variety in 2000. It is a wine that exists only in very small quantities and is mostly used

in two of his cuvées, named Grande Cuvée

and MASSIV®. "Exceptional wines need

exceptional methods in cultivation and vini-

With his 100-Days® Keringer created a spe-

fication," explains Robert Keringer.



Main image: Robert and Marietta Keringer. Keringer was voted Best National Producer - Austria 2013. Right: Keringer's award-winning portfolio

near Lake Neusiedl in the wine cultivating area of the Austrian Burgenland. The Lake Neusiedl DAC region has 7,000 hectares of vineyards on the northern and eastern shores of the lake. It lies in a Pannonian climate zone with hot, dry summers and cold winters with little snow and moderate precipitation. The lake is important for the microclimate; it stores warmth on summer days and slowly emits it to its surround-

the estate in Mönchhof

cial wine series available in three different varieties called 100 Days® Zweigelt, 100 Days® Shiraz and 100 Days® Cabernet. This year the wine series will be complemented with a 100 Days® Merlot vintage 2013. Due to the long fermentation process the wines gain a special balance of tannins, colour and flavour. The young wine stays in the mash with skin, seeds and all the other grape components for about 100 days. Keringer's top wine is the Cuvée Massiv®, produced in a fermentation process similar to that of the 100 Days® series. It is a cuvée from Blaufränkisch, Rathav

Among the vineyard's white wines are the 2013 Welschriesling, Chardonnay and Chardonnay Herrschaftswein. One of the new inventions is the White Commander, a blanc de noir cuvée made from Pinot Noir, St. Laurent and Zweigelt grapes.

and Zweigelt ideally merged for maximum taste. Those who drink this special wine will understand and cherish the name for a very

Michael Pronay, a renowned wine expert, writes: "We gladly admit that we have seldom visited an enterprise whose whole assortment has such high quality. To put it in other words: During our multiple tastings we never experienced a wine with low quality."

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long time after.

Tasting notes for the 100 Days® Zweigelt 2012, 14 per cent vol K describe the wine as "complex, multifaceted, with high elegance instead of force, superb dark red fruit, savoury roast aroma, chocolate truffles, a hint of nougat, dark berries, fine fruit, elegant, a touch of black forest cake, great body."

Tasting notes for the MASSIV 2011, 14 per cent vol K define this wine as "opaque tint, very solid, dark berries, perfectly fitting taste of wood, fine vanilla, outstanding body, solid and fruity, tannins can be tasted but are very well integrated, fruit is present, a hint of vanilla and rum-coconut, massive but elegant and tasty. Impressive body."

Keringer's wines were honoured (one gold medal and three silver medals) despite the tough competition: 2,635 wines from 26 countries were submitted for tasting.

Family-owned vineyard

Robert Keringer has a talent for wine making. It took him just a few years to turn the family vineyard, formerly a secondary business for his parents, into an award-winning wine business. Keringer wines have, for example, been awarded special mentions in specialised journals like Falstaff, Vineria and A La Carte. Keringer's vineyards are situated within six kilometres of

ings during the night. This moderate cool down helps the wine to gain a refreshing, fruity flavour and the necessary acidity which makes the wine so tasteful and distinctive.

A red wine specialist

Robert Keringer is a red wine specialist, with his main focus on Zweigelt, St. Laurent and Blaufränkisch. Yet he also dedicates his time to cultivating rare wines like the Rathay, a project he has been working on for more than 15 years. The Rathay is an Austrian cultivar from the 1970s that was grown in Klosterneuburg and approved as quality