

09  
**Hias**  
Blue line

The Hias is a Cuvee of the varieties Rivaner, Gruener Veltliner, Riesling and Muskateller. It is a fresh, fruity and light wine with only 10,5 % vol Alc. The clusters for our Hias are always the first one we harvest. They grow on heavy clay-soil by a rough Climate which brings ripe clusters with less sugar – around 15°KMW.

**Processing:** destemmed  
**maturity:** 15,5° KMW  
**Site:** Holzgasse, Hiesberg, Sooß, Seeberg  
**Soil:** heavy clay with little stone soil

**Alc.:** 11 % vol  
**Acidity:** 6,9 g/l  
**Residual Sugar:** 3,3 g/l

**Recommended temperature to drink:** 9° - 11°

**Ready to drink:** winter 2009

**Best before:** 2012

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09  
Grüner Veltliner  
Mollandser Berg Kamptal DAC  
Blue line

DAC stands for Districtus Austriae Controllatus and is a government-controlled guarantee of origin and quality.

The Grüner Veltliner is the Kamptal's premier grape varietal. Planted in an ancient soil of clay, gravel and rock it possesses a mineral tension and a certain spiciness which, together with a well balanced acidity, gives the wine an unforgettable palate, distinctive and classic.

Our Grüner Veltliner Mollandser Berg Kamptal DAC is a worthy representative of its variety. Because of its fruity and spicy notes compared with a medium acidity this wine is an ideal accompaniment to starters or pork and chicken. But a refreshing sip on its own is enjoyable, too.

**Proceeding:** destemmed  
**maturity:** 18,5° KMW  
**site:** sites around Mollands

**Alc.:** 12,0 % vol  
**Acidity:** 6,1g/l  
**Residual Sugar:** 3,3g/l

**Recommended temperature to serve:** 10° - 12°

**Ready to drink:** spring 2010

**Best before:** 2015

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# 09

## Riesling Terrassen

### Blue Line

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs spares and stony soil. Only on this soil it develops its typical character. The harvest is rather little, therefore the quality is especially good.

The Riesling Terrassen 08 has an intensive nose of tree fruits like peach and apricot; the palate shows a medium body with spicy notes and a fresh acidity. All in all it is a well balanced wine and fits ideal to dishes with fish.

**Processing:** destemmed  
**Maturity:** 17° KMW  
**Site:** Mollands  
**Soil:** spares stone soil

**Alc.:** 12,5 % vol  
**Acidity:** 6,8 g/l  
**residual sugar:** 3,6 g/l

**Recommended temperature to drink:** 10° - 12° C

**Ready to drink:** spring 2010

**Best before:** 2013

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## 08

# Gemischter Satz

### Blue Line

The Gemischer Satz is not a Cuvée; it means that different vine varieties grow together in one vineyard. At the harvest the clusters are given together, pressed together and fermented together.

50 years ago this was the typical form of winegrowing before winegrowers started to make varietals wines.

This Gemischer Satz consists of 40 year old grapes from Frühroter Veltliner and Rivaner. The vineyard is situated in the very north of our region, a

This wine has a straw color and a clear, intense nose of tropical fruit and mineralic elements. It is a very mild wine with a medium body and a great finish.

**Processing:** half destemmed – half pressed the whole clusters

**Maturity:** 18° KMW

**Site:** Hiesberg

**Soil:** clay and slate soil

**alc.:** 12,5 % vol

**acidity:** 5,4 g/l

**residual sugar:** 4,4 g/l

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**Recommended temperature to drink:** 10° - 12°

**Ready to drink:** spring 2009

**Best before:** bis 2012

# 08

## Sauvignon blanc

### Blue Line

The Sauvignon blanc has found its way in our company only a few years ago. After tasting some wines of this great variety Matthias Hager decided in the year 1996 to cultivate vines of Sauvignon Blanc. The first harvest was in the year 1999 and the wine got very good results in regional tastings.

The Sauvignon Blanc 08 is semi-dry and has an intensive nose of mature gooseberries. In the mouth one can find typical flavours of a Sauvignon Blanc in a medium body, all in all a well balanced wine.

**Processing:** destemmed  
**Maturity:** 19,5° KMW  
**Site:** Hiesberg  
**Soil:** clay and stone

**Alc.:** 12 % vol  
**Residual sugar:** 12,8 g/l  
**Acidity:** 6,4 g/l

**Recommended temperature to drink:** 10° - 12° C

**Best before:** bis 2015

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# 08

## Zweigelt - Rosé

### Blue Line

Our Rose is made exclusively with clusters of the variety Zweigelt. After some storage time of must a part of the juice gets separated from the clusters and treated like whitewine. This Wine is very fruity, soft and light. In the nose one can find typical aromas like strawberry and [rhubarb](#) and in the mouth spicy notes. All in all the Rose 08 is a balanced wine with a beautiful clear color like red onion skin.

**Processing:** destemmed, pressing after some storage time of must  
**maturity:** 18° KMW (late harvest)  
**Site:** Mollands  
**Soil:** Clay

**Alc.:** 11,5 % vol  
**Acidity:** 6 g/l  
**residual sugar:** 4,9 g/l

**Recommended temperature to drink:** 10° - 12°

**Ready to drink:** Frühjahr 2009

**Best before:** 2014

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06  
Brut  
Zweigelt – Rosé  
Blue Line

This sparkling wine consists exclusively of clusters from the variety Zweigelt. The clusters grow on a very stony soil which brings spicy and mineral notes in the wine. This sparkling Rose has a fine carbonic acid and fruity aromas of bright berries like strawberry and raspberries. So this wine fits very good to light dinner or as aperitive.

**Processing:** press on the whole clusters – bottle fermentation  
**maturity:** 16° KMW  
**site:** Soos  
**soil:** stony soil

**alk.:** 12,5 % vol  
**acidity:** 5,8 g/l  
**residual sugar:** 6 g/l

**Recommended temperature to serve:** 8 °C

**Ready to drink:** spring 2008

**Best before:** 2011

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## 08 Blauburger Blue line

This Wine is a very fruity and light red wine. Therefore it belongs to the blue line. The Blauburger is a classic variety in the Kamptal. Although it is very difficult to find a varietals Blauburger. In the most cases it is used as a Cuvee-Partner because of its fruitiness and lightness.

But exactly these properties make the wine already drinkable in its youth. Especially its fruit of cherry is already developed in its first year.

We try to implement the fermentation on lower temperatures so that the wine keeps its fresh fruit.

The Blauburger is recommended to light starters like mozzarella-tomatoes-salad.

**maturity:** 18,5° KMW

**site:** Mollandser sites

**soil:** clay with little stone soil

**alc.:** 12 % vol

**acidity:** 5,2 g/l

**residual Sugar:** 1,5 g/l

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**Recommended temperature to drink:** 14° C

**Best before:** 2013

# 09

## Zweigelt

### Blue line

The Zweigelt grape is a hybrid between St.Laurent and Blaufränkisch made by the Austrian institute for scientific research in Klosterneuburg in 1922. Today it is the most important red wine grape in Austria.

The Zweigelt grapes are relatively resistant against frost, dryness and infections but to get a really good quality you have to reduce the grown grapes very drastically.

Typical for the Zweigelt is its fruity taste (cherry) and charming tannins. One can fill it in steel tanks, barrels or barriques .

Our Zweigelt 09 was 6 month in barrels. During the fermentation we cool the mash to keep its typical fruitiness of cherry and sour cherry.

**Maturity:** 17,5° KMW

**Site:** Woad

**Soil:** clay with little stone

**Alc.:** 11,5 % vol

**Residual sugar:** 6,1 g/l

**Acidity:** 5,2 g/l

**Recommended temperature to drink:** 16°-19° C

**Best before:** bis 2015

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## 04

# Riesling Alte Reben

### Brown Line

This wine is a typical Riesling from Mollands` sites. Some of these Riesling-Vineyards are already plant in the 1960` s. The high age of the grapes is responsible for small clusters which lead to high quality and high potential for the ripeness. Therefore the harvest is rather late, mostly in November.

The quantity of leaves is high in relation to the clusters which is good for the quality, too.

**maturity:** 19° KMW

**site:** Kremstal

**soil:** clay

**alc.:** 12,5% vol

**acidity:** 7,3g/l

**residual sugar:** 3,7g/l

**recommended temperature to serve:** 10° - 12°

**best before:** 2016

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06  
Gemischter Satz  
Reserve AL  
Brown line

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50 years ago this was the typical form of winegrowing before winegrowers started to make varietals wines.

This Gemischter Satz consists of 40 year old grapes from Frühroter Veltliner and Rivaner. The vineyard is situated in the very north of our region, a clay and slate soil.

This wine is not only sweet but very mineral, too. That makes the wine balanced and well tasting.

**Processing:** half destemmed – half pressed the whole clusters

**Maturity:** 21° KMW

**Site:** Hiesberg

**Soil:** clay and slate soil

**alc.:** 12 % vol

**acidity:** 4,3 g/l

**residual sugar:** 31,6 g/l

**Recommended temperature to drink:** 10° - 12°

**Best before:** 2017

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# 06

## Zweigelt-Eiswein

### Brown line

The harvest of this Zweigelt Eiswein 06 took place on the 28th of December 2006. To produce an Icewine it is necessary to have temperatures under  $-10^{\circ}\text{C}$  and this was the only day in the year 2006 when this temperature was reached. The year 2006 was perfect for the Zweigelt-grapes because there was almost no rottenness and so we could harvest healthy clusters.

This Eiswein is not only sweet but also very spicy and complex. So it is a balanced wine that fits together with sweet desserts or ripe cheese.

**maturity:** 34° KMW

**site:** Hiesberg old grapes

**soil:** clay with a little stone

**alk.:** 10 %

**acidity:** 8 g/l

**residual sugar:** 226 g/l

**Recommended temperature to serve:** 12-14°C

**Ready to drink:** 2009 / bottling was in November 2007

**Availability:** 1100 Flaschen

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