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Sell Sheets & Technical Data · Trade Portfolio

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IMPORTS

WEINGUT HAIDER

St. Laurent PetNAT Rosé

2024



WINE REGION: Austria/Burgenland

VARIETY: St. Laurent

ALCOHOL %: 10.5

RESIDUAL SUGAR: 1

ACIDITY: 5.1

DETAILS: Rosé

AWARDS: Fallstaff: 91 poits

TASTING NOTES: Beatiful deep salmon-pink with copper highlights and an energetic, lively mousse. The nose leads with wild strawberry, tart cherry and red forest berries, with a slightly darker, almost preserved-cherry character underneath. On the palate, crisp white apple, strawberry, sour cherry and red currant, with bright acidity and a subtle yeasty/creamy texture from the unfiltered pét-nat production. Vinificaiton: Made from organic grapes and using minimal internevtion, no filtration, and lno additional sulfur

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WEINGUT KITTENBURGER

Grüner Veltliner Langenlois

2023



WINE REGION: Austria/Kamptal

VARIETY: Grüner Veltliner

ALCOHOL %: 13

RESIDUAL SUGAR: 1

ACIDITY: 4.6

DETAILS: White

AWARDS: Falstaff: 90 points

TASTING NOTES: Notes of fresh lime and some grapefruit, with salty minerality and a creamy fullness. Vinification: Aged in stainless steel.

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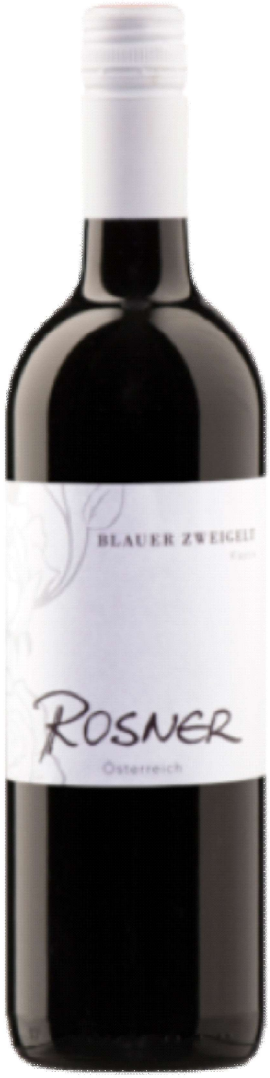
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WEINGUT ROSNER

Blauer Zweigelt Klassik

2022



WINE REGION: Austria/Kamptal

VARIETY: Zweigelt

ALCOHOL %: 12.5

RESIDUAL SUGAR: 3.9

ACIDITY: 5.2

DETAILS: Red

AWARDS:

TASTING NOTES: Beautiful red color and a fresh sour-cherry aroma, with an unobtrusive, pleasant palate and a flattering, uncomplicated finish. Vinification: Grapes come from young Zweigelt vineyards around Langenlois in a first selection. Mash-fermented in stainless steel, then held in a large wooden cask until bottling.

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MICHAELA RIEDMÜLLER

Federnelke Weiss

2022



WINE REGION: Austria/Carnuntum DAC

VARIETY: Grüner Veltliner 70%, Chardonnay 30%

ALCOHOL %: 13

RESIDUAL SUGAR: 3.3 g/L

ACIDITY: 5.2 g/L

DETAILS: White, dry. Small, low-intervention estate in Hainburg an der Donau; Michaela Riedmüller took over her parents' winery at 19 and farms the Braunsberg and Spitzerberg sites.

AWARDS: Available on request

TASTING NOTES: Herbal spice and citrus with a floral touch, silky and fresh, combining Grüner Veltliner's pepper with Chardonnay's roundness. Pair with Wiener Schnitzel, poultry and vegetable dishes.

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MICHAELA RIEDMÜLLER

Welschriesling

2022



WINE REGION: Austria/Carnuntum

VARIETY: Welschriesling (100%)

ALCOHOL %: 12.5

RESIDUAL SUGAR: 1.7 g/L

ACIDITY: 6.1 g/L

DETAILS: White, dry. Small, low-intervention estate in Hainburg an der Donau on the Braunsberg and Spitzerberg sites.

AWARDS: Available on request

TASTING NOTES: Available on request

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WEINGUT ST. ANNABERG

355NN Riesling Feinherb

2023



WINE REGION: Germany/Pfalz

VARIETY: Riesling

ALCOHOL %: 12.5

RESIDUAL SUGAR: 19.7

ACIDITY: 7.6

DETAILS: White

AWARDS: Falstaff: 89 points

TASTING NOTES: Notes of ripe, savoury citrus, fresh pineapple, sweet lime and orange blossom over a mineral background. The palate is grippy and juicy, with well-judged acidity and delicate sweetness. Vinification: After selective harvest, the grapes are gently pressed and fermented at controlled temperature in stainless steel, with no wood. The fruit comes from a vineyard at 355 meters, the highest in the Palatinate.

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SANKT ANNABERG

Gleisweiler Hölle Riesling Trocken

2021



WINE REGION: Germany/Pfalz – Gleisweiler Hölle

VARIETY: Riesling (100%)

ALCOHOL %: 12

RESIDUAL SUGAR: 5.7 g/L

ACIDITY: Available on request

DETAILS: White, dry. Single-vineyard Riesling, aged 7 months in steel. Organic estate at Burrweiler with the Palatinate's highest vineyard (355 m); hand-picked, spontaneously fermented, long lees contact.

AWARDS: Available on request

TASTING NOTES: Rich fruit with a fine dryness and a pleasant, creamy, long-lasting finish. Pair with smoked trout, poultry and herb-driven dishes.

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SANKT ANNABERG

Promptus Riesling

2021



WINE REGION: Germany/Pfalz – Burrweiler

VARIETY: Riesling (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, off-dry (feinherb). Riesling cuvée from all the estate's sites, spontaneously fermented and aged in 500-litre Palatinate oak tonneaux. Organic estate at Burrweiler with the Palatinate's highest vineyard (355 m); hand-picked, spontaneously fermented, long lees contact.

AWARDS: Available on request

TASTING NOTES: Lime-driven and perfectly integrated, with minimal sweetness that gives an almost endless finish; the oak stays in the background. Pair with spicy dishes, pork and creamy sauces.

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SANKT ANNABERG

Terrassenlage Monopollage Riesling Trocken

2021



WINE REGION: Germany/Pfalz – Burrweiler St. Annaberg

VARIETY: Riesling (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. From the estate's terraced monopole vineyard around the St. Anna chapel. Organic estate at Burrweiler with the Palatinate's highest vineyard (355 m); hand-picked, spontaneously fermented, long lees contact.

AWARDS: Available on request

TASTING NOTES: Very pleasant, fresh and vivid fruit evocative of young peaches, with a mineral backbone. Pair with seafood, poultry and Asian dishes.

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WEINGUT ACKERMANN

Wine Expertise

2024

GRAUBURGUNDER

TROCKEN



Gutswein 24/12

With Pinot Gris, the timing of the harvest is crucial for the resulting wine. If harvested too early, the wine will be thin and bland. If harvested too late, the grapes are often overripe, and the wine becomes too heavy on alcohol and flat.

Our 2024 dry Pinot Gris is perfectly balanced.

On the nose, it offers plenty of ripe fruit like pear and mirabelle plum, as well as exotic notes such as stewed pineapple and candied orange.

An uncomplicated drinking pleasure.

On the palate, it remains fresh, with a noticeable yet pleasant acidity and plenty of stone fruit aromas.

This combination of power and elegance makes it a versatile food pairing.

Soil: Deep loam and loess with weathered red sandstone.

Vinification: Very gentle processing of the perfectly healthy grapes. Medium maceration time. Cool fermentation.

Alcohol: 13 Vol.% **Sugar:** 7,7 g/l **Acidity:** 6,4 g/l

Like all our wines, this one is also estate-bottled. That means the grapes come from our own vineyards and are processed entirely in-house.

Organic wine, vegan, contains sulfites

WEINGUT ACKERMANN

Wine Expertise

2024 ILBESHEIMER

RIESLING

-LANDSCHNECKENKALK-

TROCKEN



Ortswein 24/23

Riesling is a grape variety that is highly influenced by the soil in which it grows. Landschneckenkalk is very rare and produces spicy, mineral-driven Rieslings that are quite interesting when young but improve significantly with a bit of aging.

Aromas of peach and pear compote. Reminiscent of white pepper, gooseberry, and wet stone. There is also a distinct spiciness on the nose.

This spiciness is reflected in the palate. A gripping, pronounced but not overpowering acidity. A distinct, clearly mineral-salty terroir. On the finish, there is again a hint of white pepper and a subtle note of mirabelle plums.

Origin: Ilbesheimer Kalmit, south-facing slope.

Soil: Limestone rich in land snails.

Vinification: Late, highly selective harvest of fully ripe Riesling grapes. Slow, controlled fermentation in stainless steel.

Alcohol: 12 Vol.% **Sugar:** 4,3 g/l **Acidity:** 6,3 g/l

Like all our wines, this one is also estate-bottled. That means the grapes come from our own vineyards and are processed entirely in-house.

Organic wine, vegan, contains sulfites

WEINGUT ACKERMANN

Wine Expertise

2024 ILBESHEIMER

WEIßBURGUNDER

-LANDSCHNECKENKALK-

TROCKEN



Ortswein 24/22

Our Ilbesheim Pinot Blanc – Landschneckenkalk – has aromas of ripe yellow apples, paired with hints of citrus and caramel. On the palate, it is fruity, full-bodied, and pleasantly creamy. Yet, typical of limestone soils, it also exhibits a mineral-spiced character.

The finish is mineral-fresh, full-bodied, and long.

This Pinot Blanc combines ripeness and freshness, spice and fruit, power and playfulness!

A versatile food pairing that goes just as perfectly with white meat as it does with many fish dishes.

Origin: From vineyards in the Ilbesheimer Kalmit site.

Soil: Landschneckenkalk.

Vinification: Very selective harvest of fully ripe grapes. 12-hour maceration. Slow, controlled fermentation. 10% of the wine is aged in tonneau barrels. 90% in stainless steel.

Alcohol: 13 Vol.% **Sugar:** 2,3 g/l **Acidity:** 5,6 g/l

Like all our wines, this one is also estate-bottled. That means the grapes come from our own vineyards and are processed entirely in-house.

Organic wine, vegan, contains sulfites

WEINGUT ACKERMANN

Wine Expertise

2022

SPÄTBURGUNDER

TROCKEN



Gutswein 22/33

When it comes to Spätburgunder (Pinot Noir), we look to Burgundy as our model and seek finesse and elegance. Our Pinot Noirs should not be deep, dark red wine bombs, but rather delicate and refined!

A clear aroma of red and black berries with notes of cherry, as well as floral and nutty hints. Slender, cool fruit.

An invigorating drinking experience.

On the palate, it remains fresh, with a noticeable yet pleasant minerality. It offers a hint of elderberry and moderate, rounded tannins.

This delicate structure makes it a versatile food pairing, and it is also a delight to drink on its own.

Soil: Deep loam and heavy calcareous soils.

Vinification: Mash fermentation. Aged half in wooden barrels and half in stainless steel.

Alcohol: 12,5 Vol.% **Sugar**: 0,2 g/l **Acidity**: 5,6 g/l

Like all our wines, this one is also estate-bottled. That means the grapes come from our own vineyards and are processed entirely in-house.

Organic wine, vegan, contains sulfites

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WEINGUT BECK

Frühburgunder Rosé

2020



WINE REGION: Germany/Pfalz

VARIETY: Frühburgunder (early-ripening Pinot Noir mutation)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Rosé, light and fresh.

AWARDS: Available on request

TASTING NOTES: Fruity, with cherry, blackberry and cherry-liqueur aromas and delicate spice. Serve chilled as an aperitif or with salads and light dishes.

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WEINGUT BECK

Black Beck Cuvée

2018



WINE REGION: Germany/Pfalz

VARIETY: Cabernet Dorsa 60%, Merlot 30%, Frühburgunder 10%

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, full-bodied.

AWARDS: Available on request

TASTING NOTES: A tasteful deep-red cuvée, dark-fruited, complex and full-bodied. Pair with roasts, game and hard cheeses.

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WEINGUT BECK

Müller-Thurgau

2020



WINE REGION: Germany/Pfalz

VARIETY: Müller-Thurgau (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, light, floral and fresh.

AWARDS: Available on request

TASTING NOTES: A summery touch of lilac with light, fresh fruit that evokes carefree moments. Perfect as an aperitif or with light salads and fish.

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WEINGUT BICKEL-STUMPF

Buntsandstein Silvaner Trocken

2023



WINE REGION: Germany/Franken – Thüngersheim

VARIETY: Silvaner (100%)

ALCOHOL %: 13

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. VDP.Ortswein from red sandstone (Buntsandstein) sites in Thüngersheim. VDP family estate of the Stumpf family, based in Frickenhausen am Main.

AWARDS: Available on request

TASTING NOTES: Apple blossom and bright yellow fruit with herbal spice, delicate nutty and earthy notes, and vibrant acidity. A precise, mineral Franconian Silvaner. Pair with asparagus, white fish, veal and fresh cheeses.

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WEINGUT AUGUST ESER

CHARTA Riesling Trocken

2022



WINE REGION: Germany/Rheingau

VARIETY: Riesling (100%)

ALCOHOL %: 11.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. VDP.Gutswein made under the rules of the CHARTA association (founded 1984), which require 100% fully ripe Riesling from top Rheingau sites, a dry, food-friendly style, and release no earlier than September after the harvest.

AWARDS: Available on request

TASTING NOTES: Classic, fruit-driven Rheingau Riesling: citrus and orchard fruit, a racy line of acidity and a dry, balanced finish built for the table. Pairs with fish, poultry, cheese fondue and lightly spiced dishes.

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WEINGUT AUGUST ESER

My Way Riesling Trocken

2023



WINE REGION: Germany/Rheingau

VARIETY: Riesling (100%)

ALCOHOL %: 12

RESIDUAL SUGAR: 7.7 g/L

ACIDITY: 8 g/L

DETAILS: White, dry. VDP.Gutswein; winemaker Désirée Eser's personal signature cuvée.

AWARDS: Falstaff: 91 points

TASTING NOTES: Citrus-toned Riesling with bergamot, a hint of yeast and stony minerality. Crisp acidity drives the palate, the sweetness stays in the background and the finish is gently aromatic. Full-bodied for its price. An easy match for salads, seafood, chicken and Asian dishes.

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IMPORTS

WEINGUT AUGUST ESER

Vom Löss Oestrich Riesling Trocken

2023



WINE REGION: Germany/Rheingau – Oestrich

VARIETY: Riesling (100%)

ALCOHOL %: 12

RESIDUAL SUGAR: 7.4 g/L

ACIDITY: 7 g/L

DETAILS: White, dry. VDP.Ortswein from the loess soils around Oestrich. Matured 5 months in stainless steel and 5 months in large old wooden casks.

AWARDS: Falstaff: 90 points

TASTING NOTES: Ripe apple, pear, quince and apricot with lemon zest, lemon balm and dried mint. Juicy and full on the palate, with lively acidity, a firm core and a smooth, seamless finish. A very food-friendly Riesling for poultry, pork, white fish and herb-driven dishes.

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WEINGUT AUGUST ESER

Rauenthal Riesling Feinherb

2023



WINE REGION: Germany/Rheingau – Rauenthal

VARIETY: Riesling (100%)

ALCOHOL %: 12.5

RESIDUAL SUGAR: 12.5 g/L

ACIDITY: 6 g/L

DETAILS: White, off-dry (feinherb). VDP.Ortswein from the higher-elevation vineyards of Rauenthal. Hand harvested; fermented in stainless steel.

AWARDS: Available on request

TASTING NOTES: Very pale, with pure Riesling aromatics: white fruit and plenty of minerality. A brisk, fresh attack with a faint spritz, elegant acidity and just a touch of sweetness for balance. Drinks well now and will keep to about 2030. Great with spicy food, sushi and smoked fish.

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IMPORTS

WEINGUT AUGUST ESER

Hattenheim Wisselbrunnen Riesling GG

2021



WINE REGION: Germany/Rheingau – Hattenheim

VARIETY: Riesling (100%)

ALCOHOL %: 12

RESIDUAL SUGAR: 8.5 g/L

ACIDITY: 7.8 g/L

DETAILS: White, dry. VDP.Grosse Lage (Grosses Gewächs) from the Wisselbrunnen site in Hattenheim. Family estate in Oestrich run by the 10th generation, Désirée Eser and Dodo zu Knyphausen; VDP member since 1971.

AWARDS: Falstaff: 92 points

TASTING NOTES: Reserved at first, opening to fine minerality with mint, sage and savoury herbs. The palate is taut and lively, with lime-driven fruit, a crushed-stone edge, firm structure and a long, fresh finish. Will reward cellaring. Pair with roast poultry, veal, trout or char, and mild Asian dishes.

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WEINGUT AUGUST ESER

Oestrich Doosberg Riesling GG Trocken

2019



WINE REGION: Germany/Rheingau – Oestrich

VARIETY: Riesling (100%)

ALCOHOL %: 12

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. VDP.Grosse Lage (Grosses Gewächs) from the Doosberg in Oestrich, the estate's home village. Loam, loess and marl soils; vines around 25 years old; yields about 50 hl/ha.

AWARDS: Global Riesling Masters 2022: Gold

TASTING NOTES: Complex and mineral, with ripe lemon, pineapple and tropical fruit lifted by a peppery, Szechuan-like spice. Concentrated yet precise, finishing very long. Pairs with richly spiced dishes, pork, choucroute and aged hard cheeses.

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WEINGUT AUGUST ESER

Oestrich Doosberg Riesling Auslese

2019



WINE REGION: Germany/Rheingau – Oestrich

VARIETY: Riesling (100%)

ALCOHOL %: 8.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, sweet (Auslese). VDP.Grosse Lage. Selectively harvested, very ripe Riesling from the Doosberg in Oestrich.

AWARDS: Available on request

TASTING NOTES: A classic Rheingau Auslese: ripe stone fruit, honey and a touch of botrytis spice, with sweetness carried by the Doosberg's firm acidity. Serve with fruit desserts, blue cheese, foie gras or spicy Asian dishes, or on its own.

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WEINGUT ECK

Chardonnay Rittersberg Trocken

2021



WINE REGION: Germany/Pfalz

VARIETY: Chardonnay

ALCOHOL %: 13

RESIDUAL SUGAR: 15.5

ACIDITY: 5.5

DETAILS: White

AWARDS: Fallstaff: 90 poits

TASTING NOTES: Notes of fine smoke and savouriness with melon, pear and apricot. The palate shows a juicy firm structure, well-integrated acidity and a salted-lemon note, and it has good ageing potential.

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WEINGUT ECK

Dornfelder Halbtrocken

2024



WINE REGION: Germany/Pfalz

VARIETY: Dornfelder

ALCOHOL %: 12.5

RESIDUAL SUGAR: 13.9

ACIDITY: 5.4

DETAILS: Red

TASTING NOTES: Full-bodied and velvety, bright red fruits and low tanin. Excellt served slightly chilled.

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WEINGUT ECK

Riesling Trocken

2022



WINE REGION: Germany/Pfalz

VARIETY: Riesling (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Family estate in Ilbesheim near Landau, Südliche Weinstraße.

AWARDS: Available on request

TASTING NOTES: A dry, fruity Riesling with a hearty acid structure and floral lift. Great with fish, poultry and salads.

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WEINGUT ECK

Alte Reben Riesling Trocken

2023



WINE REGION: Germany/Pfalz

VARIETY: Riesling (100%)

ALCOHOL %: 13

RESIDUAL SUGAR: 1.9 g/L

ACIDITY: 5.7 g/L

DETAILS: White, dry. From the estate's old vines. Family estate in Ilbesheim near Landau, Südliche Weinstraße.

AWARDS: Available on request

TASTING NOTES: Available on request

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WEINGUT ECK

Riesling Halbtrocken

2018



WINE REGION: Germany/Pfalz

VARIETY: Riesling (100%)

ALCOHOL %: 12

RESIDUAL SUGAR: 11.8 g/L

ACIDITY: 7.4 g/L

DETAILS: White, semi-dry. Family estate in Ilbesheim near Landau, Südliche Weinstraße.

AWARDS: Available on request

TASTING NOTES: Fruity and fragrant semi-dry Riesling with a balanced interplay of sweetness and acidity. Pairs with spicy Asian dishes, pork and smoked fish.

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WEINGUT ECK

Dornfelder Trocken

2020



WINE REGION: Germany/Pfalz

VARIETY: Dornfelder (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry. Family estate in Ilbesheim near Landau, Südliche Weinstraße.

AWARDS: Available on request

TASTING NOTES: Dry and full-bodied, with a beautifully fruity nose of dark berries. Pair with grilled meats, sausages and hearty stews.

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STIFTSWEINGUT FRANK MEYER

Black Pin “Wild”

2020



WINE REGION: Germany/Pfalz

VARIETY: Spätburgunder / Pinot Noir (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry.

AWARDS: Available on request

TASTING NOTES: Bittersweet cherry and blackberry with black pepper and a slight smokiness. Pair with duck, game birds, mushroom dishes and grilled meats.

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WEINGUT GEBERT

Burgundy Cuvée

2022



WINE REGION: Germany/Rheinhessen

VARIETY: Pinot Blanc, Chardonnay

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: Green-yellow fruits with gentle oriental spice on the nose; the texture and a touch of residual sweetness carry through to a discreetly tart, lively finish. Pair with poultry, pasta and creamy dishes.

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WEINGUT GEBERT

Pinot Cuvée

2022



WINE REGION: Germany/Rheinhessen

VARIETY: Chardonnay, Pinot Blanc

ALCOHOL %: 12

RESIDUAL SUGAR: 8.5 g/L

ACIDITY: 5.5 g/L

DETAILS: White cuvée. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: Available on request

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WEINGUT GEBERT

Summer Cuvée

2022



WINE REGION: Germany/Rheinhessen

VARIETY: Scheurebe, Rivaner, Riesling

ALCOHOL %: 12

RESIDUAL SUGAR: 5.5 g/L

ACIDITY: 5.6 g/L

DETAILS: White. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: Dandelion and buttercup from the Scheurebe and Rivaner, a maritime touch from the Riesling and plenty of fruit. A fresh mix of green and yellow fruits on the palate and a fairly long finish. A terrace and picnic wine.

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WEINGUT GEBERT

Spring Cuvée

2021



WINE REGION: Germany/Rheinhessen

VARIETY: Silvaner, Riesling

ALCOHOL %: 12

RESIDUAL SUGAR: 5.8 g/L

ACIDITY: 5.4 g/L

DETAILS: White, dry. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: As it warms, fruity, summery aromas of ginger, rose and jostaberry emerge, with hints of hay and light sourdough that point to a subtle creaminess. Pair with asparagus, salads and light fish dishes.

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WEINGUT GEBERT

Portugieser Rosé

2020



WINE REGION: Germany/Rheinhessen

VARIETY: Portugieser (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Rosé. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: Smells of strawberry jam, then surprises with lightness and freshness and a balanced touch of residual sweetness. An ideal terrace wine.

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WEINGUT GEBERT

Scheurebe Semi-Dry

2020



WINE REGION: Germany/Rheinhessen

VARIETY: Scheurebe (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, semi-dry. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: Bright yellow fruit and grapefruit with floral notes and a hint of herbs and smoke. Delicate sweet fruit, some grip and lively, fine acidity, finishing with minerality and a hint of dark berries. Pair with Asian cuisine and fresh cheeses.

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WEINGUT GEBERT

Riesling Kabinett Semi-Dry

2020



WINE REGION: Germany/Rheinhessen

VARIETY: Riesling (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, semi-dry Kabinett. Family estate since 1825 in Siefersheim, western Rheinhessen, led by Anne Gebert; sustainable farming without herbicides.

AWARDS: Available on request

TASTING NOTES: Easy-drinking Riesling with almond, bright yellow fruit and a hint of fennel and mint. Lively acidity plays against gentle sweetness, with minerality and salty tones on the finish. Pair with spicy dishes and smoked fish.

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JUWEL

Silvaner

2021



WINE REGION: Germany/Rheinhessen

VARIETY: Silvaner (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry.

AWARDS: Available on request

TASTING NOTES: A balanced Silvaner from a traditional grape variety, made for pure drinking pleasure, equally suited to everyday meals and slightly special occasions. Pair with asparagus, white fish and salads.

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BALASSA

Chardonnay

2025



WINE REGION: Hungary/Tokaj

VARIETY: Chardonnay (100%)

ALCOHOL %: 14

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Family winery founded by István Balassa (2005), farming about 14 ha of single vineyards on Tokaj's volcanic soils.

AWARDS: Available on request

TASTING NOTES: Available on request

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Credo
IMPORTS

BALASSA

Riesling

2025



WINE REGION: Hungary/Tokaj

VARIETY: Riesling (100%)

ALCOHOL %: 12.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Family winery founded by István Balassa (2005), farming about 14 ha of single vineyards on Tokaj's volcanic soils.

AWARDS: Available on request

TASTING NOTES: Available on request

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Credo
IMPORTS

BALASSA

Furmint “Szent Tamás”

2024



WINE REGION: Hungary/Tokaj – Mád, Szent Tamás

VARIETY: Furmint (100%)

ALCOHOL %: 14

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Single-vineyard Furmint from Szent Tamás in Mád, one of Tokaj's most celebrated first-growth sites. Family winery founded by István Balassa (2005), farming about 14 ha of single vineyards on Tokaj's volcanic soils.

AWARDS: Available on request

TASTING NOTES: Full-bodied yet poised rather than opulent, combining complexity with elegance and a firm volcanic, mineral spine. Built to age. Pair with seafood, grilled fish, refined Asian dishes or hard cheeses.

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BALASSA

Hárslevelű “Szent Tamás”

2024



WINE REGION: Hungary/Tokaj – Mád, Szent Tamás

VARIETY: Hárslevelű (100%)

ALCOHOL %: 13

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Single-vineyard Hárslevelű from the Szent Tamás first growth in Mád. Family winery founded by István Balassa (2005), farming about 14 ha of single vineyards on Tokaj's volcanic soils.

AWARDS: Available on request

TASTING NOTES: Available on request

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BALASSA

Tokaji Furmint “Duck”

2024



WINE REGION: Hungary/Tokaj

VARIETY: Furmint (100%)

ALCOHOL %: 13

RESIDUAL SUGAR: 6.7 g/L

ACIDITY: 5.9 g/L

DETAILS: White, dry. Two-thirds aged in steel tank, one-third in barrel; 27,500 bottles. Family winery founded by István Balassa (2005), farming about 14 ha of single vineyards on Tokaj's volcanic soils.

AWARDS: Available on request

TASTING NOTES: Pale and bright, with an intense nose of flowers, fresh citrus and minerals. Lively acidity, a round, elegant palate with a touch of oak and vanilla, and a long, mineral-driven finish. Great with fish, poultry and creamy cheeses.

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FEIND

Play White

2023



WINE REGION: Hungary/Balaton – Balatonfüred-Csopak

VARIETY: Cserszegi Fűszeres, Királyleányka

ALCOHOL %: 12.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, sparkling (aerated). Built on the aromatic native Cserszegi Fűszeres. Family winery founded 1995 in Balatonfőkajár, now 130 ha, specialising in aromatic whites and rosés.

AWARDS: Available on request

TASTING NOTES: Fresh, playful bubbles with aromatic grape, citrus and floral notes. Serve well chilled as an aperitif or with light summer dishes.

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FEIND

Play Rosé

2022



WINE REGION: Hungary/Balaton – Balatonfüred-Csopak

VARIETY: Zweigelt 60%, Kékfrankos 40%

ALCOHOL %: 12

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Rosé, sparkling (aerated), dry. Protected geographical indication. Feind's first sparkling rosé. Family winery founded 1995 in Balatonfőkajár, now 130 ha.

AWARDS: Available on request

TASTING NOTES: Fresh and fruity, with red berries and a refreshing sparkle. Perfect as an aperitif or summer refreshment, and with salads and light starters.

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HARASZTHY

Chardonnay

2023



WINE REGION: Hungary/Etyek-Buda

VARIETY: Chardonnay (100%)

ALCOHOL %: 14

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Founded 1996 on Etyek's Öreghegy; with 123 ha, Haraszthy is the second-largest estate in the cool, limestone Etyek-Buda region.

AWARDS: Available on request

TASTING NOTES: Available on request

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HARSÁNYI PINCÉSZET

Ciróka Furmint

2022



WINE REGION: Hungary/Tokaj – Ciróka vineyard

VARIETY: Furmint (100%)

ALCOHOL %: 12.5

RESIDUAL SUGAR: 8.2 g/L

ACIDITY: 6.4 g/L

DETAILS: White, dry. Single-vineyard Furmint from Ciróka, the heart of the estate. Certified organic family estate in Sárospatak (est. 2012), farming the Ciróka, Megyer, Kútpatka and Királyhegy vineyards.

AWARDS: Available on request

TASTING NOTES: Perhaps the most typical expression of dry Tokaj Furmint: youthful, lean, steely and delicate, with crisp fruit and volcanic minerality. Pair with river fish, poultry, goat cheese and vegetable dishes.

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HARSÁNYI PINCÉSZET

Tokaj Eye

2022



WINE REGION: Hungary/Tokaj

VARIETY: Furmint 70%, Hárslevelű 20%, Muscat Lunel 10%

ALCOHOL %: 11.5

RESIDUAL SUGAR: 7.5 g/L

ACIDITY: 6.5 g/L

DETAILS: White, dry cuvée from all four of the estate's vineyards. Certified organic family estate in Sárospatak (est. 2012), farming the Ciróka, Megyer, Kútpatka and Királyhegy vineyards.

AWARDS: Available on request

TASTING NOTES: Classic Furmint minerality, with spice from Hárslevelű and a floral lift from Muscat; a few grams of residual sugar round out the balance. Fresh and dynamic. Lovely with Asian dishes, salads and light seafood.

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HARSÁNYI PINCÉSZET

Hízelgő Late Harvest Furmint

2018



WINE REGION: Hungary/Tokaj

VARIETY: Furmint (100%)

ALCOHOL %: 10

RESIDUAL SUGAR: 91 g/L

ACIDITY: 6 g/L

DETAILS: White, sweet late harvest. Aged 7 months in stainless steel; 10,000 bottles. "Hízelgő" means "flattering". Certified organic family estate in Sárospatak (est. 2012), farming the Ciróka, Megyer, Kútpatka and Királyhegy vineyards.

AWARDS: Available on request

TASTING NOTES: The fruitiness of late-harvest Furmint, the playful minerality of the Ciróka slope and a touch of noble rot in harmony. Chamomile and white blossom with juicy, concentrated fruit, medium-to-full body and a long, fruity finish. Pair with fruit tarts, blue cheese or foie gras.

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HARSÁNYI PINCÉSZET

Tokaji Aszú 6 Puttonyos

2019



WINE REGION: Hungary/Tokaj

VARIETY: Furmint (100%)

ALCOHOL %: 11.5

RESIDUAL SUGAR: 198 g/L

ACIDITY: 8.2 g/L

DETAILS: White, sweet Aszú. Hand-selected botrytised berries, oak aged. 500 ml bottle. Certified organic family estate in Sárospatak (est. 2012), farming the Ciróka, Megyer, Kútpatka and Királyhegy vineyards.

AWARDS: Available on request

TASTING NOTES: Rich and creamy, with dried fruit, honey and noble oak in the background, all lifted by bright acidity (8.2 g/L). Serve with foie gras, blue cheese or fruit desserts, or as a dessert on its own.

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HOMOLA PALOZNAK

Furmint Brut

2023



WINE REGION: Hungary/Balaton – Balatonfüred-Csopak

VARIETY: Furmint (100%)

ALCOHOL %: 10.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Traditional-method sparkling wine. Furmint from the Hajnóczy vineyard in Paloznak (marl, limestone) and Gölye-mál in Alsóörs (Permian red sandstone); base wine in steel, then extended ageing on the lees in bottle. Organically managed estate on the north shore of Lake Balaton.

AWARDS: Available on request

TASTING NOTES: Furmint's bright acidity and mineral, restrained fruit make it a natural for bottle-fermented sparkling: crisp citrus and green apple, fine bubbles, a chalky-saline finish. An aperitif, or with oysters, fried fish and soft cheeses.

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HOMOLA PALOZNAK

100% Balaton

2023



WINE REGION: Hungary/Balaton – Balatonfüred-Csopak

VARIETY: Olaszrizling, Pinot Gris, Muscat, Traminer

ALCOHOL %: 11.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Flagship of Homola's "100%" line of fresh, light, reductive wines made in stainless steel. Family estate in Paloznak on the north shore of Lake Balaton.

AWARDS: Available on request

TASTING NOTES: The classic Balaton summer white: fresh citrus and white flowers on the nose, cool citrus and white-fleshed fruit on the palate, light and refreshing. Perfect on its own, with salads, lake fish or light lunches.

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LAJVER BORÁSZAT

Signum Premium Bikaver

2021



WINE REGION: Hungary/Szekszárd

VARIETY: Kékfrankos 55%, Cabernet Sauvignon 26%, Merlot 12%, Kadarka 6% (Bulls Blood)

ALCOHOL %: 14

RESIDUAL SUGAR: 1.5

ACIDITY: 5.8

DETAILS: Red Cuvee

AWARDS: Decanter 90 Points

TASTING NOTES: Fresh espresso and grated dark chocolate over blackberry and ripe raspberry. The palate is full-bodied with supple tannins, a round mouthfeel and poised acidity, plus sweet spice and toasty notes from the oak. Both fermentations, alcoholic and malolactic, were done in temperature-controlled stainless steel, and the lots were aged separately in 500-liter Hungarian oak barrels. Blend aged 14 months in new and second-use Hungarian Oak barrels

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LAJVER BORÁSZAT

Incognito

2024



WINE REGION: Hungary/Szekszárd

VARIETY: Kékfrankos (Blanc de Noir)

ALCOHOL %: 12

RESIDUAL SUGAR: 3.2

ACIDITY: 6.6

DETAILS: White Blanc de Noir

TASTING NOTES: An airy, rosé-like nose, and it could pass for a fresh Riesling with some cherry. The palate shows crunchy early raspberries, peaches, white mulberries and a touch of creaminess. Vinification: the grapes are hand-selected, and the coloured must comes off the press immediately. It's then settled and cold-fermented in stainless steel, and clarification takes out the slight pinkness. The wine is finely filtered before bottling with a touch of CO2 to keep the aromatics fresh.

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LAJVER BORÁSZAT

Kekfrankos

2022



WINE REGION: Hungary/Szekszárd

VARIETY: Blaufränkisch

ALCOHOL %: 13

RESIDUAL SUGAR: 1.4

ACIDITY: 5.4

DETAILS: Red

AWARDS: Berliner Wein Trophy 2022 — Gold Medal

TASTING NOTES: Full-bodied, dry red with spicy, ripe sour-cherry character with notes of clove, vanilla and coconut from the oak. Vinification: fermented in stainless steel and matured 8 months in Hungarian oak barrels

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LAJVER

Rosé

2022



WINE REGION: Hungary/Szekszárd

VARIETY: Syrah (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Rosé, dry. Modern estate at Szálka in the Szekszárd hills.

AWARDS: Available on request

TASTING NOTES: A distinctive Syrah rosé, spicy, fruity and elegant, with grapefruit and violet on the nose. Pair with shrimp risotto, salads and grilled fish.

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LAJVER

Rhine Riesling

2022



WINE REGION: Hungary/Szekszárd

VARIETY: Riesling (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White, dry. Modern estate at Szálka in the Szekszárd hills.

AWARDS: Available on request

TASTING NOTES: Available on request

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LAJVER

Sound Cuvée

2021



WINE REGION: Hungary/Szekszárd

VARIETY: White cuvée (blend varies by vintage)

ALCOHOL %: 12

RESIDUAL SUGAR: 2 g/L

ACIDITY: 6 g/L

DETAILS: White, dry. Modern estate at Szálka in the Szekszárd hills.

AWARDS: Available on request

TASTING NOTES: Green and fruity at once, fresh and crunchy, like walking through a market among crates of fruit. Lively acidity, velvety and dynamic. Great with salads, light starters and summer dishes.

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LAJVER

Pinot Noir

2017



WINE REGION: Hungary/Szekszárd

VARIETY: Pinot Noir (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry, limited edition. Modern estate at Szálka in the Szekszárd hills.

AWARDS: Available on request

TASTING NOTES: Red berries on the nose and soft tannins on the palate make this Pinot Noir light, lovely and elegant. Pair with duck, mushroom dishes and salmon.

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TOKAJ CLASSIC

Tokaji Furmint Betsek

2018



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint (100%)

ALCOHOL %: 13.5

RESIDUAL SUGAR: 5.7 g/L

ACIDITY: 5.9 g/L

DETAILS: White, dry. Single-vineyard Furmint from Betsek, one of Mád's historic first-growth sites, classified in the 18th century. Volcanic soils rich in rhyolite tuff, zeolite, quartz and kaolin. Family winery in Mád founded in 1994 by three classical musicians.

AWARDS: Available on request

TASTING NOTES: Spicy on the nose, with green apple and quince leading the fruit and a fine thread of delicate tannin. Full, generous and dry, in the rich style that Betsek is known for. Pair with roast pork or duck, river fish, mushroom dishes and mature cheeses.

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TOKAJ CLASSIC

Tokaji Late Harvest Cuvée

2020



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint, Hárslevelű, Yellow Muscat

ALCOHOL %: 12

RESIDUAL SUGAR: 107 g/L

ACIDITY: 5.9 g/L

DETAILS: White, sweet. Late-harvest cuvée from the estate's grand cru vineyards in Mád (Király and Betsek). 500 ml bottle.

AWARDS: Available on request

TASTING NOTES: Apricot, honey and candied dried fruit, with the Muscat adding a floral lift. Sweet but fresh, with a fairly long finish. An approachable introduction to sweet Tokaji: serve chilled with fruit tarts, blue cheese, foie gras or as an aperitif.

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TOKAJ CLASSIC

Tokaji Szamorodni “Prelude”

2012



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint, Hárslevelű

ALCOHOL %: 10

RESIDUAL SUGAR: 173 g/L

ACIDITY: 5.4 g/L

DETAILS: White, sweet Szamorodni. Szamorodni (“as it comes”) is made from whole bunches harvested with both healthy and botrytised berries together, then aged in oak. 500 ml bottle.

AWARDS: Available on request

TASTING NOTES: A sweet, Beerenauslese-style wine with a pronounced botrytis character. Tropical fruit, quince and wildflower honey sit in the background, framed by gentle acidity. Lovely with crème brûlée, apple or apricot desserts, pâté and blue cheeses.

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TOKAJ CLASSIC

Tokaji Aszú 5 Puttonyos

2016



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint, Hárslevelű, Yellow Muscat

ALCOHOL %: 13

RESIDUAL SUGAR: 168 g/L

ACIDITY: 7.3 g/L

DETAILS: White, sweet Aszú. Hand-picked, individually selected botrytised (aszú) berries macerated in base wine, then aged in oak in the estate's cellars in Mád. 500 ml bottle.

AWARDS: Available on request

TASTING NOTES: Racy, concentrated acidity gives backbone to the sweetness. Apricot, dried tropical fruit and orange marmalade, finishing long and bright. Serve with foie gras, blue cheese, fruit desserts, or on its own at the end of the meal.

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TOKAJ CLASSIC

Tokaji Aszú 6 Puttonyos

2017



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint (100%)

ALCOHOL %: 10

RESIDUAL SUGAR: 224 g/L

ACIDITY: 8.2 g/L

DETAILS: White, sweet Aszú. The traditional top category of Aszú, from hand-selected botrytised Furmint berries grown in the grand cru Király and Betsek vineyards. Oak aged. 500 ml bottle.

AWARDS: Available on request

TASTING NOTES: Intense yet poised: apricot, dried tropical fruit and orange marmalade over a racy line of acidity that keeps the richness in check. Very long finish and decades of ageing potential. Pair with foie gras, Roquefort, apricot tart or simply sip on its own.

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TOKAJ CLASSIC

Tokaji Aszú 6 Puttonyos “QuintEssence”

2018



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint, Yellow Muscat

ALCOHOL %: 9

RESIDUAL SUGAR: 321 g/L

ACIDITY: 6.7 g/L

DETAILS: White, sweet Aszú. The estate's top Aszú selection, far above the 6 puttonyos minimum in sugar (321 g/L), from the grand cru vineyards of Mád. 500 ml bottle.

AWARDS: Available on request

TASTING NOTES: Immensely sweet and concentrated, held together by racy acidity. Apricot, dried tropical fruit and orange marmalade, with the Muscat adding floral perfume. Serve in small pours with blue cheese, foie gras or fruit-based desserts, or as a dessert in itself.

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TOKAJ CLASSIC

Tokaji Essencia

2007



WINE REGION: Hungary/Tokaj – Mád

VARIETY: Furmint (100%)

ALCOHOL %: 3

RESIDUAL SUGAR: 449 g/L

ACIDITY: 11.2 g/L

DETAILS: White, Essencia. The free-run juice that seeps from aszú berries under their own weight, fermented over many years to just 3% alcohol. Among the rarest wines in the world. 375 ml bottle.

AWARDS: Available on request

TASTING NOTES: Extremely concentrated acidity gives a backbone to its immense sweetness. Apricot, dried tropical fruit and honey. Historically reserved for nobility, Essencia is best enjoyed by the spoonful or in tiny pours, and can age almost indefinitely.

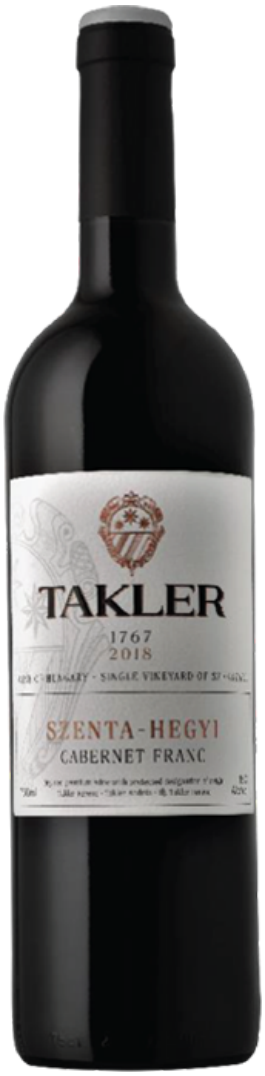
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TAKLER

Szenta-hegyi Cabernet Franc

2018



WINE REGION: Hungary/Szekszárd – Szenta-hegy, Bátaszék

VARIETY: Cabernet Franc (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry, premium. Single vineyard on Szenta-hegy, a south-east-facing slope with clay soils. Family estate founded 1996 with about 80 ha.

AWARDS: Winelovers 100 Best Hungarian Wines 2022: no. 52

TASTING NOTES: Vibrant and exciting, with forest fruits, especially blueberry, dominating nose and palate. Medium-full body, rich, smooth tannins and a light touch of oak. Pair with lamb, beef, game and grilled vegetables.

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VYLYAN

Macska Portugieser

2021



WINE REGION: Hungary/Villány

VARIETY: Portugieser (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry, light-bodied. Estate grown on Vylyan's vineyards around Kisharsány and Villány; malolactic fermentation in tank, then aged in tank and oak. Macska means "cat", after a character in a Villány legend.

AWARDS: Portugieser du Monde 2022: Gold

TASTING NOTES: Portugieser at its most charming: juicy and thirst-quenching, with ripe cherries, soft velvety tannins, a gentle grip and a clove-spiced finish. Lovely lightly chilled with charcuterie, pizza, pasta and everyday Hungarian dishes.

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VYLYAN

Villányi Kékfrankos

2018



WINE REGION: Hungary/Villány

VARIETY: Kékfrankos / Blaufränkisch (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry, full-bodied. Premium-tier Kékfrankos, a variety the estate has made a focus alongside Cabernet Franc.

AWARDS: Available on request

TASTING NOTES: Lush and spicy on the nose, with freshly picked cherries and a touch of dark chocolate. Lively acidity keeps it vibrant and food-friendly. Pairs with spiced meat dishes, goulash, grilled pork and game birds.

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VYLYAN

Villányi Csóka

2017



WINE REGION: Hungary/Villány

VARIETY: Csókaszőlő (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry, medium-bodied. Csóka ("jackdaw") is an ancient native Hungarian grape grown before Kadarka and nearly extinct. Vylyan revived it in 2004 with the Pécs Research Institute for Viticulture and Oenology and now tends around 4,000 vines. Aged in used barriques.

AWARDS: Available on request

TASTING NOTES: A true rarity, often compared to mature Nebbiolo. Dried sour cherry, rosehip and candied red fruit with cool, forest-floor notes, medium body and bright acidity. Try it with roast duck, mushroom dishes, game and aged cheeses.

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VYLYAN

Villányi Franc

2017



WINE REGION: Hungary/Villány – Mandolás vineyard

VARIETY: Cabernet Franc (100%)

ALCOHOL %: 14.47

RESIDUAL SUGAR: 2.4 g/L

ACIDITY: 5.4 g/L

DETAILS: Red, dry, full-bodied. Villányi Franc is the region's protected designation for 100% Cabernet Franc. Grown on the south-facing Mandolás vineyard. Vylyan was Hungary's Winery of the Year in 2008.

AWARDS: Available on request

TASTING NOTES: Fresh and dried blue plum with tobacco and chocolate, deep and rounded with spice and no green edge. Elegant and harmonious. Pair with roast lamb, beef, venison and mushroom dishes.

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VYLYAN

Montenuovo Cuvée

2020



WINE REGION: Hungary/Villány

VARIETY: Cabernet Franc, Merlot, Syrah

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry, premium. Blend from the Dobogó, Mandolás and Városhegy vineyards; each variety and site vinified separately, aged about 12 months mostly in Hungarian oak, then blended. Artist-designed label.

AWARDS: Available on request

TASTING NOTES: Classically elegant, striking a balance between weighty and spicy-fruity blends. Dried cherry, rosehip and thyme on the nose, echoed on a long, well-balanced finish. Serve at 15–16 °C with roast meats, duck, stews and hard cheeses.

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VYLYAN

Mandulás Villányi Franc

2017



WINE REGION: Hungary/Villány – Mandulás & Gombás vineyards

VARIETY: Cabernet Franc (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry. Super Premium barrel selection. From the estate's best Cabernet Franc parcels: south-facing Mandulás (formerly "Mandolás", named for its almond trees) and cooler, east-facing Gombás, on limestone with loess and clay. Cabernet Franc picked 12 October 2017.

AWARDS: Available on request

TASTING NOTES: Serious and structured, with firm tannins. Blackberry, ripe cherry, sour cherry and blueberry over lively acidity, finishing elegantly with a touch of dark chocolate bitterness. Decant and serve at 15–16 °C with venison, roasted meats with forest-fruit sauce, or dark chocolate desserts.

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Credo
IMPORTS

CHATEAU CRISTI

Politika Coupage Conservator

NV



WINE REGION: Moldova/IGP Valul lui Traian

VARIETY: Merlot 40%, Cabernet Franc 30%, Cabernet Sauvignon 30%

ALCOHOL %: 13.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry. Chateau Cristi revives the winemaking tradition of the aristocratic Cristi family of Bessarabia; vineyards in southern Moldova's Valul lui Traian zone. Part of the playful "Politika" range.

AWARDS: Available on request

TASTING NOTES: Available on request

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CHATEAU CRISTI

Politika Coupage Democratik

NV



WINE REGION: Moldova/IGP Valul lui Traian

VARIETY: Cabernet Franc 50%, Merlot 25%, Cabernet Sauvignon 25%

ALCOHOL %: 13.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red, dry. Chateau Cristi revives the winemaking tradition of the aristocratic Cristi family of Bessarabia; vineyards in southern Moldova's Valul lui Traian zone. Part of the playful "Politika" range.

AWARDS: Available on request

TASTING NOTES: Available on request

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QUINTA DO LAGAR NOVO

5ª do Lagar Novo

2024



WINE REGION: Portugal/Lisboa – Alenquer

VARIETY: Marsanne 33%, Viognier 27%, Arinto 17%, Chardonnay 13%, Moscatel Galego 10%

ALCOHOL %: 12.5

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: White cuvée. Family estate in Alenquer, 35 km from Lisbon, in the Carvalho family since the 1940s; about 5 ha of vineyard and more than 200 harvests of history.

AWARDS: Available on request

TASTING NOTES: Citrus-hued, with lime, green tea and exotic fruit, vibrant acidity and a fresh, mineral finish. Pair with grilled fish, seafood and fresh salads.

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DOMAINE GÉRALD BESSE

Dôle Champortay

2024



WINE REGION: Switzerland/Valais – Martigny AOC

VARIETY: Pinot Noir, Gamay

ALCOHOL %: 13.2

RESIDUAL SUGAR: Available on request

ACIDITY: Available on request

DETAILS: Red. Organic estate. From Champortay, the dry-stone-walled terraces where Gérald Besse planted his first vines in 1979.

AWARDS: Falstaff: 93 points (2019 vintage)

TASTING NOTES: Dôle is the traditional red blend of the Valais, led by Pinot Noir with Gamay. Expect red cherry and raspberry fruit with a light spice note, supple tannins and a fresh, easy finish. Serve slightly cool (14–16 °C) with charcuterie, roast poultry, mushroom dishes and alpine cheeses.

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DOMAINE GÉRALD BESSE

Fendant Les Bans

2024



WINE REGION: Switzerland/Valais – Martigny AOC

VARIETY: Chasselas (100%)

ALCOHOL %: 12.5

RESIDUAL SUGAR: 0.5 g/L

ACIDITY: 6.1 g/L

DETAILS: White. Certified organic (CH-BIO-006). From the terraced Les Bans parcel above Martigny; aged in stainless steel.

AWARDS: Falstaff: 92 points (2023 vintage)

TASTING NOTES: Ripe pear, citrus and stone fruit with white-flower lift and a distinctly mineral, slightly flinty edge. The palate is clean and juicy with fresh acidity, finishing long and faintly saline. Fendant is the Valais name for Chasselas, and Les Bans is the estate's flagship parcel for the grape. Serve at 8–10 °C with raclette or fondue, freshwater fish, charcuterie or mild Asian dishes.

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DOMAINE GÉRALD BESSE

Petite Arvine

2024



WINE REGION: Switzerland/Valais – Martigny AOC

VARIETY: Petite Arvine (100%)

ALCOHOL %: 14.5

RESIDUAL SUGAR: 2.3 g/L

ACIDITY: Available on request

DETAILS: White. Organic estate. Valais' signature native grape, grown on the estate's steep terraced slopes and aged in stainless steel.

AWARDS: Falstaff: 95 points (2024 Petite Arvine Vignoble de Martigny)

TASTING NOTES: Golden in the glass, with pink grapefruit, rhubarb, apricot and yellow apple, plus hints of tropical fruit and alpine herbs. Dense, velvety palate built on bright citrus, closing with the salty-mineral finish typical of Petite Arvine. Serve at 8–10 °C as an aperitif or with oysters, shellfish, seafood and grilled fish.

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DOMAINE GÉRALD BESSE

Syrah Les Serpentines

2022



WINE REGION: Switzerland/Valais – Martigny AOC

VARIETY: Syrah (100%)

ALCOHOL %: 13.5

RESIDUAL SUGAR: 0.4 g/L

ACIDITY: 5.5 g/L

DETAILS: Red. Certified organic (CH-BIO-006). Les Serpentines is the estate's barrel-aged range, introduced with its barrique cellar in 2001; 12 months in barrique followed by 8 months in stainless steel.

AWARDS: Falstaff: 92 points; Mövenpick: 18.5/20

TASTING NOTES: The domaine's flagship Syrah from the upper Rhône valley. Blackberry, black cherry and cracked pepper with violet, savory herbs and a touch of toasted oak. Full and dense yet harmonious, with fine-grained tannins and a long finish; built for long cellaring. Open an hour ahead and serve at 16–18 °C with lamb, duck, game or aged mountain cheeses.

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KALEW

VARIETAL PREMIUM

CHARDONNAY



Kalew Varietal Premium Chardonnay
Vintage: 2025
D.O. Central Valley
Grape : 100% Chardonnay
13,0 % Alc by Vol.

VINIFICATION:
Partial malolactic fermentation between 14 ° to 15 ° in stainless steel tanks.

CLEANING AND FILTERING:
Once the mixture is ready, the wine is fully rinsed and stabilized at cool temperatures for as long as necessary to ensure a bright and mouth-filling Chardonnay.

PAIRING RECOMMENDATION:
Salmon, Pork or grilled chicken are phenomenal companions which complement this wine's creamy mouthfeel and youthful acidity.

WINEMAKER: Jose Tomas Correa Lisoni

TASTINGS NOTES FROM THE WINEMAKER:
A luminous golden hue introduces this expressive Chardonnay. The nose opens with vibrant tropical aromas—ripe pineapple and succulent mango—lifted by a refreshing touch of crisp green apple.

On the palate, the wine is supple and inviting, offering a generous, silky mouthfeel. Subtle creaminess, derived from partial malolactic fermentation and carefully integrated oak, adds depth without overshadowing the purity of the fruit.

This Chardonnay exemplifies the philosophy of our Varietal Premium Line: honoring the character of the grape while employing select fine woods to enhance complexity. The result is a beautifully balanced wine that overdelivers in quality and value.

LONCO
WINES

KALEW

VARIETAL PREMIUM

SAUVIGNON BLANC



KALEW

D.O. Central Valley
Vintage: 2025
Grape : Sauvignon Blanc
12,5 % Alc by Vol.

VINIFICATION:
Fermentation between 14 ° to 15 ° in stainless steel tanks.

CLEANING AND FILTERING:
Once the blend is ready, the wine is fully rinsed and stabilized at cool temperatures for as long as necessary to ensure a crisp and lively Sauvignon Blanc.

PAIRING RECOMMENDATION:
Appetizer or starter, salmon carpaccio and salads with white cheese.

WINEMAKER:
Jose Tomas Correa Lisoni

TASTINGS NOTES FROM WINEMAKER:
This Sauvignon Blanc shines with a pale yellow color accented by subtle green reflections. The nose is bright and expressive, led by fresh citrus notes that carry through with vibrant, persistent acidity.

On the palate, the wine is dry and refreshing, offering bright acidity and delicate mineral nuances—a signature of the Maule Cordillera terroirs included in the blend. Its clean, crisp profile makes it an ideal companion for fresh seafood, light appetizers, and warm summer evenings and is meant to be well-chilled.

True to the philosophy of our Varietal Premium line, this wine reflects a deep respect for the purity of the fruit to deliver exceptional balance and outstanding value.

LONCO
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LAMOREAUX LANDING

Dry Riesling

2023



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Riesling (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 7.1 g/L

ACIDITY: 7.7 g/L

DETAILS: White. Estate grown and bottled on the east shore of Seneca Lake, from a family that has farmed grapes there for generations. Sustainably farmed; solar-powered winery.

AWARDS: Available on request

TASTING NOTES: Classic cool-climate Finger Lakes Riesling. Tropical notes of pineapple and lime meet peach and crisp apple, with a slate-like minerality and a bright, citrus-driven finish. Pairs with roast chicken, ginger shrimp, Thai dishes and aged cheeses.

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LAMOREAUX LANDING

Semi-Dry Riesling

2023



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Riesling (100%)

ALCOHOL %: 11.3

RESIDUAL SUGAR: 23.4 g/L

ACIDITY: 6.7 g/L

DETAILS: White, semi-dry. Estate grown and bottled on the east shore of Seneca Lake. Sustainably farmed.

AWARDS: Available on request

TASTING NOTES: Ripe pear, apricot, peach and honeyed apple on the nose, with melon and citrus zest on a juicy, lightly sweet palate. Lively acidity keeps the finish clean. A natural match for spicy food, pork and roasted vegetables.

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LAMOREAUX LANDING

Gewürztraminer

2023



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Gewürztraminer (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 6 g/L

ACIDITY: 6.4 g/L

DETAILS: White. Estate grown. Fermented largely with native yeasts and raised in stainless steel (house method, per earlier vintages).

AWARDS: Available on request

TASTING NOTES: Aromatic and floral, with lychee, spring blossom and baking spice, followed by ginger and citrus on a fresh palate and a crisp, steely finish. Great with spicy Asian dishes, Mexican food or roast turkey.

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LAMOREAUX LANDING

Grüner Veltliner

2024



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Grüner Veltliner (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 8 g/L

ACIDITY: 5.8 g/L

DETAILS: White. From what the estate describes as the oldest Grüner Veltliner plantings in the Finger Lakes. Picked early and made in stainless steel.

AWARDS: Available on request

TASTING NOTES: Ripe and exotic rather than green, with tropical and citrus fruit, a hint of white pepper and a round, gently off-dry texture. Try it with salads, vegetable dishes, schnitzel or sushi.

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LAMOREAUX LANDING

Unoaked Chardonnay

2024



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Chardonnay (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 7.6 g/L

ACIDITY: 5.3 g/L

DETAILS: White. Estate grown. Made without oak to keep the fruit pure and fresh.

AWARDS: Available on request

TASTING NOTES: Crisp and bright, with apple, peach, yellow plum, pear and grapefruit zest over a light herbal note. Fresh citrus on the finish. Pairs with shellfish, white fish, chicken and soft cheeses.

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LAMOREAUX LANDING

Oaked Chardonnay

2024



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Chardonnay (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 3.4 g/L

ACIDITY: 4.7 g/L

DETAILS: White. Estate grown. Barrel-influenced style; oak regime available on request.

AWARDS: VinePair: 90 points (2021 estate Chardonnay)

TASTING NOTES: Subtle pear and apple aromas lead to a rounded, gently creamy palate, held up by fresh acidity that doesn't take away from its depth. Good with roast poultry, cream sauces, lobster and mushroom dishes.

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LAMOREAUX LANDING

Dry Rosé

2025



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Cabernet Franc (100%)

ALCOHOL %: 12.4

RESIDUAL SUGAR: 10 g/L

ACIDITY: 5 g/L

DETAILS: Rosé. Estate grown Cabernet Franc, fermented in stainless steel.

AWARDS: VinePair: 93 points, Top 50 Wines of 2024 (2023 vintage)

TASTING NOTES: Cherry blossom and crisp red berries with fresh melon and a light herbal edge typical of Finger Lakes Cabernet Franc rosé. Refreshing and dry-tasting. Serve chilled with brunch, goat cheese salads, seafood or grilled vegetables.

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LAMOREAUX LANDING

T23 Cabernet Franc

2022



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Cabernet Franc (100%)

ALCOHOL %: 12.5

RESIDUAL SUGAR: 3 g/L

ACIDITY: 5.5 g/L

DETAILS: Red, unoaked. Whole-berry carbonic maceration with maturation in stainless steel (house method). No oak, so the fresh red fruit leads.

AWARDS: VinePair: one of the 15 best Cabernet Francs of 2024 (2022 vintage)

TASTING NOTES: Fresh and high-toned, with tart cranberry, cherry and raspberry, touches of earth and spice and lifting acidity on a medium-bodied frame. Lovely with a slight chill. Pairs with tomato-based dishes, pizza and grilled or roasted poultry or pork.

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LAMOREAUX LANDING

Cabernet Franc

2023



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Cabernet Franc (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 0 g/L

ACIDITY: 6.9 g/L

DETAILS: Red, dry. Estate grown. Oak aged; aging details for this vintage available on request.

AWARDS: Available on request

TASTING NOTES: A lean, focused, Loire-like style. Black plum, black currant and blueberry with hints of licorice and baking spice, with subtle oak. Pairs with pork, poultry, beef and roasted vegetables.

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LAMOREAUX LANDING

Merlot

2023



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Merlot (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 0 g/L

ACIDITY: 6.7 g/L

DETAILS: Red, dry. Estate grown on the east shore of Seneca Lake.

AWARDS: Available on request

TASTING NOTES: Available on request

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LAMOREAUX LANDING

Pinot Noir

2023



WINE REGION: USA/New York – Finger Lakes, Seneca Lake

VARIETY: Pinot Noir (100%)

ALCOHOL %: Available on request

RESIDUAL SUGAR: 0 g/L

ACIDITY: 6.6 g/L

DETAILS: Red, dry. Estate grown on the east shore of Seneca Lake.

AWARDS: Available on request

TASTING NOTES: Available on request

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