

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



Weingut Pittnauer *Burgenland, Austria*

Given the reigns to the vineyards in the mid-80s, at the age of 18 years old, Gerhard was forced to train himself in every aspect of wine making while in the midst of the Austrian wine scandal. Becoming a quick study of the broader wine world and realizing the exceptional environmental conditions he was given, Gerhard chose to use only indigenous grapes that allowed the true expression of his location. With their 15 hectares – half owned, half rented – he and his wife Bridgette were able to follow their inspirations and experiment until finding the true focus the grapes were trying to communicate. So they craft what they call ‘living wines,’ nothing is rushed as they strive for perfection using only the healthiest grapes and begin the grapes in the cellar in response to the conditions of the vintage. They pride themselves on their openness to experiment but not to the detriment of their high expectations to create the purist expression of their grapes possible, preferring not even to use sulfur in some of their wines. By 2001 they built a new headquarters in the middle of the vineyards on the Altenberg. With this new facility they can more quickly harvest and transport the fruit in a fresher condition to the cellar allowing for no disruption from vine to wine.

Award of note: 2014 Vintner of the Year Award; Falstaff Magazine

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pitti
2011



pittnauer

“Pitti”

Burgenland, Austria

50% Zweigelt, 40% Blaufränkisch, & 10% Merlot

Cultivated from 12-15 year-old vines planted on sandy clay, silt and limestone soils, the grapes undergo vineyard sorting followed by a 14-18 day maceration and then spontaneous fermentation in stainless steel, with natural yeasts, lasting four days. Aged for twelve months in stainless steel with rough filtration before bottling.



“Pittnauski”

Burgenland, Austria

40% Blaufränkisch, 25% Zweigelt, 20% St. Laurent, & 15% Merlot

Originating from the best vineyards - Rosenberg, Altenberg and Ungerberg - and based on St Laurent as the lead with Blaufränkisch, Zweigelt and Merlot supporting. The grapes undergo spontaneous fermentation with wild yeasts and treated in the same way as the Pannobile. After months of barrel-maturation the most suitable wines are chosen for the blend. Unfiltered.



“Pannobile”

Burgenland, Austria

33.3% Blaufränkisch, 33.3% St. Laurent, 33.3% Zweigelt

From equal parts Blaufränkisch, St. Laurent and Zweigelt, the grapes undergo spontaneous fermentation with wild yeasts and then is aged in 500L wooden barrels for 18 months with no filtration. The grapes are fermented separately and meticulously harvested from their best vineyards (Altenberg, Setz, Rosenberg and Ungerberg).

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“Dorflagen” *Burgenland, Austria* *100% St. Laurent*

Made from grapes from the Salzbergacker, Goldberg, and Edelgrund vineyards, all situated near the southern edge of the plateau “Parndorfer Platte,” where temperatures are slightly cooler and windy. Soils here are rich in iron, with some humus and good drainage due to the gravelly, slightly dense alluvial soils. The vines are aged between 15-20 years, yielding about 45 hL/ha, a low yield which is essential not only to concentrate the wine, but to make it more age-worthy. After 14 days of maceration, spontaneous fermentation begins without temperature-control in used 500L wooden barrels. Aged in the same barrels for one year. Not filtered.



“Mash Pitt” *Burgenland, Austria*

42% Sauvignon Blanc, 37% Gruner Veltliner, 21% Chardonnay
The vines are planted in rich clay soils. The wine stays on the skins for 20 days where it is allowed to begin spontaneous fermentation. The wine is matured for 8 months in barrique.



“Dogma Rose” *Burgenland, Austria* *100% Blaufränkisch*

From 18 year old vines planted on their cherished Ungerberg site to soils composed of sand, loam and chalk. The grapes were hand-harvested at the beginning of October with vineyard and cellar sorting before de-stemming 50%, the other half left as whole-cluster. The grapes spend six hours macerating until spontaneous fermentation begins with natural yeasts in stainless steel (3000L) that lasts for three weeks. The wine remains on lees for 18 months with no stirring and is aged for 10 months. Not filtered.

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“Perfect Day”

Burgenland, Austria

*40% Chardonnay, 30% Muscat Ottnel, 20% Gruner Veltliner
10% Traminer*

The vines are planted in heavy clay soils of the Altenberg (Gols) vineyard, are hand harvested in September and undergo intensive sorting. Spontaneous fermentation with natural yeasts under temperature control and then aged in barrique for 8 months.

For the Gruner Veltliner 95% whole berries were used and 5% bunches and then fermented for ten days in open vats, while the Muscat Ottonel and Traminer underwent the same process but with reduced time on the skins. The Chardonnay is immediately pressed to maintain a crisp texture and freshness with mineral elements. Each varietal was matured separately in barrique for half a year and then merged just before bottling.



“Pitt Nat Blanc”

Burgenland, Austria

*Riesling, Gruner Veltliner, Muller Thurgau, Welschriesling,
Savignon Blanc and Pinot Gris*

From vines grown on soils composed of sand, loam and chalk with organic treatments. The grapes were hand-harvested at the end of August in the cool morning hours. 100% whole bunch pressing without the addition of sulfur, then racked into stainless steel using natural indigenous yeasts. Spontaneous Fermentation in stainless steel with final fermentation in the bottle. Disgorgement is done by hand, topped off with the same wine and re-capped. No sulfur added at any point.



“Pitt Nat Rose”

Burgenland, Austria

Blafrankisch, Merlot, Syrah

From vines grown on soils composed of sand, loam and chalk with organic treatments. The grapes were hand-harvested at the end of August in the cool morning hours. 100% whole bunch pressing without the addition of sulfur, then racked into stainless steel using natural indigenous yeasts. Spontaneous Fermentation in stainless steel with final fermentation in the bottle. Disgorgement is done by hand, topped off with the same wine and re-capped. No sulfur added at any point.

