

Zimmermann

Winery Alois Zimmermann
THEISS - KREMSTAL

THE ETERNAL CYCLE OF TRADITION AND MODERNITY

Our wine estate is located in the charming winemaking village of Theiss, north of the Danube, not far from the wine city of Krems. In 2007, I took over the reins from my parents, Alois and Edeltraud, who like true visionaries developed it to today's magnitude and quality. For me, there was never a question of whether I would become a winemaker. Working in the vineyards, supervising the wines in the cellar as the fieldwork of a year evolves into savourable pleasure is a process which has always fascinated me. But before I could get launched, I went a-wandering, to research winemaking processes and techniques from different, newer perspectives. The essence of the insights I gained comes down to one single guideline: concentrate on your strengths. By the way, you'll find me in the vineyards more often than in the office...





Utter concentration on our own strengths

Grüner Veltliner and Riesling are the two star varieties of grape in the Kremstal, and that also holds true here. Vineyards with southern exposition and long hours of sunshine help the grapes ripen to fullness, while cool winds coming down from the Waldviertel maintain a refreshing acidity structure. My vineyards have famous names, such as Kremser Gebling, Kremser Sandgrube and Rosshimmel. Each is unique through disparate components of soil and geology, extending from loess to stoney clay-heavy soil all the way to primordial rock. Each vineyard has its own special leaf trimming and nutritional needs, requiring efforts that pay off, since this dedication is what brings to light the highly variegated facets of Grüner Veltliner and Riesling. That's why I keep the grapes from each vineyard separate. It also explains why my true passion is for the work among the vines.



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Gernlüssen Grüner Veltliner Kremstal DAC

Sparkling, straw-yellow in colour, tones of white-pepper, yellow apple in the nose, finely spiced, full-bodied, quaffable on the palate.



Rosshimmel Riesling Kremstal DAC

Deep straw-yellow, finest blossom aromas in the nose, delicate structure, fruity aromas, vivacious finish.



Sandgrube Grüner Veltliner Kremstal DAC

Clear, straw-yellow in colour, touch of gooseberry backed up by peppermint, juicy, light-hearted on the palate.



Kapuzinerberg Riesling Kremstal DAC

Yellow with golden shimmer, delicate peach, exotic tropical fruits, rich in finesse, playful and tingly.



Kremser Gebling Grüner Veltliner Kremstal DAC Reserve

Golden-shimmer, elegant spice in the nose, tropical fruity aroma, caramel, complex and imposing, opulent.



Kremser Kraxn Riesling Kremstal DAC Reserve

Golden-yellow, slight apricot and floral leaf, robust, mineral texture with citrus notes, glides smoothly and animatedly across the palate.



Rosshimmel Grüner Veltliner Kremstal DAC Reserve

White-golden, deep, multi-layered spices, fine herbal note of pepper, juicy yellow fruit on the palate with citrus nuances, full-bodied, deep minerals.





The European bee-eater (*Merops apiaster*) is a bird highly specialised in hunting large insects, such as wasps, bees, butterflies and dragonflies. It is listed as an endangered species in Austria. For living space it seeks small units of cultivated land including extensive vineyards and cropfields, as well as fallow ground and dry grassland with scattered trees and shrubs. It arrives at its breeding grounds in the Pannonian plains of eastern Austria, e.g. Kremstal, Wachau, Lake Neusiedl, as of mid-May and departs for its winter migratory flight to West and South Africa as early as mid-August.

When there are not enough natural earth cliffs in the terrain, such as on eroded riverbanks, it burrows and implants cavity nests in flat, scoopable ground, anything ranging from artificial surface fissures such as in sand, clay or gravel pits to sunken roads and vineyard terraces. These breeding cells are about 120 cm long and lead into a spacious breeding chamber.



Refining the treasures from the vine

Each year is different, tastes different. That is what makes a natural product so exciting. Each grape variety receives from the terrain and the micro-climate of the vineyard an inimitable character. During vinification, my most important task is to capture all these attributes, to let none escape. Thus, the grapes of each vineyard are planted and processed separately. In order to reproduce their "personality" to perfection, my wines mature in tanks of stainless steel. Apart from that, I permit them to mature longer on fine lees. This creates a 'creamier' and denser effect on the palate. The wines are not bottled until they have passed all my sensory tests, regardless if that throws off the schedule by a few weeks. And in the end, it is somehow palpable that the wines learn to 'relax' through that process.

Our experiences, Our enthusiasm, Our strong cohesion

My parents transformed what was formerly a mixed agricultural farm into a successful winemaking establishment of high quality. Their strong bonds with nature and their way of thinking long-term had enormous impact on my own philosophy. I continue to enjoy exchanging thoughts with them and place great value in their opinions whenever we have new projects in mind. My parents have now retired from active participation in the business, by and large. What used to be a duty is now engaged in as a hobby.

While my father prefers to focus his attentions on the vineyards, my mother turns the whole estate into a vast sea of flowers each year. And what's more, she still knows how to wow the younger generation with her art of cooking. The team spirit in our family is an indispensable part of the whole here, and remains something of immense value to me personally.



GV after work

Pale green-gold, its verve lifts one on the instant, accompanied by delicate minerality. Tender spice dances on the palate, awakening reanimated fondness of wine drinking.

Frizzante chill out

Green-gold, the scent of peaches and sparkling apricot with a slight floral touch and a fine, creamy finish. Simply too good to stop after one glass.

Riesling diva

Brilliant golden green, fascinating nuances of stone fruits plus a touch of blossom honey. On the palate, well-rounded structure and tangy boldness lustily face each other.





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