

# LACKNER-TINNACHER

**‘The wine’s average quality level has become extraordinarily high and her wines are as focused as Katharina herself. If feelings don’t lie, the young woman will become one of the queens of Austrian wine.’**

**-Robert Parker**

**Year Founded:** 1770

**Region:** Südsteiermark, Austria

**Owner:** Katharina Tinnacher & Family

**Known for:** The delicateness of the South Styrian landscape and the almost Mediterranean gentleness of the climate make this region one of Austria’s most beautiful places. Small-scale agriculture and century-old tradition have created two culinary specialties for which this area has become famous beyond its borders: pumpkin seed oil and, above all, South Styrian wine, which is highly regarded throughout the world.

**-Organic & Vegan-**

The Lackner-Tinnacher estate is nestled between vineyards and orchards on a chain of hills in Steinbach near the municipality of Gamlitz. The vines have been cultivated here for centuries; in fact, four of the estate’s vineyards were described in detail in the Josephine land register of 1778. Today, Katharina Tinnacher and her family cultivate 27 hectares of vineyard, which thrive at the ideal elevation of 400–500 meters on the most promising steep slopes of Southern Styria. Concentrating on grapes best suited to the region, they grow Sauvignon Blanc, Gelber Muskateller, Welschriesling and the “white Burgundian varieties”—Pinot Blanc, Chardonnay and Pinot Gris. Katharina places her central focus on the vines and on a way of working with them that remains close to nature, including sustainable cultivation of the soil according to the precepts of organic viticulture. Here, the vineyards are surrounded by meadows, orchards and forests in a protected microclimate. All of the estate’s grapes are grown in their own vineyards. These vineyards feature a wide variety of geological conditions, and Katharina seeks to express this in her winemaking to highlight the differences between the sites.



## **Eckberg Morillon 2022**



100% Chardonnay. A subsoil composed of lime marl with loam on top provides the nutritious soil, sufficiently supplied with water, in which primarily Burgundy varieties thrive. The Eckberg vineyards are situated at 450 meters above sea level. Their exposure to the east ensures rapid warming in the morning, quick drying of the grapes, and thus good vitality of the fruit. The grapes displayed intense flavor and excellent levels of skin and seed ripeness. The grapes were pressed and the free-run juice was

settled for 24 hours before ranking directly to stainless steel tanks and big wooden barrels and allowed to undergo a wild fermentation with indigenous yeasts. This multi-layered Morillon shows a lot of fruit flavors in the nose, containing medlars and pear with hints of green tea leaves, walnuts and sesame. Juicy on the palate, fresh and full-bodied with reminiscences of stone fruit like Kriecherl (mirabelle plum), nuts, cardamom and delicate mineral notes.

**93 Points – ’21 Robert Parker**