

# LAGLER

**Year Founded:** Late 1970s

**Region:** Wachau, Austria

**Owner:** The Lagler Family

**Known for:** Today the Laglers are known as one of the most charismatic families in the Wachau, and their wines command respect at the finest restaurants worldwide.

-Sustainable -

The Lagler family has lived on this beautiful estate in the Rote Tor Gasse since 1789. But it was only in the late 1970s that the Laglers stopped restricting their activities to grape-growing, and began working their fruit into wine instead of selling it off—almost from the start, Karl Lagler began producing top class, fruit-driven wines from his vineyards, situated in the finest sites that the western Wachau town of Spitz has to offer: Steinborz, Tausendeimerberg and Burgberg, where old vines are tended with natural farming techniques and other measures focused upon quality and sustainability, yielding excellent results. All of Lagler’s work in the vineyard, including the harvest, is done by hand.



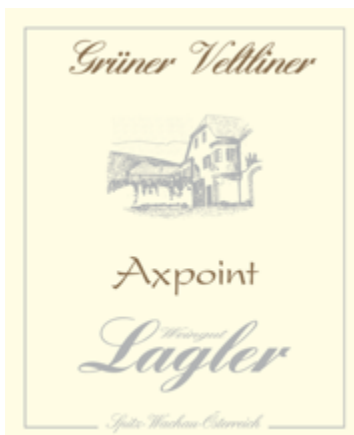
## 2022/2023 Burgberg Grüner Veltliner

100% Grüner Veltliner

Vineyard: Surrounding the 1000 Eimerberg in Spitz a.d. Donau

Vinification: Hand-picked, fermentation and aging in stainless steel 30-50-year-old vines.

**92 Points - '23 James Suckling** - *“Grapefruit, snow pea, green mango and crushed stone on the nose of this refreshing and lively Gruner Veltliner. It’s medium-bodied with lovely freshness and approachability. Delicious now.”*



## 2022 Grüner Veltliner Smaragd Axpoint

Nestled underneath Rotes Tor, the famous gate where the Swedish army was repelled in the 17th century. Axpoint is situated SW facing capturing a high degree of sunlight and warmth. Less than 1 ha. Handpicked, destemmed, wild fermentation and aging in stainless steel tanks. 40-55-year-old vines. Classic intense apple, pear and herbs in the nose. Yellow tropical fruit with papaya, delicate notes of apricot, lush viscosity and driving juiciness with deep mineral characteristic.

**92 Points - James Suckling** - *“Fragrant aromas of exotic fruit here, such as papaya, lime curd, orange blossom and Asian pear. It’s full-bodied, ripe and creamy, with excellent concentration and a subtle, pithy touch to the fleshy stone fruit.”*