



HÖPLER

So much more than Austrian Wine

Why Höppler

The secret to our incredible range is our soils and their partnership with nature. Soils that let us grow whites that are mineral, aromatic and fresh, and reds that couple complete ripeness with elegance and nimbleness.

This is rare from one small area but thanks to our Pannonian climate and the influence of Lake Neusiedl we produce a broad range of sustainable, high achieving wines, that are versatile and punch well above their weight in their price categories.



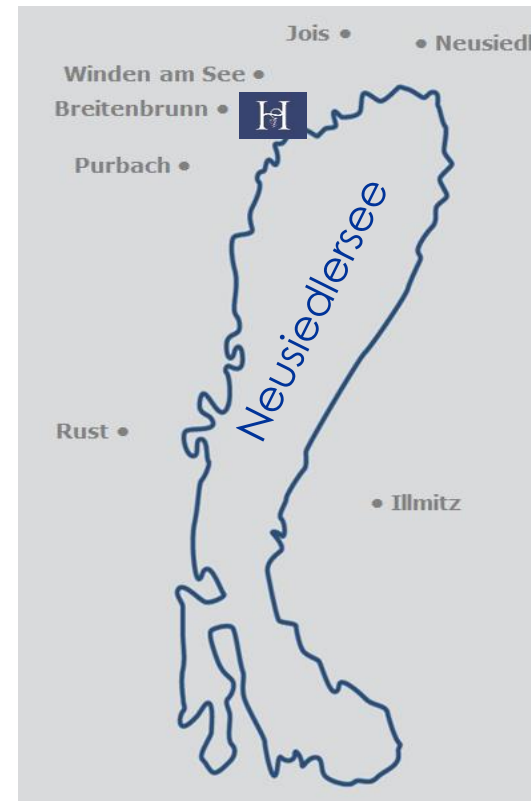
Kirchberg





About Höppler

- Family owned and run
- 50 ha located in the Leithaberg Hills SE Vienna in Burgenland on the NW shores of Lake Neusiedl
- State of the art winery – IFS certified
- Award winning wines
- Certified Sustainable and Vegan
- Estate production: 50% white wine, 45% red, 5% dessert
- Over 44 years of international export experience: Austria, UK, 38 US States D.GB.CH.SE.FIN.NO.EST
- Worldwide press coverage and accolades



Höppler

Weingut Höppler
Heideweg 1
A-7091 Breitenbrunn

www.hoepler.at



The wine region and our 50ha of vineyards



AUSTRIA

Burgenland

- Neusiedlersee
- Neusiedlersee-Hügelland
- Leithaberg DAC



Our Vineyards and Wines

- Vineyards: Latitude 47.9° Elevation 115m to 230m
- Varied soil profile: marine limestone, sand, loam, gravel and slate enables a diverse range of grape varieties and vines with deep roots
- Cold Winters (-12C) & hot summers (37C) with mild nights (15c)
- Rainfall – 550-650mm Sunshine – 2000 hours p.a.
- Pannonian climate; Lake Neusiedl moderates the climate providing warmth, moisture and reflection to our grapes
- History: Kirchberg first planted in 1203 by the Cistercean monks who introduced the Burgundian viticulture to our region



- Aromatic
- Balanced
- Fresh
- Elegant
- Mineral



Our Winemaker and Owner

Our winemaker and owner, Christof Höpler took over from his father Jost in 2007. With an MA in business studies he took a less traditional path into wine. This has an important influence on how we think about the world.

Today, Christof is as passionate as ever about his wine. His aim is to beguile. To embrace nature and bottle its' magic with respect. To create extraordinary wine experiences on a regular basis to more people across the world.

“There are many important components to consider: the environment, our people, our customers... we have sustainable vineyard practices, a solar powered winery, training and visitors in our Höpler’s Wine rooms and throughout all this we must never loose touch with our brand and our valued customers. Höpler stands for elegance, quality dynamism, loyalty and trust.”



Our Wines in Context

We're all about versatility - a broad range of sustainably produced, vegan wines that have a place across the wide spectrum of the modern international gastro scene.

Our wines feel equally at home in hip Hoxton bars, Michelin fine dining and local bistro settings. The labeling assists this versatility and the outstanding price quality experience appeals to a wide audience.

Our portfolio of wines are aromatic and fresh. Excellent on their own as an aperitif but mineral, ripe and structured to pair beautifully with a broad range of foods.

Light alfresco dining/fish: GV, Riesling
Asian food/Sushi GV, PB Thai/Indian paneer
curry: Zweigelt, Blaufränkisch
Our rose, GV, zweigelt, St Laurent for the
summer...

The options are endless...



Our Wine rooms

Our Höppler Wine Rooms has been described by the Wine Enthusiast magazine as 'a top 10 travel destination for wine'.

A sensory tour to awaken your inner conscience to the world of wine



A few of our recent accolades

'This wine represents an out and out bargain in my book. Purity is the applicable term here'
Andy Cronshaw, wine writer Manchester Evening News (about the TBA)

'This is a lovely, elegant and resonant proposition with a beautifully fresh finish,'
Anne Krebiehl, MW. Wine Enthusiast.

'This wine has a simple drinkability,'
Elly Owen of Jamie Oliver's Fifteen Cornwall,.



URKUNDE

Die besten Weine für Österreichs Gastronomie & Hotellerie

WEINGUT HÖPLER
PINOT NOIR 2019

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