

AUSTRIA







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The history of the House of Esterházy goes back to the 13th century. The princely line was founded in 1687 by Emperor Leopold I. The ancestral family seat - the baroque Esterházy palace in Eisenstadt - was designed by the Italian architect, Carlone, and completed in 1683. Along with their high level of education and interest in art, music and science, the Esterházy princes were known also for their magnificent royal household. Even the well-pampered Johann Wolfgang von Goethe raved about a "fairy tale kingdom" during his visit to one of the Esterházy festivities. Empress Maria Theresia loved the wine that was born from the mild climate of the lake and refined in the Esterházy cellars. And the world-famous composer, Joseph Haydn, wanted to have part of his salary as the court musician paid in wine - which was recorded in 1789. Wine-growing has been in the genes of the House of Esterházy for more than 250 years, and it has evolved to today's standard with the opening in 2006 of the new winery, with its state of the art equipment and presentation rooms near Eisenstadt.

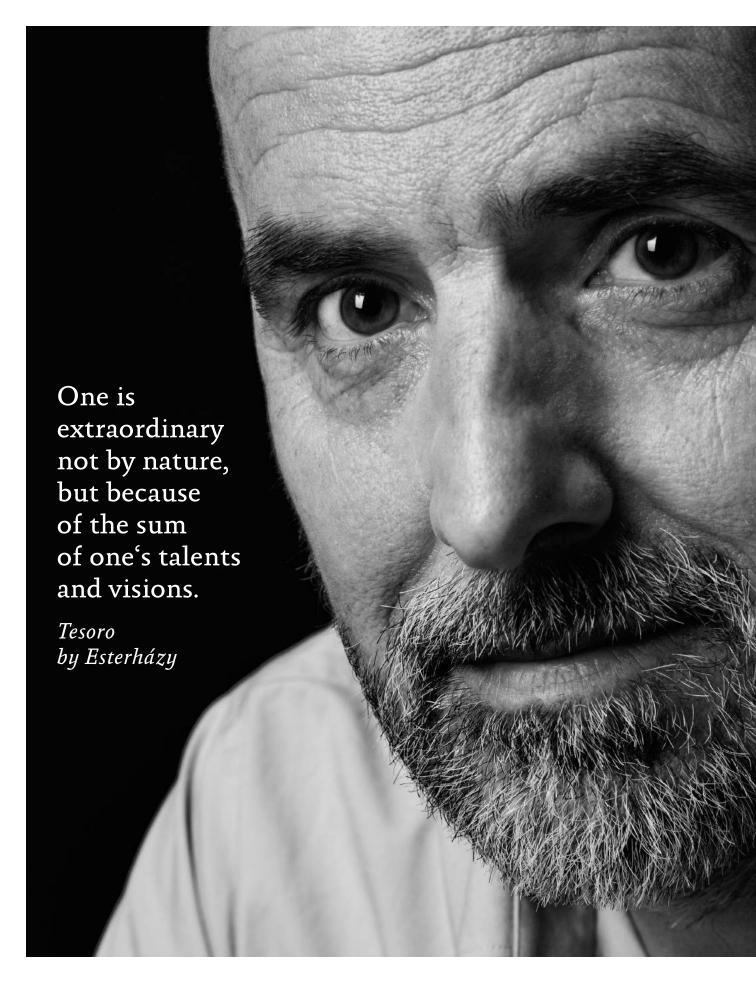
Every wine is as individual as every person.

For a very long time, we have dealt over and over with the question of what is at the core of our traditional wine estate – and we have always found the answer in the individual character of the Pannonian region.



No other wine region can come up with a higher multitude of soils and climatic particularities than the Pannonian region on the western shore of Lake Neusiedl the Neusiedlersee. And this diversity connects us with the variety of personalities for whom we make our wines. Every person is endowed with their own character, their own values, preferences and tastes that, while in variations, reflect a special way of life. Those who prefer a light, uncomplicated classic wine today will be enjoying a special cuvée blend at a beautiful occasion in an international top restaurant tomorrow. The thread that links all the different occasions together is the commitment to the authentic product from one of the best wine regions of Austria. Our aim and our passion is to impart to first-class wines the unique characteristics and distinguished dimensions of this special region. The name Esterházy is our heritage - one that we protect like a treasure, because it has anchored us to this region for more than 250 years. With this, we wish you plenty of enjoyment with the array of unique individuals that we've bottled for you.

Stefan Tscheppe General Manager, Esterházy Winery





The name TESORO has Italian origins and means "treasure" or "darling". The latest vintage of this flagship of our winery is certainly the ultimate expression of these words.

Awarded with the highest international ratings, TESORO is our icon – on par with the best of French and Italian wines. In no other wine are our expectations and standards better manifested.

TESORO is bottled with complete Pannonian character, which is why it also serves as ambassador for one of the most beautiful wine regions in Austria. This wine unites elegance, finesse and pure drinking pleasure. For people who love the truly unique.

Tesoro is an excellent selection of handpicked and beautifully ripened Merlot and Blaufränkisch grapes from our premium vineyards only. The Krakauer and Kogel vineyards on the slopes of the Leithagebirge in St. Georgen benefit from the warm basin sites comprised of shell limestone and an underlayer of slate (Merlot), generous chalk (Blaufränkisch) and a high portion of loam. Because of the inclination of the slopes together with the nearby forest, cool air flows over the vineyards during the

night, delivering to the grapes intense aromas and a fresh acidity structure. The pre-selected grapes are sorted twice and via a high maceration are very carefully fermented for four weeks. Maturation is in the style of a grand cru cuvée and lasts for 19 months in a range of new French barriques, allowing the wine's stately potential to unfold for a decade or longer. This premium wine documents our many years of international experience as well as the technology of one of the most modern wineries in Austria. Since

2006, vinification occurs in our innovative wine cellar in Trausdorf, which is in easy view of Schloss Esterházy. The entire process takes place on one level. Because of our state-of-the-art equipment, we ensure that the grapes are handled with utmost care. Through the help of gravity, especially during the most sensitive phases, there is no need for the use of pumps. And because of our extremely gentle filling, the wines are not exposed to any unnecessary stress and flow perfectly into the bottle.



Esterházy Palace in Eisenstadt













The wines of our SINGLE CRU line are focused on maturing the diverse character of the Pannonian wine country to a special drinking adventure. The name guarantees character-rich wines from single vineyards that reveal the specialities of the terroir.

Excellent one-of-a-kind wines like the Pinot Blanc "Tatschler", the Blaufränkisch "Föllig", the Pinot Noir "Hundertpfunder" and the Merlot "Schneiderteil" already have been showered with international awards.



The Leithaberg is characterized by very minerally soils

The diversity of the sites, the different soils and the climatic particularities are the genotype that defines our wines as special representatives of the region. The vines grow in the heart of the Neusiedlersee-Hügelland wine region – on the southern slopes of the Leithagebirge and the Ruster Hügelland.

In the Ruster Hügelland, on the southeastern slopes near the Neusiedlersee, are the vineyards Kulm, Hundertpfunder and Vogelsang. The high sand content of the soils here delivers wines with high minerality.

On a plateau above the Neusiedlersee are Lama and Hartmisch - our vineyards near St. Margareten. The sandy loam soil and the cooler climate provide Burgundian finesse and elegance in the wines. In St. Georgen, at the foot of the Leithagebirge, are the Großer Feurer, Schneiderteil and Krainer vineyards. Here, the high limestone content in the soils and the cooler air from the nearby forest help create wines with intense aromatics and a fresh acidity structure. The deep loamy soils in Großhöflein result in spicy wines from the Föllig vineyard, while the meager chalk (Leithakalk) soils of the Tatschler vineyard mark its elegant white wines. In Oslip, the stony hill vineyards ultimately result in lean, fruit-accented wines; the valleys have loamy soils with a high humus content.







Our internationally highly-esteemed sweet wines, the Trockenbeerenauslese and the Eiswein (ice wine), are Burgenland's sweet gold.

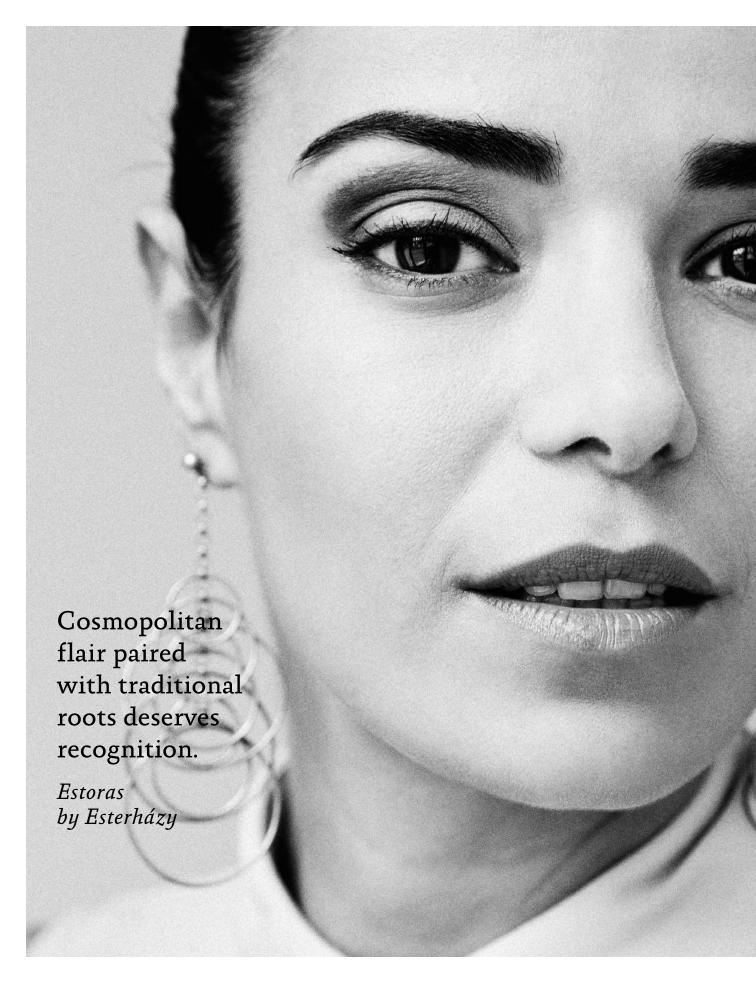
The Trockenbeerenauslese beguiles with its concentrated sweetness and flavours of ripe fruit, which linger on the aftertaste.

The ice wine blend of frozen Chardonnay and Neuburger grapes is a real curiosity – delicate honey notes backed by harmonic acidity.



Burg Forchtenstein – Esterházy's treasury







The wines of the ESTORAS line depict the Order of the Golden Fleece.

The order was founded in 1430 by Philip the Good of Burgundy and was considered the highest secular order of the Holy Roman Empire. In 1628, Count Nikolaus became the first Esterházy to receive the "golden lamb" of Burgundy.

Together with the Latin name for Esterházy – Estoras – the decoration stands for the elegant and international figureheads of our winery. Estoras wines are strong in character with Austrian typicity and international standard. Besides a Sauvignon Blanc, so full of fruit and elegance, and a fresh, piquant Grüner Veltliner, we produce an international red wine cuvée from Blaufränkisch and Merlot grapes that is matured in barriques and exudes an intense berry aroma with a robust body.

The Havdn concert hall at Esterházy Palace





ESTERHÁZY

Estoras wines are typical representatives of our country, which boasts a vast range of wine types. The Neusiedlersee-Hügelland region is characterized by the prominent, nearly 30-kilometer-long Leithagebirge ridge as well as by the Neusiedlersee, a vast lake that has a warmth-retention influence here. The Leithagebirge and the Ruster Hügelland are optimal for protecting our wine region from severe weather as well as embracing the Pannonian climatic influences from the East and South. With little rainfall, hot summer temperatures and mild fall days, the Pannonian plain provides a Mediterranean-like climate. The worldwide popularity of these wines is also due to our international team, which brings to the table extensive experience from other excellent wine regions such as Bordeaux, Tuscany and Napa Valley. But this international standard certainly links us to our ancestors. In 1758, Countess Maria Lunati-Visconti, the wife of Paul II Anton, Prince Esterházy, allowed the planting in Burgenland of Pinot Noir vines from Burgundy. This was a milestone for our red wine culture.

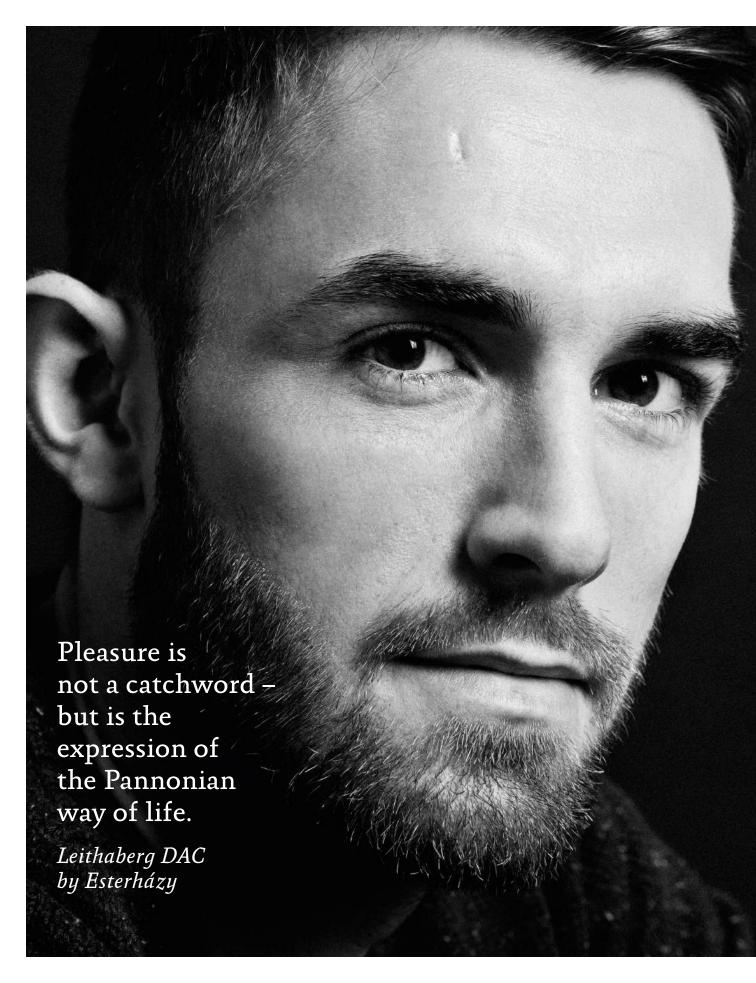








The 600-year-old wine cellar at Esterházy Palace





The wines of the LEITHABERG DAC line clearly reflect our commitment to the specialities of the region. Through their natural cultivation methods and emphasis on origin-typical characteristics, the two DAC wines – Blaufränkisch and Chardonnay – are testament to the region and its typical way of life. As the Pannonians say, drinking pleasure and zest for life are at the heart of it all.



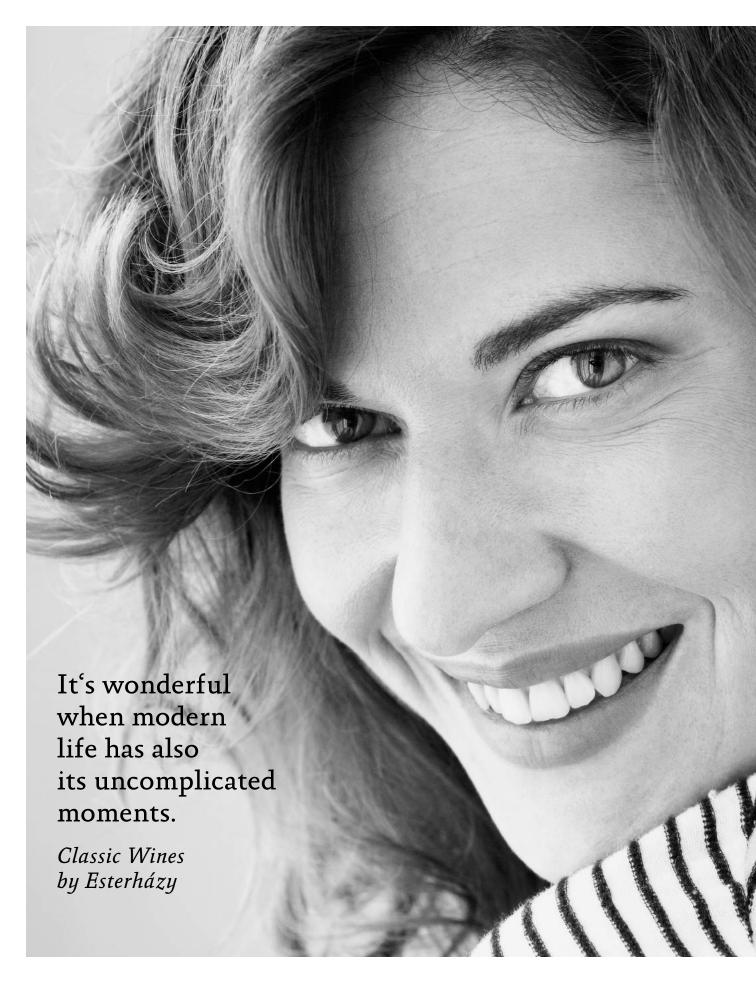


Nature-friendly cultivation is highly important for all of our wines. So of course it is obvious that we avoid the use of herbicides and insecticides. Instead, we work with natural methods that animate the vines to root deeply in the soils. The "Leithakalk", a unique regional marine limestone, lends minerality and structure to the wines. Organic methods are already used daily in the vineyards. For example, during the bud break phase, we spray a fine seaweed dust mixed with sulfur and copper for the mineral strengthening of the vines.











With CLASSIC we have dedicated wines to the ease of being.

There are enough complicated aspects to everyday life, so from time to time,
a fresh counterpoint is needed to maintain a balance.







Our wines with the Classic name are elegant and youthful. And they reflect the typicity of wines from the Burgenland region - the characteristics of the grape varieties stand in the foreground.

animating acidity, the delicate Chardonnay with exotic tones, the traditional Zweigelt with elegant scents of cherries,

the noble Pinot Noir with fine berry fruit notes, and of course the great Blaufränkisch - matured in large wooden barrels and revealing a tight, full body and powerful stature.

There is the tangy Welschriesling with All of these wines are captivating with their fruit freshness and uncomplicated drinking pleasure. For every day. And every night.

Flowering



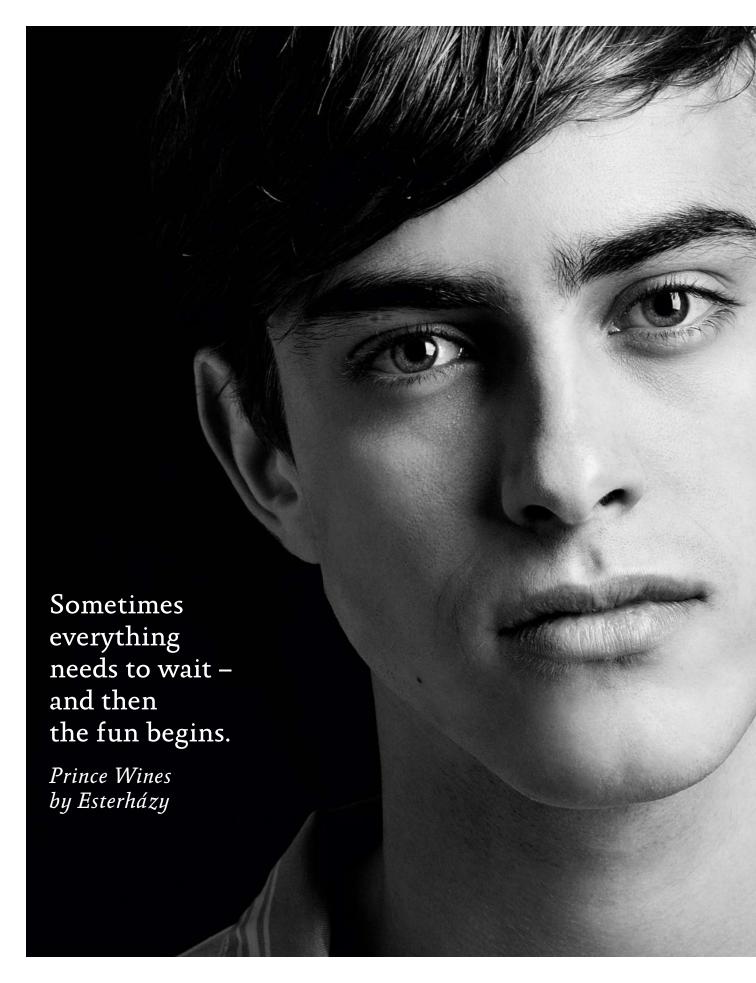


The nobly sweet Beerenauslese, which is sourced from the best vineyards around Rust, is highly esteemed in many countries of the world. It is the result of the long tradition of the House of Esterházy in the production of sweet wines. With delicately sweet scents, notes of raisins and honeysuckle, and an elegant acidity.





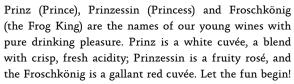
Esterházy Winery





"Why don't you give me a castle?", the young princess asked her elegant prince. "You already have one; you are an Esterházy," answered the prince dryly – as dry as a white cuvée.





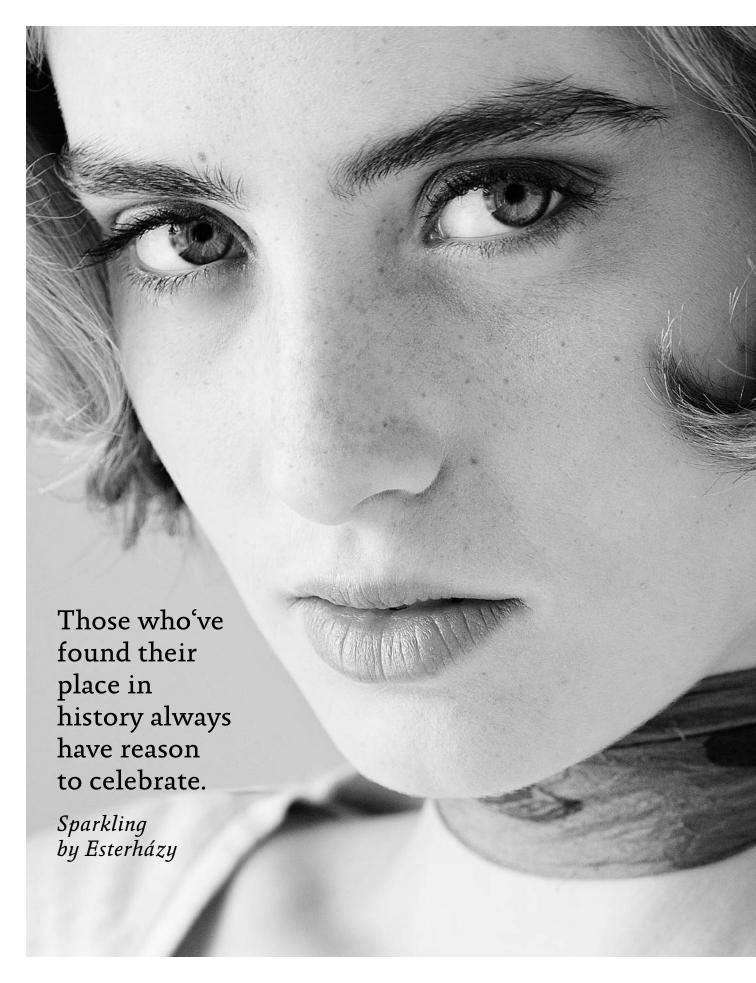


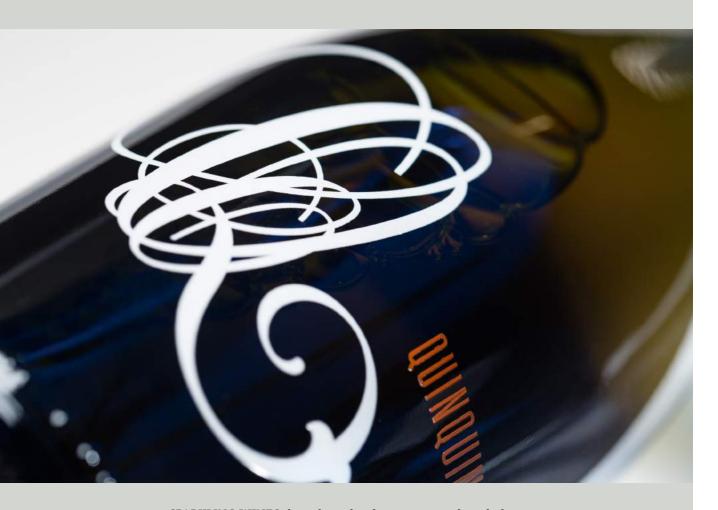












SPARKLING WINES always have played an important role in the long tradition of the House of Esterházy. With our sparkling wines – Quinquin, Blanc de Noirs and Il Magnifico – we associate pleasure and a zest for life.







The name Quinquin pays hommage to Count Franz Esterházy, born in 1715, who was known for his charm, elegance and cheerful ease. The word itself is French and describes a charming, playful character. Quinquin is a soft, bubbly rosé sparkling wine made with the traditional bottle fermentation method. Blanc de Noirs, an elegant sparkling wine, is made from Pinot Noir grapes and according to the classic Champagne method. And Il Magnifico is an expression of the best, refined Chardonnay grapes that were matured on the lees for three years in oak barrels.







Spirits & delicacies

Just like our fine wines, our fine delicacies are unsurpassed: the name Esterházy stands for the highest quality from the Burgenland and for one of the biggest bio-enterprises in Austria. Excellent regional products from the Esterházy gardens and hunting grounds are at the heart of these delicious delights, which are refined by well-known producers – and of course ennobled with the best Esterházy wines.



In addition to a wide range of fruity
Lekvárs, we produce a premium-quality
bio pumpkin seed oil from Apetloner Hof
near the Neusiedlersee-Seewinkel
National Park, a high-grade balsamic vinegar
from dry berries, and finally, our game
products from shoots on the Esterházy
estate. These include delicious wild boar
salami and the finest dry-cured wild boar
and venison. Enjoy!







For our SPIRITS and LIQUEURS, we use the juiciest, ripest fruits and berries from the most beautiful Esterházy orchards in Burgenland.

Alois Gölles, one of the most renowned master distillers in Austria, makes fine and fruity, aromatic spirits – including raspberry, cherry, apricot, pear, old plum, Tesoro pomace, Johannisnuss (green walnut) and apricot liqueur.

So that the special character of our wines

comes 100% into the glass, we rely on our terroir, international know-how and the most modern winemaking technology. Especially gentle methods help to bring out perfectly the aromas, flavours and varietal typicity.

Milán Árti

Vineyard Manager, Esterházy Winery

Stéphane Derenoncourt

Wine Consultant, Esterházy Winery

Our new winery comprises one of Austria's most modern wine cellars, with its unique vinification technology. But we know that only with perfect grapes we can use this highly modern technology sensibly. The perfect times of harvest, the precise selection of the grapes and optimal processing are all preconditions for the superb wines we strive to make year after year.

Only the highest demands on ourselves and on our work can lead to products that we ourselves like to enjoy, and that we happily give to those who appreciate our wines.



