

J. HOFSTÄTTER

‘One of the most consistent vintners in Alto Adige for more than a decade. Martin Foradori Hofstätter deserves more attention for the remarkable quality of his wines. Excellent to outstanding quality year in and out.’ -Forbes

‘Foradori is a forward thinker, thoughtful winemaker and outspoken in his criticism of his own region, with the goal of recognizing the great crus and moving toward a vineyard classification in order to achieve greater recognition for Alto Adige’s best terroirs for each grape variety to excel.’ -Wine Spectator

Year Founded: 1907

Region: Alto Adige, Italy

Founder: Josef Hofstätter and wife Maria

Owner/Winemaker: Martin Foradori Hofstätter

Known For: One of the largest family wineries in Alto Adige with unique, outstanding vineyard sites.

-Sustainable-

Josef Hofstätter, a trained locksmith, operated a small restaurant in Tramin together with his wife Maria and produced wine in their cellar. Being business savvy and forward-thinking, he founded a winery in 1907 and successfully traded wine. Josef Hofstätter passed away childless in 1942 and his wife continued to run the business, assisted by their long-time employee, Konrad Oberhofer. Konrad Oberhofer later married Maria Hofstätter’s niece, Luise, and eventually took over management of the winery. As a pioneer of quality wine production in Alto Adige, Konrad Oberhofer bottled his own wines instead of selling them in bulk. He also began to vinify single-vineyard wines. With this he lay the cornerstone for the philosophy of wines of origin at Weingut J. Hofstätter. Martin Foradori Hofstätter, now winemaker and owner,



initiated an era of modernization and expansion for the winery in 1992. In 1998, in the course of the remodel and expansion of the estate, the cellar tower was built. It stands quietly restrained next to the imposing parish church steeple yet remains a decisive feature of the village. In the following years a new wine shop, a show vineyard and, as a novelty in Alto Adige, an additional cellar with elegant concrete barrels were created. In 2007, Martin Foradori Hofstätter acquired the Vigna Rechtenthaler Schlossleiten, a spectacular Gewürztraminer vineyard above Tramin, not far from the Kolbenhof. His passion for Riesling led him to venture into the Mosel/Saar wine-growing region in 2014, where he now has prime Riesling vineyards with Weingut Dr. Fischer. More recently, in 2017, he expanded into the neighboring Trentino region to the south with the purchase of Maso Michei. This once again highlights the position of the J. Hofstätter winery as one of the largest family wineries in Alto Adige with unique, outstanding vineyard sites. Martin Foradori Hofstätter is one of the most vehement advocates of the philosophy of origin in Alto Adige. He uncompromisingly pursues the firm establishment of the Vigna classification as a designation of quality and single-vineyard origin.

2024 J. Hofstätter Pinot Grigio



Light marly soils which warm up quickly in spring. Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

91 Points – Wine Enthusiast – “Fresh apples and brown pear skin find their cool factor when slate and white flowers join the party. The palate keeps you guessing, where herbs and lime peel seem chill until bitter melon and ninja-level acidity remind you this wine's got more moves than you expected.”

2024 J. Hofstätter Weissburgunder Pinot Bianco



100% Pinot Blanc. Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled. Aged in 100% stainless tank for 6 months.

95 Points – Wine Enthusiast – “This is pure golden age cinema in a glass, where everything feels more glamorous, but the narrative holds true. Ripe peaches and marzipan set the scene while citrus and cream play supporting roles perfectly. The palate delivers that same captivating richness, with mineral dust and fresh bread adding depth to a story you never want to end.”

2019 J. Hofstätter Pinot Nero Barthenau Vigna S. Urbano



Barthenau Vigna San Urbano faithfully reveals the potential inherent in our finest cru to produce world-beating Pinot Nero. It is located in the heart of the vineyard surrounding our Barthenau manor house close to the hamlet of Mazon, where some of the Pinot Nero vines here are over 65 years old. Only the term "Vigna" guarantees the origin of a single-vineyard wine in Alto Adige.

100% Pinot Nero. The berries, whole clusters and juice are allowed to steep at cool temperatures for one day to extract the maximum of varietal aromas. During the period of fermentation the solid grape parts are kept constantly submerged in the new wine. The maturation in oak casks takes place in two phases. The young wine is kept in small oak casks for 12 months, after which a uniform blend is made. The wine is subsequently matured in one large cask for 8 months, after which it is filled and matured in bottle for further 8 months in the cellars of the Barthenau manor house before release.

94 Points – Vinous – “Darkly floral and earthy in the glass, the 2019 Pinot Nero Barthenau Vigna S. Urbano wafts up with a bouquet of dried flowers, savory herbs, crushed strawberries and autumnal spices. This is a model of balance and purity with ripe wild berry fruits and rosy inner florals propelled by vibrant acidity. Gently tannic and incredibly long, this finishes with staining length. Licorice and sour cherry notes create a lovely punctuation. The 2019 is pure class and a testament to the possible future of Alto Adige Pinot Noir.”

2024 J. Hofstätter Pinot Nero Meczan



'6 of the Best Pinot Noirs from Italy's Alto Adige' -Vinepair 2024

A mixture of clay, lime and eroded porphyry. 75% of the bunches are de-stemmed, while the remaining 25% are placed whole in the fermentation vats. Fermentation lasts 10 days, during which the skins and other solids are constantly kept loose and submerged in the must. 100% stainless tank. Post fermentation in concrete tanks for 6 months. Pinot Nero was successfully introduced into Trentino-Alto Adige on the beginning of the 19th century. It soon became evident that the gently sloping terrain and the micro-climate at Mazon were perfect for producing Pinot Nero of international stature.

93 Points – Wine Enthusiast – *“The scent builds like approaching weather: waves of cherries give way to strawberries, wild currants close behind. Laurel and pine climb through fruit while flowers drift overhead. Fresh and crunchy fruit leads the charge before herbs and stone leave you reaching for another sip”*

2021 J. Hofstätter Gewürztraminer Kolbenhof



100% Gewürztraminer from Kolbenhof vineyard. On delivery to the winery the grapes are lightly crushed and the juice is left in contact with the skins for a few hours to enhance the wine's typical fruit flavor. The berries are then gently pressed, the juice is clarified using natural sedimentation and fermented at a controlled temperature. After fermentation it's matured together with the fine lees for 8 months, during which period the lees are stirred up once a week (battonage).

92 Points - Vinous - *“Blossoms with a rich blend of wildflowers, peaches and wet stone. This opens with a lovely inner sweetness perfectly contrasted by brilliant acidity as perfumed white pit fruits and minty herbal tones swirl throughout. The 2021 leaves the palate completely refreshed, leaving a salty flourish and hints of tropical citrus. It's stunning today, yet it has the balance for a long evolution.”*

92 Points - Wine Spectator

2021 J. Hofstätter Pinot Bianco Barthenau San Michele



100% Pinot Bianco from Vigna San Michele vineyard. In order to accentuate the wine's fruit aromas, the juice is left to macerate with the skins for a few hours before pressing. The juice is allowed to clarify through sedimentation, after which it is filled into large oak casks where it ferments. Once the fermentation is complete and the solid parts have settled, the clear young wine is racked, after which the Vigna San Michele is left to mature together with its fine lees in large oak casks for 15 months during which time the lees are stirred up once a week. The wine is subsequently bottle aged for 6 months before release.

92 Points - Vinous - *“Remarkably pretty, the 2021 Pinot Bianco Barthenau Vigna S. Michele opens with a rich blend of almond custard and sweet spice, contrasting fresh nectarines and Asian pear. Seductively round and supple, this flows across the palate with silken textures, nearly oily in feel, balanced by tantalizing acidity. Saline minerals linger along with a balancing note of peach preserves and tart citrus as the 2021 finishes long yet on a note of freshness.”*

92 Points - Wine Spectator

2023 J. Hofstätter Lagrein



100% Lagrein. 75% of the bunches are de-stemmed, while the remaining 25% are placed whole in the fermentation vats. Fermentation lasts 10 days, during which the skins and other solids are constantly kept loose and submerged in the must. Ages 10 months in tank. Full, bright ruby, almost black in color, this is an extremely typical Lagrein, very easily recognizable. It is immediately impressive due to the excellent equilibrium between intensity and complexity, between aromas of spice and small woodland berry fruits and violets. Its fragrance is striking, clear, captivating and fresh. Very harmonious on the palate, with assertive but supple tannins, full, broad, velvety, round with subtle spice on the finish enlivened by palate-lifting acidity.

2020 J. Hofstätter Steinraffler Vigna Lagrein



Our Steinraffler estate provides near perfect conditions for this native Alto Adige/South Tyrolean vine to thrive. In 1990 we set apart a portion of these vineyards to re-introduce a variety which had almost become forgotten in Alto Adige - Lagrein with short grape stems, grafted onto low vigor rootstocks and trained using the guyot trellising system. For us, the return of this old variety has symbolized a happy marriage between tradition and innovation. Only the term "Vigna" guarantees the origin of a single-vineyard wine in Alto Adige. On arrival at the winery the grapes are de-stemmed, after which the must is fermented together with the skins for approx. 10 days. In the final phase the temperature is allowed to rise a little in order to extract as much color and flavor as possible. The wine matures 15 months in small oak casks. A homogeneous blend is then made and the wine is matured for a further 7 months in large oak casks, followed by 12 months in bottle prior to release.

This is a wine of unusual contrasts - on the one hand full-bodied and concentrated while on the other, time and again tasters are surprised at its positive rusticity combined with elegance. It is enormously deep in color, dark garnet and almost black in the centre. Earthy, minerally and spicy on the nose, the fruit initially lurks in the background, then develops to form a complex aroma of ripe black plums. The spiciness follows through on the palate with the assertive complex mineral character once again emerging on the finish.

92 Points – James Suckling – *“Complex dark fruit such as blackcurrants and cherries with licorice, bark and meaty depth. Fresh on the attack with medium body, toasted-pepper flavors, moderate acidity.”*