

Icon  
Organic  
Native Yeasts  
Woman Winemaker



# FALKENSTEIN

## Naturno | Alto-Adige

Falkenstein is located at 675 meters above sea level on a sunny hill near the village of Naturno, in the lower Venosta valley, 12 kilometres from the town of Merano in Alto Adige. Falkenstein was born in 1995 when Bernadette and Franz Pratzner decide to abandon the cultivation of apples to devote themselves to the cultivation of vines, producing their first 600 bottles a short time later.



## Alto Adige



### BASSA ATESINA



Soil:  
limestone  
and dolomite



Grapes (mainly):  
Pinot Noir (Mazzon),  
Gewurztraminer (Termeno),  
Pinot Grigio, Chardonnay,  
Schiava

### OLTREADIGE E TERLANO



Soil:  
limestone and  
volcanic porphyry



Grapes (mainly):  
Schiava, Pinot Nero,  
Pinot Bianco,  
Sauvignon, Chardonnay

### VAL VENOSTA



Soil:  
weathered slate  
and gneiss, sandy



Grapes (mainly):  
Riesling,  
Pinot Bianco,  
Pinot Noir

### VALLE ISARCO



Soil:  
primitive rock soil composed  
of quartz and mica



Grapes (mainly):  
Sylvaner, Muller-Thurgau,  
Kerner, Riesling,  
Gruner-Veltliner

### BOLZANO - S. MADDALENA - GRIES



Soil:  
primarily porphyry debris  
and alluvial soils in the valley



Grapes (mainly):  
Schiava, Lagrein



SPECK HAM



CANEDERLI



SCHÜTTELBROT



APPLE STRUDEL



HONEY



MILK AND DAIRY PRODUCTS



APPLE AND APPLE JUICE, APRICOTS



@dp\_selezioni\_usa



Known best for their white wines - Sauvignon, Riesling, Pinot Bianco and Gewurztraminer, Riesling is the flagship wine of the estate. They also make a small amount of uber elegant Pinot Noir. Overall the wines are rich and structured, with remarkable acidity and texture. The wines show perfectly in their youth while also lending to long term aging. Leading Italian and international journalists and critics consider their Riesling one of the very best produced south of the Alps and highly applaud their other offerings.

**NATIVE FERMENTS | ESTATE VINEARDS | 2nd GENERATION**

*Soils: Sandy rick in mineras- gneiss, slate, granite, mica, quartz)*



**SAUVIGNON**

Up to 25 yr. old vines | 1.5 ha. vineyard | 600-700 m.

Fermentation in acacia casks. Lees aging for 10 mos. - weekly battonage for first 5 mos. One year aging in bottle.



**BLAUBURGUNDER**

**PINOT NERO**

Up to 35 yr. old vines | 2 ha. | 600 - 700 m.  
Manual maceration in large oak vats 3-4 weeks. Fermented in Fr. oak barriques. On Lees for 12 mos. Stainless Steel for 7 mos.  
One year aging in bottle.



**WEISSBURGUNDER**

**PINOT BIANCO**

Up to 35 yr. old vines | 1.5 ha. vineyard | 600-700 m.  
Fermentation in acacia casks. Lees aging for 10 mos. - weekly battonage for first 5 mos.  
One year aging in bottle.



**WEISSBURGUNDER**

**"Phileo"**

**PINOT BIANCO**

Name: Name of Magdalena's grandmother  
Up to 30 yr. old vines | 0.4 ha | 650 m.  
Spontaneous ferment in barrique. Aged in combo of barrique (1 yr.) and steel (5 mos.)  
Aged 31 mos. in bottle.



**RIESLING**

Up to 35 yr. old vines | 6 ha. vineyard | 600-900 m.  
Fermentation in acacia casks. Lees aging for 10 mos. - weekly battonage for first 5 mos.  
One year aging in bottle.



**RIESLING**

**Alte Rebe**

Name: Old vines

Up to 30 yr. old vines | 0.4 ha. vineyard | 650 m.  
Fermentation in acacia casks. Lees aging for 10 mos. - weekly battonage for first 5 mos.  
One year aging in bottle.



**TECH SHEETS**

**@WEINGUT\_FALKENSTEIN | www.falkenstein.bz**