



**MICHAEL OPITZ**  
WEINGUT

No  
tricks.  
Just  
wine.

## Our philosophy: To serve pure wine

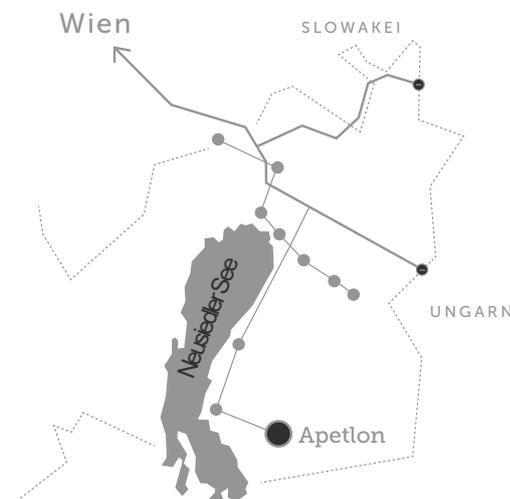
What makes a good wine? It must taste good to the person who is drinking it. In short, for us, there is (almost) no such thing as a bad wine; it simply tastes different. Type, origin and year – each individual component is essential and should be clear to taste. In harmonious combination they make the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



AT-BIO-302  
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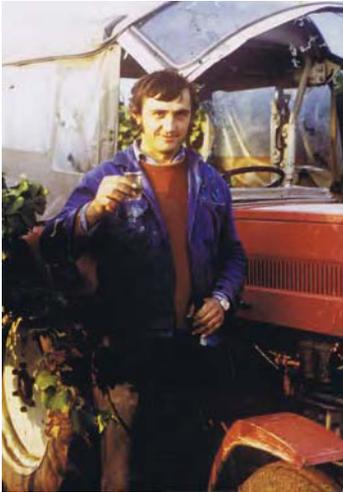
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## Impressions



Michael Opitz sen., mid 1970s



winter vs. summer

soil and saline lakes



Michael Opitz jun., late 2010s





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## 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



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## 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





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## 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

### Blaufränkisch

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

### Blaufränkisch Reserve | *Ried Vierteljoch*

aging: 12 month in french oak barrels

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



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## 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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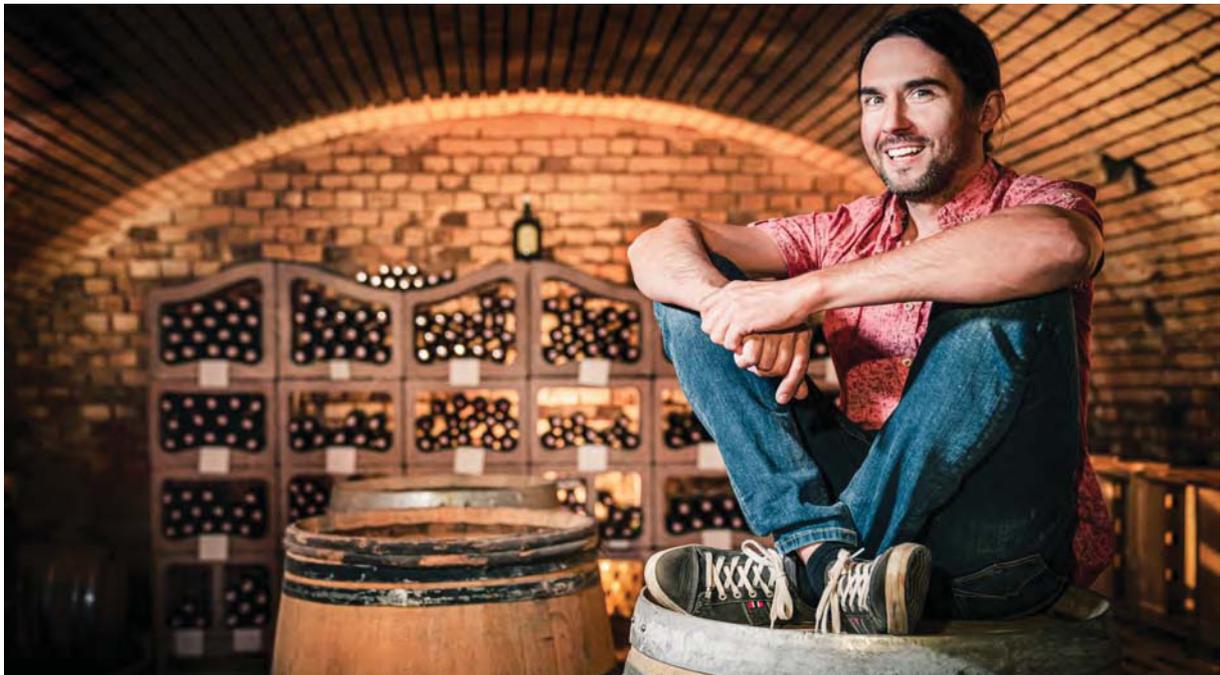
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*Enjoy!*

**our wines**

*M. Opitz*

**Yours Michael Opitz**



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