

Paul Achs Pannobile

THE FACTS

COUNTRY: Austria

REGION: Burgenland

APPELLATION: Burgenland

CEPAGE: 70% Blaufrankisch, 30% Zweigelt

THE STORY

In 2006, The Paul Achs winery received biodynamic certification for their meticulous care and thoughtfulness in tending to their vines and winemaking process.

PHILOSOPHY: Paul believes a vital soil supports the ripening process of the grapes in a very positive way. His belief is that mindfulness and respect for nature create and preserve values.

BIOGRAPHY: In 1994 he was awarded Winemaker of the Year by Falstaff Magazine, which at the time made him the youngest person to ever win the award at only 28 years old. Outside of his family domaine, he was essential in the formation of several growers' associations, raising the profile of wines produced in the Neusiedlersee area.

THE ADJECTIVES

OVERALL: Powerful

AROMAS / FLAVORS: Red fruits, leather

MOUTHFEEL: Juicy & Elegant

THE SELLING POINTS

AWARDS: 93pts Wine Advocate, 90pts Wine Enthusiast

SUSTAINABILITY: Certified Biodynamic, Certified Organic

PAIRINGS: Red meats and rich sauces, stews, cheese

