

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.



2024 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 - James Suckling – *“Sliced mangoes, nectarines and lemons on the nose of this bright, creamy and fruity white. It’s medium-bodied with delicious yellow fruit character. Fleshy, tasty finish.”*



2022 Grüner Veltliner Smaragd Axpoin

Nestled underneath Rotes Tor, the famous gate where the Swedish army was repelled in the 17th century. Axpoin 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.”*