



MICHAEL OPITZ
WEINGUT

No
tricks.
Just
wine.



MICHAEL OPITZ

No tricks. Just wine.

Our philosophy: To serve pure wine

What makes a good wine? It must taste good to the person who is drinking it. In short, for us, there is (almost) no such thing as a bad wine; it simply tastes different. Type, origin and year – each individual component is essential and should be clear to taste. In harmonious combination they make the wine a complete work of art.

Under the hardworking sunshine of the southern Seewinkel region in the Austrian state of Burgenland, our white and red grape varieties flourish in various vineyards around Apetlon. The unique flora and fauna of this region and its Pannonian climate are just perfect for winegrowing. The result: straightforward and honest wines.

As a relatively young winery, which produced its first drop around the end of the noughties, we do not have a long history and are therefore also under no obligation. That means we are free. We like to move away from the mainstream and to back independent, authentic wines. Organic, sustainable and fair farming is not something we spend a long time talking about – we just get on with it. True to our motto “No tricks. Just wine.” we leave our wine as far as possible as it is: with no unnecessary technology and processing. Ultimately, we simply want to serve our customers good, pure wine – no more and no less.

Michael Opitz Winery

Quergasse 17

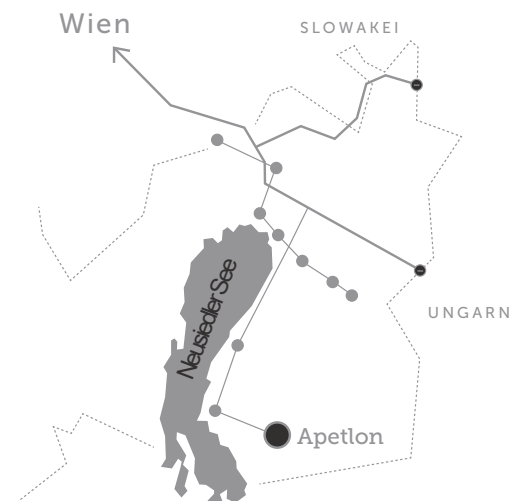
A-7143 Apetlon, Burgenland

T +43 (0)2175 3158

M +43 (0)664 73574683

office@wein-opitz.at

www.wein-opitz.at



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Facts

Location: Burgenland, Austria

Vineyards: 13,40 ha (2020)

first vineyards in family ~100 years ago

currently oldest vineyard 40years+

all vineyards are cultivated organically

Terroir: dry soil, gravel, mainly sediments, sandy loam
the area is influenced a lot by the lake "Neusiedl"
and the multiple saline lakes found in the "Seewinkel"
Pannonian climate at a height of 120m ASL

Varieties: 60% red, 40% white
main white grapes: muskat, pinot gris, pinot blanc, chardonnay
main red grapes: zweigelt, blaufränkisch, merlot

Winery: from 1920s: grape production + home wine production
from late 2000s: fine wine production - "Michael Opitz" label
vineyards are organically and dry farmed
cover crops are used and no fertilizers
wines are produced with minimal intervention

Production: 70.000 bottles

Winegrower: Michael Opitz jun.



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Impressions



Michael Opitz sen., mid 1970s



winter vs. summer

soil and saline lakes



Michael Opitz jun., late 2010s



Buddy Talk

The grapes in these cuvées go together well – like real buddies. That is precisely why our “Buddy Talk” wines are perfectly suited to a relaxed evening with friends or with your nearest and dearest.

White: 50% Muskat Ottonel
35% Gelber Muskateller
15% Sauvignon Blanc
aging: 6 month in stainless steel
2019: alc: 12,0%vol; ta: 6,5g/l; rs: 0,1g/l

Red: 50% Blaufränkisch
35% Zweigelt
15% Roesler
aging: 10 month in casks
2019: alc: 13,0%vol; ta: 6,5g/l; rs: 0,1g/l

Rosé: 60% Blaufränkisch
20% Zweigelt
20% Merlot
aging: 6 month in stainless steel
2019: alc: 13,5%vol; ta: 5,8g/l; rs: 1,6g/l



IRIS - Whites

The human iris – As unique as a fingerprint and therefore the perfect symbol for our exceptionally high-quality wines. Every single one is genuinely unique – as unparalleled and individual as the occasions when we drink wine.

Ried indicates the vineyards where the grapes come from.

Chardonnay Reserve | *Ried Hedwighof*

aging: 10 month in french oak barrels

2019: alc: 13,5%vol; ta: 4,5g/l; rs: 1,8g/l

Pinot Blanc Reserve | *Ried Römerstein*

aging: 10 month in french oak and acia barrels

2019: alc: 13,0%vol; ta: 5,9g/l; rs: 1,0g/l

Pinot Gris Reserve | *Ried Salzgründe*

aging: 10 month in french oak and acaia barrels

2018: alc: 14,0%vol; ta: 4,0g/l; rs: 1,5g/l

Sauvignon Blanc Reserve | *Ried Fuchsloch*

aging: 10 month in caucasian oak barrels

2019: alc: 13,5%vol; ta: 5,4g/l; rs: 1,2g/l



IRIS - Reds

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Ried indicates the vineyards where the grapes come from.

Zweigelt

aging: 12 month in oak barrels

2019: alc: 12,5%vol; ta: 5,5g/l; rs: 0,1g/l

Blafränkisch

aging: 12 month in oak barrels

2019: alc: 13,0%vol; ta: 6,0g/l; rs: 0,1g/l

Merlot

aging: 12 month in oak barrels

2019: alc: 14,0%vol; ta: 5,3g/l; rs: 0,5g/l

Roesler

aging: 14 month in oak barrels

2017: alc: 13,0%vol; ta: 6,0g/l; rs: 2,5g/l

Pinot Noir | *Mother's Vinyard*

aging: 12 month in french oak barrels

2019: alc: 14,0%vol; ta: 4,8g/l; rs: 0,1g/l

Blafränkisch Reserve | *Ried Vierteljoch*

aging: 12 month in french oak barrels

2017: alc: 13,0%vol; ta: 5,4g/l; rs: 1,0g/l



IRIS - Blends

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Tiglet® | Red

60% Zweigelt
40% Blaufränkisch
aging: 12 month in french oak barrels
2018: alc: 13,0%vol; ta: 5,9g/l; rs: 1,0g/l

Tiglet® | White

50% Chardonnay
40% Pinot Blanc
aging: 10 month in french oak and acacia barrels
2019: alc: 13,5%vol; ta: 4,5g/l; rs: 1,7g/l

The Iris

40% Blaufränkisch
40% Merlot
20% Cabernet Sauvignon
aging: 12 month in french oak barrels
2017: alc: 13,5%vol; ta: 5,4g/l; rs: 1,0g/l





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IRIS - Roughs

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Traminer - Pinot Gris | *Orange Wine*

fermented on the skins (3 weeks) unfiltered
almost sulfur free
50% Traminer
50% Pinot Gris
aging: 10 month in austrian oak an acacia barrels
2019: alc: 13,5%vol; ta: 4,5g/l; rs: 0,1g/l

Sauvig(no)n Blanc | *Natural Wine*

no sulfur added
100% Sauvignon Blanc
aging: 10 month in austrian oak barrels
2019: alc: 13,5%vol; ta: 6,5g/l; rs: 0,8g/l



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IRIS - Sweets

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The microclimate around the lake Neusiedl is perfect for desert wineproduction.

Roesler | *Beerenauslese*

aging: 14 month in french and american oak barrels
2019: Coming soon

Traminer | *Beerenauslese*

aging: 10 month in stainless steel
2018: alc: 10,5%vol; ta: 5,2g/l; rs: 118,3g/l

Chardonnay – Pinot Blanc | *Trockenbeerenauslese*

aging: 10 month in french oak barrels
2018: alc: 8,0%vol; ta: 7,4g/l; rs: 246,6 g/l





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Free Solo

A quirky boundary crosser that loves risk – that is our Free Solo. Three outstanding grape varieties form a daring combination here, which you will either love or loathe: a balancing act, just like in free climbing.

White

47% Muskat Ottonel

47% Traminer

6% Pinot Gris

aging: 10 month in austrian oak and acacia cascs

2019: alc: 13,5%vol; ta: 4,5g/l; rs: 0,9g/l

Red:

40% Zweigelt

40% Blauburger 20% Merlot

aging: 12 month in austrian and french oak barrels

2018: alc: 12,5%vol; ta: 5,0g/l; rs: 0,1g/l

Trans:

100% Pinot Gris; fermented on skins

aging: 10 month in austrian oak barrels

2019: 13,5%vol; ta: 4,5g/l; rs: 0,1g/l



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Enjoy!

our wines

M. Opitz

Yours Michael Opitz



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