MANTLERHOF

Year Founded: 1867

Region: Kremstal, Austria

Owner & Winemakers:
Josef and Margaret Mantler

Fun Fact: The Mantlerhof is one of the oldest buildings in the village. Originally constructed as a monasterial farm, the last phase of construction took place during the Rococo period which is still very visible on the facade.

-Certified Organic, Certified Vegan-

As if the Mantler family were literally rooted to the soil, their commitment to the vineyard, the growth of the vines and the cellar is an annual rebirth driven by the challenge of weather, soil and passion. The winery is close to the river Kamp right before it merges with the Danube. In the midst of a village lies a lovely pond, at the western side of this pond is an old manor with an early classicist facade. This old manor is called “Mantlerhof” a small family owned winery with long history. The Mantler family has worked the Mantlerhof for over 200 years and its winemaking heritage dates back to 1365. Organic farming has been a staple and precedent for more than 30 years, and the tradition carries on now stronger than ever.





2024 Grüner Veltliner

100% Grüner Veltliner. Selected Parcels from estate fruit. 100% stainless tank, wild fermentation, fine yeasts in contact with wine for 5 months. A historical and classic example of "Liter" culture. A selection of barely under-ripe grapes paired with ripe grapes accentuates that classic sweet/sour fruits exemplified by Grüner Veltliner. As traditional as the varietal gets, green apple, citrus, hints of pepper and pear. Flinty minerality and lush finish.



2019 Grüner Veltliner Spiegel VDP Erste Lage

This vineyard has the longest tradition in our winery, being vinified and bottled separately for over 100 years. The oldest bottles in our stock date back to 1947. Nowadays terraces were laid out in 1986 and planted with own Grüner Veltliner Selections. The Name “Spiegel” is an old word for “very good spot, in the mid of a slope with a nice view”. Another etymological source is “herausspiegeln”, which means, to prove its worth over time. Berries are destemmed, crushed and pressed gently. Transferred to traditional large barrels to ferment with their own yeasts. Left sur lie for 9 months.

93 Points – Robert Parker – *“Opens with a clear, refined and elegant, slightly flinty and herbal bouquet of bright, ripe fruits. Full-bodied, rich and dense on the first palate, this is a concentrated, almost oily textured yet elegant and finessed Spiegel with a long and intense finish that's a bit alcoholic but not brandy.”*