby with a promising potential to age and evolve.

<b>Producer:</b> Pichler-Krutzler
<b>From:</b> Austria , Niederösterreich , Wachau
<b>Color:</b> White
<b>Type:</b> Table
<b>Sweetness:</b> Dry
<b>Type:</b> Table
<b>Variety:</b> Riesling

## 2007 Pichler-Krutzler Pinot Blanc Klostersatz

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
87+	\$39	NA
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	25th Feb 2009	181, The Wine Advocate

The 2007 Pinot Blanc Klostersatz – harvested already by the 23rd of September – displays much of the virtue of creaminess of texture with refreshing fruit that one associates with this variety. Apple blossom and

<b>Producer:</b> Pichler-Krutzler
<b>From:</b> Austria , Niederösterreich , Wachau
<b>Color:</b> White
<b>Type:</b> Table
<b>Sweetness:</b> Dry

hazelnut predominate, and this is just a bit constricted in finish in a way that I (and the vintners) associate with its confinement in tank. (Such was also the case with a Gruner Veltliner from the Klostersatz, effectively a little Smaragd, but which also evinced slight heat.) It's quite possible that this will blossom after a short time in bottle, and I make no prognostication in regards to its further evolution, there being no track record. You may have felt that there were enough Pichlers to keep track of in the Wachau (the two estates regularly reviewed in these pages not being the only ones), but now there is another that will bear regular watching. F.X. Pichler's daughter Elisabeth and her husband Erich Krutzler (whose brother continues to run their family's winery in Sudburgenland, and who is involved in projects in Slovenia) have begun a domaine, to whose small acreage they are for now adding contract fruit. The fruits of their first harvest – utilizing the shared picking crew from F. X. Pichler – were all vinified and matured in stainless steel tanks, although they envision using mature large oaken ovals in future for at least some of their wines to the extent they can locate some (or purchase and break-in some new ones). As they are not – at least yet – members of the Vinea Wachau growers' association, they cannot utilize the familiar stylistic designations Federspiel and Smaragd. (And if they persist in bottling a Sudburgenland Blaufrankisch under the same label – there is a gorgeous, mineral, bitter-sweet, tartly Barbera-like 2007 in the works – then Vinea Wachau regulations will forbid their membership.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Type:** Table

**Variety:** Pinot Blanc

## 2014 Pichler-Krutzler Riesling Pfaffenberg

Rating	Release Price	Drink Date
87	\$34	2016 - 2024
Reviewed by	Issue Date	Source
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate

**Producer:** Pichler-Krutzler

**From:** Austria , Niederösterreich , Kremstal

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

From the western part of the single vineyard, the 2014 Riesling Pfaffenberg is partly grown on terraces, partly on the plateau. The 30- to 45-year-old vines were picked highly selective in the second quarter of October, which caused a 50% loss compared to the average. Just crushed (not destemmed) and raised in stainless steel, this wine opens with clear, bright and fresh though pretty intense and fully healthy Riesling flavors. Lean but intense and concentrated on the palate, this is a truly refreshing and tension-filled Kremstal Riesling with a nice concentration of fruit and acidity. Very fresh and stimulating, with bright fruit flavors. This wine was bottled without fining end of March 2015.

## 2015 Pichler-Krutzler Riesling Pfaffenberg Alte Reben

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
93+	NA	2020 - 2031	<b>From:</b> Austria , Niederösterreich , Kremstal
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate	<b>Type:</b> Table

The 2015 Riesling Pfaffenberg Alte Reben is clear, pure and very fresh on the pretty complex nose, offering green asparagus aromas along with chalky and spicy-mineral flavors and white stone fruits. Ripe, round and piquant on the palate, this is an intense and complex Riesling with very young, dense and lean fruit and a great vitality in the finish. This is so lush and aromatic, but also so fine and precise. Great potential.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2007 Pichler-Krutzler Gruner Veltliner Klostersatz

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
85	\$31	NA	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	25th Feb 2009	181, The Wine Advocate	<b>Type:</b> Table

You may have felt that there were enough Pichlers to keep track of in the Wachau (the two estates regularly reviewed in these pages not being the only ones), but now there is another that will bear regular watching. F.X. Pichler's daughter Elisabeth and her husband Erich Krutzler (whose brother continues to run their family's winery in Sudburgenland, and who is involved in projects in Slovenia) have begun a domaine, to whose small acreage they are for now adding contract fruit. The fruits of their first harvest – utilizing the shared picking crew from F. X. Pichler – were all vinified and matured in stainless steel tanks, although they envision using mature large oaken ovals in future for at least some of their wines to the extent they can locate some (or purchase and break-in some new ones). As they are not – at least yet – members of the Vinea Wachau growers' association, they cannot utilize the familiar stylistic designations Federspiel and Smaragd. (And if they persist in bottling a Sudburgenland Blaufrankisch under the same label – there is a gorgeous, mineral, bitter-sweet, tartly Barbera-like 2007 in the works – then Vinea Wachau regulations will forbid their membership.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2007 Pichler-Krutzler Riesling Wunderburg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
90	NA	2009 - 2014
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	25th Feb 2009	181, The Wine Advocate

Their last-harvested (November 1) wine, picked at yet significantly lower potential alcohol than generally applies to F.X. Pichler Kellerberg, Pichler and Krutzler's 2007 Riesling Wunderburg features ripe, brown spiced peach with refreshing, invigorating citricity, salinity, and fruit pit bitterness as well as peppery pungency informing a rich, silken textured palate. This displays a lot of finesse in its long finish and will, I suspect, be worth following from bottle for at least 4-5 years. You may have felt that there were enough Pichlers to keep track of in the Wachau (the two estates regularly reviewed in these pages not being the only ones), but now there is another that will bear regular watching. F.X. Pichler's daughter Elisabeth and her husband Erich Krutzler (whose brother continues to run their family's winery in Sudburgenland, and who is involved in projects in Slovenia) have begun a domaine, to whose small acreage they are for now adding contract fruit. The fruits of their first harvest – utilizing the shared picking crew from F. X. Pichler – were all vinified and matured in stainless steel tanks, although they envision using mature large oaken ovals in future for at least some of their wines to the extent they can locate some (or purchase and break-in some new ones). As they are not – at least yet – members of the Vinea Wachau growers' association, they cannot utilize the familiar stylistic designations Federspiel and Smaragd. (And if they persist in bottling a Sudburgenland Blaufrankisch under the same label – there is a gorgeous, mineral, bitter-sweet, tartly Barbera-like 2007 in the works – then Vinea Wachau regulations will forbid their membership.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Producer:** Pichler-Krutzler  
**From:** Austria , Niederösterreich , Wachau  
**Color:** White  
**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2013 Pichler-Krutzler Riesling Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
93?	\$60	2020 - 2027
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Apr 2015	218, The Wine Advocate

Cultivated in a even cooler and stonier parcel above the Vetliner vineyard the 2013 Riesling Kellerberg was picked on November 6 without any botrytis, though with some shriveled berries, as Erich Krutzler reports. After a whole-

**Producer:** Pichler-Krutzler  
**From:** Austria , Niederösterreich , Wachau  
**Color:** White  
**Type:** Table  
**Sweetness:** Medium Dry

cluster pressing, it fermented "extremely slowly" in stainless steel until February 2014 when it stopped with about 12 grams residual sugar and 13.5% alcohol. Bottled in August 2014, the wine is ripe and nicely intense, but also fresh and minerally piquant on the nose. This is a very intense, lovely, sweet and juicy Kellerberg Riesling of great elegance, finesse and mineral expression, but it is still unfinished and should be kept in the cellar for at least 4 or 5 years.

**Type:** Table

**Variety:** Riesling

## 2010 Pichler-Krutzler Riesling In Der Wand

Rating	Release Price	Drink Date
90	NA	2011 - 2017
Reviewed by	Issue Date	Source
David Schildknecht	31st Oct 2011	197, The Wine Advocate

**Producer:** Pichler-Krutzler

**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

The Pichler-Krutzler 2010 Riesling In der Wand – from a steep gneiss “wall” referred to in its name that rises immediately back from the Danube just upstream from Durnstein – perpetuates the sort of citrus (lime and grapefruit) dominance; green apple chew; and balanced residual sugar but still dry taste that were features of the slightly lower-alcohol Trum bottling. But here there is a stronger sense of extract, lushness, and transparency in the finish to stony mineral along with piquant peach kernel and nut notes. This should perform well for 4-6 years. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates “Federspiel” and “Smaragd” that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. “In general, and in the future,” says Krutzler, “we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol.” It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in

June that “the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now.” Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2015 Pichler-Krutzler Riesling In Der Wand

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
92+	NA	2020 - 2030
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate

The 2015 Riesling In der Wand opens with an intense, fresh, precise and mineral nose of white peaches and crushed stones. Medium to full-bodied, this is a dense, elegant, complex, piquant and aromatic Riesling with a mealy/creamy texture, seductive fruit and lingering minerality. Great grip and tension in the finish. Very young and aromatic. This wine needs another three to five years to unfold its immense potential.

**Producer:** Pichler-Krutzler  
**From:** Austria , Niederösterreich , Wachau  
**Color:** White  
**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2010 Pichler-Krutzler Riesling Loibnerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
(91 - 92)	NA	2011 - 2019
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	31st Oct 2011	197, The Wine Advocate

Raised in cask, and due for bottling soon after I tasted it in June, Pichler and Krutzler's 2010 Riesling Loibnerberg weighs in at 13.5% alcohol after having gone to six grams of residual sugar, drier than the other Rieslings in this collection. Fruit skin chew and nutty, fruit pit piquancy are deftly woven into a matrix of fresh white peach and lime, peppery and ore-like mineral notes

**Producer:** Pichler-Krutzler  
**From:** Austria , Niederösterreich , Wachau  
**Color:** White  
**Type:** Table  
**Sweetness:** Dry  
**Type:** Table

adding to the downright vibratory stimulation of a long, though lean, finish. Underlying firmness and palpable extract enhance, combined with energy, put me in mind of an athlete whose torso is all bone, tendon, and rippling muscle. That the portion of Loibenberg farmed by Pichler and Krutzler has none of the more site-typical overlay of loess probably explains the relative firmness of feel; athletic leanness; and pronounced piquancy on exhibit in the resultant wine. Look for at least 6-8 years of fascination. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Variety:** Riesling

## 2010 Pichler-Krutzler Gruner Veltliner Wunderburg

<b>Rating</b> (93 - 94)	<b>Release Price</b> NA	<b>Drink Date</b> 2011 - 2026
<b>Reviewed by</b> David Schildknecht	<b>Issue Date</b> 31st Oct 2011	<b>Source</b> 197, The Wine Advocate

**Producer:** Pichler-Krutzler  
**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

Pichler and Krutzler's 2010 Gruner Veltliner Wunderburg – grown on what is in effect a rocky extension of the Kellerberg – is supplemented by a new contract on vines they can personally farm, and like its Superin counterpart was fermented in cask before being transferred – still on its lees – to tank, whence I tasted it. A smoky-sweet note of Szechuan pepper points toward classic Kellerberg character on an expansive, firm, palpably extract-rich palate whose suggestions of cassis and blackberry – here allied to beet root and green bean – enhances a red wine-like personality. Hints of coffee and toasted hazelnut augment the peppery piquancy conveyed in a finish of implacable grip and vibratory energy. This is going to be one to follow for 12-15 years. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to

supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2012 Pichler-Krutzler Riesling In Der Wand

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92	\$37	2014 - 2016	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

The Pichler-Krutzler 2012 Riesling In der Wand features smoky and incisive sweetness and bite of Szechuan pepper reminiscent of Kellerberg, here in an apple-y matrix and on a palate at once expansive and texturally firm. Forcefully persistent if anything but elegant or refined, this Riesling's robust personality may or may not be accompanied by similar robustness vis-a-vis time; but I would certainly not hesitate to follow it through at least 2016. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2012 Pichler-Krutzler Riesling Trum

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
89	\$27	2014 - 2016	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

Pichler and Krutzler's 2012 Riesling Trum is quite full and expansive – albeit at just 12.5% alcohol – yet also tingling and refreshingly bright in its citrus and apple juiciness not to mention sizzling in its conveyance of citrus rind. Scents and suffusion of green tea and crushed stone lend intrigue to this decisive, athletically lean Riesling apt to reward through at least 2016. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2013 Pichler-Krutzler Riesling Pfaffenberg Alte Reben

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92+	\$54	2025	<b>From:</b> Austria , Niederösterreich

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Apr 2015	218, The Wine Advocate

From vines planted in the 1950s and picked without botrytis (but shriveled berries) on November 6, the 2013 Riesling Pfaffenberg Alte Reben is an impressively intense and concentrated Riesling with a lovely juiciness and lingering salinity. Very rich but elegant, balanced and with finesse on the palate, I would forget this salty and piquant wine for ten years and then see what happens.

**Color:** White**Type:** Table**Sweetness:** Medium Dry**Type:** Table**Variety:** Riesling

## 2010 Pichler-Krutzler Pinot Blanc Klostersatz

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
91	NA	NA
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	31st Oct 2011	197, The Wine Advocate

The Pichler-Krutzler 2010 Pinot Blanc Klostersatz – harvested mid-October – displays ample body (at 13.1% alcohol) to enhance its cepage-typical creaminess, but also Riesling-like acidity and consequent consummate refreshment. There is a Gruner Veltliner-like herb and pepper bite along with Pinot Blanc-familiar hazelnut (here un-toasted) and apple. Pungent and chewy; saline and tactilely mineral in finish for all of its underlying creaminess, this striking effort ought to prove delightfully versatile over at least the next half dozen years. As Pichler notes, the combination of sand and gravel in this riverside site is proving extremely Pinot Blanc-friendly, and I would add that this wine underscores how the increasing number of truly exciting Austrian wines from that grape are issuing from (and seemingly reflecting) an enormously diverse range of soils and microclimates (not to mention vinificatory techniques). Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates “Federspiel” and “Smaragd” that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich , Wachau**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Blanc

concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2015 Pichler-Krutzler Gruner Veltliner Klostersatz

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
89	NA	2016 - 2024	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate	<b>Type:</b> Table
The 2015 Grüner Veltliner Klostersatz opens clear, lemon-fresh and still discreet, but with character and precision on the aromatic nose of ripe apples. Rich and intense, but also transparently pure and fresh and with a salty minerality and stimulating piquancy in the finish, this is a lovely Grüner with a good length.			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Grüner Veltliner

## 2012 Pichler-Krutzler Riesling Pfaffenberg Alte Reben

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
90+	NA	2014 - 2018	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	

David Schildknecht

30th Apr 2014

212, The Wine Advocate

From the small share of 60 year old Riesling vines adjacent to the equally-old Gruner Veltliner and to the larger 40-45 year old stand of Riesling (picked a week earlier) that also debuted from Pichler-Krutzler in this vintage (and are both reviewed in this report), their 2012 Riesling Pfaffenberg Alte Reben evinces palpably high extract in a firm, compact, somewhat austere context. A suffusion of crushed stone translates in the long finish into an impression of energetic impingement. But this lacks the gorgeous fruit, clarity, and interplay exhibited by the memorable inaugural "regular" Riesling from adjacent vines – though conceivably this old vine batch was having a difficult day when I tasted it and/or needs more time in bottle. Certainly anyone lucky to latch on to some of this should try to compare the two through at least 2018. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Riesling

## 2015 Pichler-Krutzler Grüner Veltliner Loibenberg

Rating	Release Price	Drink Date	Producer:
(91 - 93)	NA	2018 - 2028	Pichler-Krutzler
			<b>From:</b> Austria , Niederösterreich , Wachau

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate

Tasted as a barrel sample in early April, the 2015 Grüner Veltliner Loibenberg is a lovely, intense and juicy wine with grip and a long and fruity intensity. Promising.

**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Grüner Veltliner

## 2015 Pichler-Krutzler Riesling Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
94	NA	2018 - 2030

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate

Deep, very intense and almost rich on the nose, loaded with minerals and ripe stone-fruit aromas, the 2015 Riesling Kellerberg is a full-bodied, very rich and juicy, intense but also piquant and vibrantly fresh wine full of tropical fruits and power as well as elegance and even finesse. Great grip, fine tannins and an excellent aging potential make this a great dry Kellerberg Riesling.

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich , Wachau**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Riesling

## 2008 Pichler-Krutzler Blaufränkisch Weinberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
88+	\$60	NA

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	31st Oct 2011	197, The Wine Advocate

The Pichler- Krutzler 2008 Blaufränkisch Weinberg gives a surprisingly plush account of itself when compared with its performance from cask a year prior. Lightly-cooked blackberry is accented by toasted walnut and a faintly bitter, green suggestion of nut husk lend piquancy to the persistent finish of this otherwise polished, extremely finely tannic release. I hope this wine will regain a bit more high-toned aromatic interest and sharper focus, but it certainly offers considerable satisfaction today and the promise of at least a decade's good health. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich , Wachau**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Blaufränkisch

do not utilize the predicates “Federspiel” and “Smaragd” that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours.

Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. “In general, and in the future,” says Krutzler, “we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol.” It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that “the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now.”

Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I’ll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2010 Pichler-Krutzler Gruner Veltliner Frauenweingarten

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
91	\$25	2011 - 2017	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	31st Oct 2011	197, The Wine Advocate	<b>Type:</b> Table

Pichler and Krutzler’s 2010 Gruner Veltliner Frauenweingarten exhibits already in the nose a sweet suggestion of ripe peach surprising for a relatively light-weight (12.1% alcohol) Gruner Veltliner of its vintage. This is allied to more varietally and vintage familiar sweet pea and grapefruit that follow on an effusively juicy, lush palate, with salt and iodine adding savor to a buoyant and refreshing finish. This is one of those 2010s with an alluring sense of what can

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

only be called “extract sweetness,” since the actual residual sugar is a mere two grams. I suspect it will continue to be lovely for 4-6 years, even though virtually all bottles are likely to have been drunk-up by early 2012! Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates “Federspiel” and “Smaragd” that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. “In general, and in the future,” says Krutzler, “we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol.” It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that “the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now.” Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I’ll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2015 Pichler-Krutzler Riesling Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92+	NA	2019 - 2030	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	

Stephan Reinhardt

30th Jun 2016

225, The Wine Advocate

**Color:** White

Pure and intense, but fine on the nose, the 2015 Riesling Loibenberg opens with crushed stone and white stone-fruit aromas. This is a rich and intense, very aromatic and mouth-filling yet pure and highly elegant Riesling with lots of minerals and fine, powdery tannins. Powerful finish and a very good length.

**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Riesling

## 2012 Pichler-Krutzler Gruner Veltliner Klostersatz

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
90	\$27	2014 - 2018	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

The sense of stuffing conveyed in the corresponding Frauenweingarten bottling is enhanced in Pichler and Krutzler's 2012 Gruner Veltliner Klostersatz – which was raised in cask with longer lees-contact – by silken texture and deceased yeast nuances. Stony, cyanic, and mouthwateringly saline notes invigoratingly and intriguingly inflect a matrix of peach, grapefruit and green bean, leading to an exuberant and refreshing finish. Here yet one more demonstration – of which F. X. Pichler's Riesling from the adjacent Oberhauser offers the consistently most striking – that a nearly-flat, gravelly site can by dint of superior drainage or other factors play in the same Wachau league as wines from steep Urgestein sites. Plan to follow it through at least 2018. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large

**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Grüner Veltliner

casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

## 2015 Pichler-Krutzler Riesling Rothenberg Reserve

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
95	NA	2020 - 2035	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate	

Bottled with 15 grams of residual sugar, the medium-dry 2015 Rothenberg Reserve offers a clear, lovely precise, spicy and piquant bouquet of crushed stones, tropical fruits, lemons and grapefruits. With a great finesse and tension on the palate and an almost endless finish, this is probably the greatest 2015 of this young domaine. It is lush but so precise and on the razor's edge. A great and ageworthy Riesling for at least 20 years.

**Type:** Table  
**Sweetness:** Medium Dry  
**Type:** Table  
**Variety:** Riesling

## 2012 Pichler-Krutzler Gruner Veltliner Frauenweingarten

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
89	\$24	2014 - 2016	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	

Lentil and cress are highlighted in a Pichler- Krutzler 2012 Gruner Veltliner Frauenweingarten exhibiting more stuffing and less levity than usual for this bottling. Happily, it is infectiously juicy and the bite of pepper cress in its sustained finish highly invigorating. I would plan on enjoying it through 2016, which is to suggest a bit more rapidly than usual for a Wachau Gruner Veltliner, even one from a gentle, alluvial and gravelly riverside site. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X.

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

(Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

## 2014 Pichler-Krutzler Grüner Veltliner Kellerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
93	\$55	2017 - 2026	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate	<b>Type:</b> Table

The 2014 Grüner Veltliner Kellerberg opens clear, cool, fresh and subtle, yet deep and complex on the nose; there are flinty and lemony flavors intertwined with white fruit and herbal aromas. Krutzler-Pichler's Kellerberg seems even cooler and slightly more reductive than the Loibenberg and needs surely more attention and patience. Full-bodied, very elegant and sophisticated on the palate, with a thousand needles tickling the tongue, this is a powerful and impressively complex, pure and refreshing Veltliner from a great terroir. The exciting finish reveals a lot of salt and mineral tension. There is excellent grip here. This is a great wine.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2007 Pichler-Krutzler Gruner Veltliner Superin

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
89	\$58	NA	

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	25th Feb 2009	181, The Wine Advocate

The Pichler-Krutzler 2007 Gruner Veltliner Superin – from sandy, eroded Urgestein vineyards just upstream but very different in character from the gravelly, alluvial Klostersatz – combines rich pit fruits, a glossy texture, and a plush sense of stuffing with piquant nuttiness, white pepper, and saline and wet stone minerality. This should prove versatile and satisfying for at least 4-5 years in bottle. You may have felt that there were enough Pichlers to keep track of in the Wachau (the two estates regularly reviewed in these pages not being the only ones), but now there is another that will bear regular watching. F.X. Pichler's daughter Elisabeth and her husband Erich Krutzler (whose brother continues to run their family's winery in Sudburgenland, and who is involved in projects in Slovenia) have begun a domaine, to whose small acreage they are for now adding contract fruit. The fruits of their first harvest – utilizing the shared picking crew from F. X. Pichler – were all vinified and matured in stainless steel tanks, although they envision using mature large oaken ovals in future for at least some of their wines to the extent they can locate some (or purchase and break-in some new ones). As they are not – at least yet – members of the Vinea Wachau growers' association, they cannot utilize the familiar stylistic designations Federspiel and Smaragd. (And if they persist in bottling a Sudburgenland Blaufrankisch under the same label – there is a gorgeous, mineral, bitter-sweet, tartly Barbera-like 2007 in the works – then Vinea Wachau regulations will forbid their membership.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2010 Pichler-Krutzler Riesling Rothenberg Reserve

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
(90 - 91)	NA	2011 - 2019
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	31st Oct 2011	197, The Wine Advocate

Continuing their exploration of stylistic alternatives, Pichler and Krutzler will have bottled this summer 1,000 liters of 2010 Riesling Rothenberg Reserve that's unabashedly off-dry (at 23 grams residual sugar, though also an even for the Mosel extremely high 9.4 grams of acidity), although the fruit was neither over-ripe (though picked November 6) nor at all influenced by botrytis. Scents of iris and honeysuckle mingle with those of white peach and citrus oils. The cleansing and refreshing influence of fresh lime and grapefruit beautifully complements this palpably dense Riesling's creaminess of texture and its sugar-reinforced sense of ripe white peach. Suggestions of crushed stone may

**Producer:** Pichler-Krutzler

**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Table

**Sweetness:** Medium Dry

**Type:** Table

**Variety:** Riesling

or may not be a direct reflection of the high gneiss content or iron-richness of the soils, but they suggest that as this gets 6-8 years of bottle age, and its sweetness fades, greater interplay and nuance will probably reward its owners. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2012 Pichler-Krutzler Riesling Pfaffenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
94	NA	2014 - 2020	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	

David Schildknecht

30th Apr 2014

212, The Wine Advocate

**Color:** White

From “young” vines (of 40-45 years’ age) when compared with those of the small attached parcel of Gruner Veltliner (whose inaugural instantiation I also review in this report), Pichler and Krutzler’s 2012 Riesling Pfaffenberg weighs-in at a 12.5% alcohol despite not having been picked until October, 20 – several days after Loibenberg was brought at a full degree higher. There is fantastic clarity here allied to infectious juiciness. Pungent juniper berry and sage inflect fresh lime, apple, luscious honeydew and cassis, while a suffusion of crushed stone and smoky black tea serves for contrast with the wine’s effusive fruitiness. A veritably kaleidoscopic interplay ensues in the endlessly fascinating and refreshing finish of this exciting debut that should merit following through at least 2020. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau’s trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth’s famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours’ pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I’ll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Riesling

## 2013 Pichler-Krutzler Gruner Veltliner Supperin

Rating	Release Price	Drink Date	Producer:
89+?	\$28	NA	Pichler-Krutzler
			<b>From:</b> Austria , Niederösterreich , Wachau

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	30th Apr 2015	218, The Wine Advocate

Harvested October 24-26 from 40- to 50-year-old vines, the 2013 Gruner Veltliner Supperin was made from "full ripe and completely healthy, loose cluster grapes," as Erich Krutzler reports. The grapes were pre-macerated for 18 hours before the spontaneous fermentation took place in traditional 900- and 1,200- liter barrels. The wine was kept partly on the full, partly on the fine lees until September 2014. The wine opens clear and intense on the nose, yet still clearly minted by its long maceration, giving this intense and ripe-flavored Grüner a distinctive spicy aroma of almonds and marzipan. Full-bodied and full-flavored on the palate, this ripe and intense Grüner is very elegant and well-balanced and finishes with a lingering salinity and fresh and slightly oxidized apple aromas. This is a characterful and very traditional seeming wine, which is surely not everybody's darling.

**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Grüner Veltliner

## 2014 Pichler-Krutzler Riesling In Der Wand

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
88	\$33	2016 - 2019
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate

From a steep, terraced, west-facing vineyard between Dürnstein and Weissenkirchen, straight at the Danube river, the 2014 Riesling In der Wand opens with a clear and well concentrated, bright Riesling flavor of apricots. Medium-bodied, fruit-intense and concentrated on the palate, this is an elegant and aromatic Riesling with a remarkably refreshing acidity and lingering apricot flavor. This wine was picked in the middle of October and is as clear and fresh as it is concentrated. This is pure and refreshing Riesling with grip and not even a touch of botrytis.

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich , Wachau**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Riesling

## 2012 Pichler-Krutzler Riesling Wunderburg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
93	\$60	NA
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	30th Apr 2014	212, The Wine Advocate

**Producer:** Pichler-Krutzler**From:** Austria , Niederösterreich , Wachau**Color:** White**Type:** Table

Harvested in early November and subject to very slow fermentation that finished with 13% alcohol and from which a lot of CO2 was left behind even in January of 2013, the Pichler- Krutzler 2012 Riesling Wunderburg offers satiny texture and surprising fullness yet at the same time the transparency to nuance characteristic of all of the best wines in the present collection. Szechuan pepper, crushed stone, bittersweet flowers and peach kernel are perceived through a clear, juicy, luscious matrix of lime and white peach, leading to a finish not only refreshing and invigorating but almost fiery in its incisive intensity even as it remains rich in ripe fruit. Look for this beauty to yet grow in stature and to prove worth following through at least 2022. In Pichler and Krutzler's conscientious and talented hands, this little-known site is starting to live up to its name ("miracle castle")! Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel.(610) 486-0700

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2007 Pichler-Krutzler Gruner Veltliner Oberhauser Trockenbeerenauslese

**Rating**

88

**Release Price**

NA

**Drink Date**

NA

**Producer:** Pichler-Krutzler

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
David Schildknecht	25th Feb 2009	181, The Wine Advocate

From the Oberhauser portion of Klostersatz, and contract grapes originally intended for a dry wine but allowed by the owner to begin botrytizing, the Pichler-Krutzler 2007 Gruner Veltliner Oberhauser Trockenbeerenauslese features glazed apricot (shades of Riesling from this site!) shot through with fresh lemon, along with pear nectar, rhubarb, pepper, and smoky, spicy botrytis inflections. A bit rough and sharp – indeed, rather Eiswein-like – it possesses undeniably invigorating concentration, and might well prove more refined after some years in bottle. You may have felt that there were enough Pichlers to keep track of in the Wachau (the two estates regularly reviewed in these pages not being the only ones), but now there is another that will bear regular watching. F.X. Pichler's daughter Elisabeth and her husband Erich Krutzler (whose brother continues to run their family's winery in Sudburgenland, and who is involved in projects in Slovenia) have begun a domaine, to whose small acreage they are for now adding contract fruit. The fruits of their first harvest – utilizing the shared picking crew from F. X. Pichler – were all vinified and matured in stainless steel tanks, although they envision using mature large oaken ovals in future for at least some of their wines to the extent they can locate some (or purchase and break-in some new ones). As they are not – at least yet – members of the Vinea Wachau growers' association, they cannot utilize the familiar stylistic designations Federspiel and Smaragd. (And if they persist in bottling a Sudburgenland Blaufrankisch under the same label – there is a gorgeous, mineral, bitter-sweet, tartly Barbera-like 2007 in the works – then Vinea Wachau regulations will forbid their membership.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Sweet

**Sweetness:** Sweet

**Type:** Sweet

**Variety:** Grüner Veltliner

## 2014 Pichler-Krutzler Grüner Veltliner Supperin

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
90	NA	2016 - 2022
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate

The 2014 Grüner Veltliner Supperin has a beautifully clear, cool and intense nose that intertwines ripe white fruits with delicately stony and zesty flavors. Medium-bodied, clear and fruity on the palate, with a stimulating piquancy, this is a well structured, balanced and super digestible Veltliner with a very good, intense finish. I just love it.

**Producer:** Pichler-Krutzler

**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2012 Pichler-Krutzler Riesling Loibnerberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
93	\$41	2014 - 2020	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

After the opacity of their dense and powerful In der Wand Riesling, Pichler and Krutzler's 2012 Riesling Loibnerberg – raised split between cask and tank – returns us to the refinement and transparency to nuance that characterize the best wines of their vintage collection. A saliva-inducing, sweet-saline, scallop-like savor suffuses this beauty's juicy white peach matrix, through which shimmering mineral nuances and bittersweet, liquid floral notes suggest iris and gentian, leading to a lingering and engrossingly interactive finish. I would expect this to richly reward return visits through at least 2020. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2009 Pichler-Krutzler Blaufrankisch Weinberg

<b>Rating</b> (89 - 90)+	<b>Release Price</b> NA	<b>Drink Date</b> 2011 - 2021	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> David Schildknecht	<b>Issue Date</b> 31st Oct 2011	<b>Source</b> 197, The Wine Advocate	<b>From:</b> Austria , Niederösterreich , Wachau
			<b>Color:</b> Red

From used demi-muids, Pichler and Krutzler's 2009 Blaufränkisch Weinberg – grown in the latter's Sudburgenland hometown of Deutsch-Schutzen – is a study in subtlety, its blackberry and beach plum taking on hints of toasted nuts, peat, humus, black tea, and black pepper, and its finely-tannic palate gaining lift from a sense of fresh fruit acidity that cannot be taken for granted in this vintage. (That said, the corresponding 2008 – as witness my note in this report – softened considerably after bottling.) A discreet, low-key but long finish suggests the promise of further intrigue over the coming decade. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract

**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Blaufränkisch

continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2007 Pichler-Krutzler Gruner Veltliner Wunderburg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
89	\$73	NA	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> Austria , Niederösterreich , Wachau
David Schildknecht	25th Feb 2009	181, The Wine Advocate	<b>Color:</b> White

Pichler and Krutzler's 2007 Gruner Veltliner Wunderburg comes from a rocky portion of Kellerberg just above the town of Durnstein. They were themselves a bit taken aback by its 14.5% alcohol, but one notices only a bit of heat on one's palate. A Kellerberg-like peppery pungency suffuses this entire voluminous and powerful wine flavored with lentil, yellow pea, musk melon, and grapefruit. It will be interesting to see whether it takes on some nuance in bottle, but I make no prognostications in view of the newness of this promising project. You may have felt that there were enough Pichlers to keep track of in the Wachau (the two estates regularly reviewed in these pages not being the only ones), but now there is another that will bear regular watching. F.X. Pichler's daughter Elisabeth and her husband Erich Krutzler (whose brother continues to run their family's winery in Sudburgenland, and who is involved in projects in Slovenia) have begun a domaine, to whose small acreage they are for now adding contract fruit. The fruits of their first harvest – utilizing the shared picking crew from F. X. Pichler – were all vinified and matured in stainless steel tanks, although they envision using mature large oaken ovals in future for at least some of their wines to the extent they can locate some (or purchase and break-in some new ones). As they are not – at least yet – members of the Vinea Wachau growers' association, they cannot utilize the familiar stylistic designations Federspiel and Smaragd. (And if they persist in bottling a Sudburgenland Blaufrankisch under the same label – there is a gorgeous, mineral, bitter-sweet, tartly Barbera-like 2007 in the works – then Vinea Wachau regulations will forbid their membership.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2013 Pichler-Krutzler Riesling Smaragd Trum

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
91	NA	2019 - 2030	

Reviewed by	Issue Date	Source
Stephan Reinhardt	30th Apr 2015	218, The Wine Advocate

From a slightly south-facing gravel/alluvium site with 10- to 20-year-old vines, the 2013 Riesling Smaragd Trum opens with a very clear and well-concentrated stone-fruit aroma underlined by cool, stone flavors. This medium-bodied, densely woven and lovely mineral Riesling is intense, well balanced, very elegant and extremely stimulating, lovely, pure and concentrated. The finish is aromatic and indicates a still young wine with an aging potential of more than ten years.

**From:** Austria , Niederösterreich , Wachau

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2010 Pichler-Krutzler Gruner Veltliner Klostersatz

Rating	Release Price	Drink Date
90	NA	2011 - 2016

**Producer:** Pichler-Krutzler

**From:** Austria , Niederösterreich , Wachau

Reviewed by	Issue Date	Source
David Schildknecht	31st Oct 2011	197, The Wine Advocate

**Color:** White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

White pepper and crushed stone lend pungency already in the nose of Pichler and Krutzler's 2010 Gruner Veltliner Klostersatz, then accent a succulent palate saturation of herb-infused ripe honeydew melon and herbal. This delightfully ripe, mineraly intense, harmoniously high-acid wine of 12.6% alcohol was picked already the 8th-12th of October. Expect it to perform well for the next 3-5 years. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict - though acid-indexed - upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly - and this could be

a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that “the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now.” Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2015 Pichler-Krutzler Gruner Veltliner Supperin

<b>Rating</b> (90 - 92)	<b>Release Price</b> NA	<b>Drink Date</b> 2016 - 2030	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> Stephan Reinhardt	<b>Issue Date</b> 30th Jun 2016	<b>Source</b> 225, The Wine Advocate	<b>From:</b> Austria , Niederösterreich , Wachau
Tasted as a barrel sample in April and in June, the 2015 Grüner Veltliner Supperin Dürnstein is a rich and and intense, fruit-driven and piquant Veltliner with a pure, refreshing and vivacious character. Good salinity and grip.			<b>Color:</b> White
			<b>Type:</b> Table
			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Grüner Veltliner

## 2014 Pichler-Krutzler Riesling Pfaffenberg Alte Reben

<b>Rating</b> 92	<b>Release Price</b> NA	<b>Drink Date</b> 2016 - 2028	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> Stephan Reinhardt	<b>Issue Date</b> 28th Apr 2016	<b>Source</b> 224, The Wine Advocate	<b>From:</b> Austria , Niederösterreich , Kremstal
Pichler-Krutzler's 2014 Riesling Pfaffenberg Alte Reben is a selection from roughly 60-year-old vines in the Steiner top site. Picked on October 20, fermented in stainless steel and bottled in the end of July of the following year, this Riesling is a full-bodied and impressively concentrated wine. It possesses			<b>Color:</b> White
			<b>Type:</b> Table
			<b>Sweetness:</b> Dry
			<b>Type:</b> Table

precise fruit flavors and a perfectly integrated acidity. With intense lemon and mineral flavors on the nose, the Pfaffenberg Riesling is compact, very elegant, salty and really intense, without being too alcoholic. The wine is still very young, though also promising. It shows great finesse in the finish and aftertaste. Superbly balanced.

**Variety:** Riesling

## 2014 Pichler-Krutzler Grüner Veltliner Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92	NA	2016 - 2024	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate	<b>Type:</b> Table

Discreet but clear, fresh and deep on the remarkably spicy and complex nose, this Gruner has herbal and coolish flavors of crushed rocks, ripe and concentrated lemon, and subtle oak aromas. The 2014 Grüner Veltliner Loibenberg was fermented and aged in a 900-liter barrel until June 2015. This full-bodied, round and fresh Gruner is very elegant and intense on the palate, revealing a powerful, long and complex finish with a shy hint of oak. The grippy structure gives way to a stimulating salinity and freshness. Excellent!

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2010 Pichler-Krutzler Gruner Veltliner Superin

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
(92 - 93)	NA	NA	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	31st Oct 2011	197, The Wine Advocate	<b>Type:</b> Table

Fermented in fuder; then transferred to tank where it was kept on its gross lees until May; and due to have stayed on its fine lees until August, Pichler-Krutzler 2010 Gruner Veltliner Superin is subtly creamy yet refreshing; delightfully buoyant, yet possessing a sense of extract and an expression of things mineral that you'll swear you could strain between your teeth. Fresh green bean, rhubarb, fresh lime, and white peach juicily coat the palate, while seeming suffusion of crushed stone and mineral salts; piquant hints of peach kernel and nut oils add to the dynamic counterpoint of an insistent mouthwatering, vibratory and glowing finish. I anticipate that this will remain glorious for at least a decade. (The estate is negotiating the purchase of some 80 year-old vines in a nearby section of Superin, a gentle riverside slope of decomposed Urgestein.) Elisabeth Pichler and Erich Krutzler (for a further

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

## 2010 Pichler-Krutzler Riesling Trum

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
88	NA	NA	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	31st Oct 2011	197, The Wine Advocate	<b>Type:</b> Table

Via rental contracts supplemented by a small acreage of their own young vines, Pichler and Krutzler's 2010 Riesling Trum comes from a mid-elevation site in Unterloiben whose soils resemble that of more famous Schutt. (And it's likely that the two vineyard names have the same root, referring, appropriately, to rubble.) At only 12.1% alcohol, its fresh lime and palpable extract balance modest residual sugar, and hints of green tea, green apple, and crushed stone contribute to the invigoration of a predominantly, refreshingly and persistently citric finish. This snappy, phenolically pronounced Riesling will probably be best enjoyed within the next several years. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2012 Pichler-Krutzler Gruner Veltliner Pfaffenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92	NA	2020	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

I was taken by joyful surprise to encounter a Pichler and Krutzler 2012 Gruner Veltliner Pfaffenberg, there being very little of Austria's signature cepage planted in that superb Krems-Stein site that abuts Loiben and the nowadays official Wachau. There are only 500 liters of this from 60 year-old vines acquired along with a more substantial planting of Riesling (whose inaugural bottling I also review in this report). The extraordinary nose here encompasses ash, crushed stone, and herbal essences. Firm in feel and infectiously juicy, the palate conveys those mineral and herbal elements in lime, lima bean, and mixed melon matrix. It would be nice to have a bit more textural allure to accompany the wine's otherwise ravishing as well as striking complexity, but that might well come with some bottle age, and I would be unafraid to hold this through at least 2020. It was vinified in tank, but Krutzler intends to acquire and condition a 500 liter barrel for future fermentations. Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Grüner Veltliner

## 2015 Pichler-Krutzler Gruner Veltliner Kellerberg

<b>Rating</b> (92 - 94)	<b>Release Price</b> NA	<b>Drink Date</b> 2020 - 2030	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> Stephan Reinhardt	<b>Issue Date</b> 30th Jun 2016	<b>Source</b> 225, The Wine Advocate	<b>From:</b> Austria , Niederösterreich , Wachau
Tasted as a sample in March, the 2015 Grüner Veltliner Kellerberg displays a rich and ripe bouquet leading to a full-bodied, rich and juicy, creamy textured palate with power and intensity. The wine was still not bottled at VieVinum in June.			<b>Color:</b> White
			<b>Type:</b> Table
			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Grüner Veltliner

## 2013 Pichler-Krutzler Riesling Pfaffenberg

<b>Rating</b> 93	<b>Release Price</b> \$36	<b>Drink Date</b> 2015 - 2030	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> Stephan Reinhardt	<b>Issue Date</b> 30th Apr 2015	<b>Source</b> 218, The Wine Advocate	<b>From:</b> Austria , Niederösterreich
From 25- to 40-year-old vines on a 380-meter plateau, the 2013 Steiner Pfaffenberg (which is Kremstal, not Wachau) was picked October 22, destemmed and macerated overnight before it was fermented in stainless steel and kept on the fine lees until bottling in April 2014. It's a lovely, clear, fresh and complex Riesling of great elegance provided with a fascinating purity and thrilling as well as persistent minerality on the palate. Already accessible, this Pfaffenberg has a great aging potential and is, last but not least, a real bargain.			<b>Color:</b> White
			<b>Type:</b> Table
			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Riesling

## 2010 Pichler-Krutzler Riesling Wunderburg

<b>Rating</b> (89 - 90)+	<b>Release Price</b> NA	<b>Drink Date</b> 2011 - 2016	<b>Producer:</b> Pichler-Krutzler
<b>Reviewed by</b> David Schildknecht	<b>Issue Date</b> 31st Oct 2011	<b>Source</b> 197, The Wine Advocate	<b>From:</b> Austria , Niederösterreich , Wachau
			<b>Color:</b> White
			<b>Type:</b> Table

Raised in stainless steel and due to have been bottled shortly after I tasted it in June, Pichler and Krutzler's 2010 Riesling Wunderburg has high measurable acidity and extract even by the extreme standards of this vintage (and of the rest of the present collection) but for some reason – absence of cask time; recent sulfuring; the fact that its two component lots were assembled late? – this isn't translating into comparably palpable density or clarity to that of the corresponding Loibenberg. Time open to the air helped this express impressively-ripe peachy fruit pungently, accented by peppermint and lemon oil; with saline and alkaline tones running from the nose to a persistent, if somewhat opaque finish. I would want to revisit this before speculating further but am confident that it will be worth following for 4-5 years. Elisabeth Pichler and Erich Krutzler (for a further account of whose recently-created domaine consult my report in issue 181) harvested from the first week in October, 2010 through the first week in November, resorting to no de-acidification, but allowing for enhanced residual sugar in their Rieslings. (Not being members of the Vinea Wachau, Pichler and Krutzler do not utilize the predicates "Federspiel" and "Smaragd" that are linked to strict – though acid-indexed – upper-bounds on residual sugar.) Other than in a couple of the lightest wines where it was enhanced, skin contact this year was equal to that in 2007-2009, though this can mean as much as 30 hours. Krutzler observed a phenomenon familiar from this vintage in Germany but infrequently cited by Austrian growers (perhaps conveniently overlooked, so as to fit a late-harvest narrative that I too have accepted?), insisting that at least in their vineyards, as Riesling hung longer and concentrated through desiccation, acid levels, too rose. "In general, and in the future," says Krutzler, "we are going to prefer in questionable instances to pick five to seven days earlier to achieve better balance with lower alcohol." It would be hard to argue with the results this wife-husband team has achieved in their 2010 collection, which with one exception was not put into bottle before May. Interestingly – and this could be a key to the evolution of 2010s; and/or to the significance of bottling dates and lees contact – Krutzler noted in June that "the tiny March bottling that we did of Frauenweingarten Gruner Veltliner to placate the domestic market had a bit of the Sauvignon-like greenness that one observes in so many 2010s; but as you can taste, this is completely gone now." Eventually, says Krutzler, he and Pichler would like to try giving some wines a second winter on their fine lees before bottling. I'll belatedly report on some of their 2009s and 2008s shortly, but here is one estate where challenging 2010, of all vintages, signals a qualitative breakthrough. Wines are now selling-out quickly (nearly two-thirds abroad); new Austrian oak fuders are being purchased each year to supplement the still-dominant stainless steel; and acreage under contract continues to be enhanced – indeed, the best source material, not just the best wines, are surely yet to come. Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0800

**Sweetness:** Dry

**Type:** Table

**Variety:** Riesling

## 2013 Pichler-Krutzler Grüner Veltliner Fass 43

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
91	NA	2016 - 2024	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate	<b>Type:</b> Table

Picked in the lower part of the Kellerberg on November 8, raised in a used 600-liter barrel for 19 months, and bottled unfiltered and with less than 62 milligrams of sulfur in July 2015, Picher-Krutzler's 2013 Grüner Veltliner Fass 43 offers a deep, intense, generous and pretty open bouquet; there are aromas of ripe and baked pip fruits along with spicy and herbal flavors. Full-bodied, fruit-intense, round and very elegant on the palate, this is a very intense, powerful and well-structured Veltliner that still has some yeasty layers; the finish is very long yet somewhat narcotic. Enjoy this big but elegant Gruner Veltliner from a Burgundy glass, but don't expect a Burgundy. With the highest respect for this doubtlessly vital style of malolactic-Veltliner, I have to admit it's not the one I have to have a second glass of.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

## 2012 Pichler-Krutzler Gruner Veltliner Superin

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92	\$40	NA	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Apr 2014	212, The Wine Advocate	<b>Type:</b> Table

Not bottled until September (whereas the corresponding Frauenweingarten and Klostersatz were bottled in May), Pichler and Krutzler's 2012 Gruner Veltliner Superin features lentil, spinach and chard for a combination of crispness and invigorating piquancy with rich nuttiness and positive vegetable character not to mention a complex array of intriguing and mouthwatering mineral nuances suggesting inter alia crushed stone, iodine, iron filings and ocean water. Bittersweet floral notes waft alluringly from nose to palate. This polished, low-toned, full-bodied, long-finishing Gruner Veltliner – which fermented in a new large cask before being divided among smaller barrels and a tank – should prove profoundly satisfying through at least 2018. "I can't do anything about the alcohol," confesses Erich Krutzler of his sole 2012 to have significantly cracked 14%, despite an October 4th harvest, "that's just how things ripen in the Superin." An apology is scarcely appropriate much less necessary considering that this rather Rubinesque beauty handles her alcohol

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Grüner Veltliner

with aplomb. "And strangely," adds Krutzler, "this had the highest acidity of any of my 2012 Gruner Veltliners." Elisabeth Pichler and Erich Krutzler (for extended accounts of whose young estate consult my issue 181 and 197 reports) continue to hone their distinctive style as well as to freely and intuitively experiment, unencumbered by local habit or by the structure – however arguably useful – of the Vinea Wachau's trio of wine categories. They carefully filter and critically consider any received opinions, even (or, dare I suggest, especially) those of Elisabeth's famous father, F.X. (Tasting and trading observations and anecdotes with husbands and wives of both generations was among the highlights of my most recent Austrian travels.) Picking at this estate began already in late September, though Krutzler laughingly attributes that in part to his red-wine mentality which encompasses rigorous crop-dropping, in which he intends to be less aggressive in future. Erich Krutzler places emphasis on the relatively small berries and high skin-to-juice ratio of 2012 fruit in delivering energy, structure and sheer personality surpassing those exhibited in 2011, and he was not afraid to observe his norm of 24-30 hours' pre-fermentative skin contact. Even as Pichler and Krutzler continue to build their vine surface via some extremely savvy and lucky site selections, their technical capabilities are being enhanced as well. New large casks are gradually being introduced, and beginning with vintage 2014, new equipment will permit movement of fruit as well as wine entirely by gravity and open-up a wider range of pressing options. (I'll review recent Blaufrankisch bottlings from this estate as part of a separate report highlighting wines of Burgenland, especially those from that grape.) Importer: Weygandt-Metzler Importing, Unionville, PA; tel. (610) 486-0700

## 2013 Pichler-Krutzler Riesling Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
92+	\$50	2019 - 2025	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Apr 2015	218, The Wine Advocate	<b>Type:</b> Table
From more than 50-year-old vines in steep and stony terraces up to 400 meter in altitude, the 2013 Riesling Loibenberg is a very ripe, intense yet precise, elegant and well-concentrated Riesling with an impressive aromatic length and a lingering minerality. Picked on the "beautifully sunny days" of October 26-27 without any botrytis and fermented in 1,500-liter barrels (plus 25% stainless steel), the wine was kept on the lees until July. This Loibenberg combines finesse with intensity and its mineral purity with high ripeness. Its aging potential should be excellent.			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Riesling

## 2015 Pichler-Krutzler Riesling Pfaffenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
91+	NA	2016 - 2030	<b>From:</b> Austria , Niederösterreich , Kremstal
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	30th Jun 2016	225, The Wine Advocate	<b>Type:</b> Table

Very clear, dense and with pure, darker flavored white stone-fruit aromas along with some herbal and chalky flavors, the 2015 Riesling Pfaffenberg is stimulatingly pure and precise in its white and yellow stone-fruit flavors and balance between ripeness and piquancy. This is an expressive, mineral and attractively fruity Riesling with density, intensity and vibrancy. Well-structured and with a very nice grip in the finish. Excellent aging potential.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling

## 2014 Pichler-Krutzler Riesling Loibenberg

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Pichler-Krutzler
93	\$45	2020 - 2030	<b>From:</b> Austria , Niederösterreich , Wachau
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Stephan Reinhardt	28th Apr 2016	224, The Wine Advocate	<b>Type:</b> Table

Picked on four exposed blocks inside the center of the well-known cru, on widely separated three days in October (7 to 19), Pichler-Krutzler's 2014 Riesling Loibenberg is very clear and zesty on the nose; the aromatics display lemon along with pure aromas of herbs and crushed stones. Medium to full-bodied, intense and fresh, this is an elegant and thrilling Riesling with lots of tension and salt. The acidity is pretty high, but well integrated into a mineral-rich and grippy palate; the wine has a persistently salty finish. This is excellent Riesling to enjoy now, but will still great to enjoy in 12 or more years.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Riesling