Wachau

Alzinger Vineyard

Before Leo Alzinger junior embarked on continuing the work his father started, he took the
traditional route of many Austrian winemakers’ children by gaining qualifications from the
School of Viticulture in Klosterneuburg. However, the years he spent elsewhere were more
formative, with a spell at the Müller-Catoir Vineyard under the legendary cellar master Hans
Günter Schwarz, which made a lasting impact. Working on a harvest in New Zealand completed
his years as an apprentice.

Afterwards, Leo continued to be eager to learn and observe new styles and trends. Ultimately,
however, it encouraged him to continue treading the path taken by his father. He wanted the
terroir to speak for itself and focus on vintages. And so today he presses wines that on the one
hand reflect the region and on the other hand focus on a cool, clear and precise style.

The wines

White wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Serving size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018 Dürnstein Federspiel Green Veltliner</td>
<td>0.2L/0.75L</td>
<td>€9.00/€35.00</td>
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<tr>
<td>2018 Mühlpoint Smaragd Green Veltliner</td>
<td>0.2L/0.75L</td>
<td>€14.00/€50.00</td>
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<tr>
<td>2017 Liebenberg Smaragd Riesling</td>
<td>0.1L/0.75L</td>
<td>€11.00/€65.00</td>
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</tbody>
</table>

Served with Coravin

Typical regional dishes:

Fresh Gemskaas cheese  €12.00
with root parsley salad, pan-fried kale and fresh redcurrants

Cold slices of silverside of beef  €16.00
with fried mushrooms, frisée lettuce and crispy potatoes

Braised beef cheek  €27.00
with a red wine gravy, lentils and matchstick potatoes