ERSTE+NEUE

‘The best part is the irresistible price point.’ - Robert Parker

‘A series of wines that has impressed all of our tasting panels.’ - Gambero Rosso

“We guide the grape on its journey from the vine into the bottle, that has been our Credo since 1900. Tradition has inhabited the vaulted cellars of our winery since 1900 and our name Erste + Neue (first + new) obliges us to preserve what is valuable from the past while remaining open towards the new. Our wine embodies our history. Our history is our wine and our passion. Where the Mediterranean south joins the mountains of the Alps, where the sun drenches our soils with warmth and the vines reach out to the sky with their arms, there the vines capture the landscape and transmute it into dreams” - Erste+Neue Winery





2024/2025 Pinot Grigio, Trentino-Alto Adige

Fermentation and storage in stainless steel tanks (4 months, on lees); long contact time with the fine yeast to develop a multilayered body. This wine graces your palate with lovely purity in its clean, focused fruit. There is a wonderful warmth that radiates through the wine even if this remains a fresh, mineral-driven style of Pinot Grigio. Pinot Grigio sometimes lacks the vivid freshness of Pinot Bianco/Weissburgunder, but the best examples from the Alto Adige have the typical varietal texture and spice notes punched up with good bright acidity. A very good versatile everyday white wine, and it's a steal. **Organic, Certified Sustainable!**

91 Points – ’24 James Suckling – *“White-pepper minerality shines in the glass with stone-fruit and ripe-pear aromas. Smooth on the attack with silky texture, crisp acidity, medium body and good length.”*



2025 Müller Thurgau, Trentino-Alto Adige

A highly aromatic Riesling cross created in Switzerland in the 1880s. The best Müller-Thurgau comes from the Alto Adige (and from just south of here, in the Trentino region). Planted in limestone-rich glacially deposited soils. Fermentation at low temperatures in stainless steel tanks. 4 months in stainless steel, on the lees. Exuberant aroma of lime peel and flowers; zesty, bright and dry on the palate. A very fresh wine with mild acidity and a pleasant fruitiness. An excellent wine for oysters and other fish dishes.

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