



primavera

- SELECTIONS -

Köfererhof
WEINGUT

LOCALITY: Valle Isarco /
Eisacktal, Vahrn

WINEMAKER: Guenther
Kerschbaumer

koefererhof.it



PIEDMONT

KÖFERERHOF

“...Köfererhof is one of Italy’s smallest and best white wine producers. Just about any grape variety owner Günther Kerschbaumer touches turns to gold. Over the years, he has fashioned remarkably delicious and age worthy wines from the likes of Sylvaner, Riesling, and other varieties”

— Ian D’Agata, vinous.com —

Köfererhof’s understated and exciting wines hail from a tiny valley known as the Eisacktaler (or Valle Isarco in Italian). The Eisacktaler is in the very far north of Italy’s Alto Adige region, almost into Austria, and produces exquisitely textured and icily structured whites.

Master of these wines is Günther Kerschbaumer, proprietor and winemaker of this tiny estate, a patchwork of little vineyards at 700–800 metres at the foot of the Dolomites. Each of these plots is a unique terroir, planted specifically with the variety best suited to the site. Köfererhof has existed for nearly 900 years, but it’s only since Günther that varieties like Kerner, Sylvaner, Pinot Grigio and Riesling have been planted with such consideration to site and aspect. The quality of the resulting grapes reflects this.



Günther & Gaby

Stylistically, these Eisacktaler whites – with DOCs Alto Adige Valle Isarco or Südtirol Eisacktaler – are quite distinguishable from their much better-known cousins an hour back down the A22, closer to Bolzano. There the Pinots Bianco and Grigio, Moscato Giallo and Sauvignon are predominant and the main Eisacktaler varieties are hardly seen. To say these Eisacktalers are more Germanic is not unreasonable, but Alsatian is maybe more accurate. These are whites of even greater body and texture than in lower Alto Adige, with perhaps more muted but more complex aromatics, while still being mineral noted and with a similar, almost fierce, structural underlay. Much of the magic here is because of the wonderful harmony between residual sugar and acidity.



Günther & Gaby

Günther's winemaking is simple: low-yielding grapes from organically farmed vineyards are fermented with indigenous yeasts in stainless steel, with only reserved portions of Pinot Grigio and Sylvaner seeing a little time in large acacia barrels. The production of nine wines totals only 3,500 cases, but the attention to detail in each of these is evident. The effect of seeing them all lined up at once is a great exercise.



THE WINES



2018 Köfererhof Kerner

This Trollinger and Riesling cross is an absolute cracker. This late budding variety benefits from the extra hang time in the cool Eisacktaler climate. Almost exotic green fruits and tropical notes here with hints of mango and pepper. Overt, yet understated, as it is all framed with a penetrating acid line that drives the palate and creates balance. The residual here is a little higher at 3.8gl.

2018 Köfererhof Pinot Grigio

Pristine alpine pear notes from fruit grown in gravelly limestone with a rich palate and textural quality, resulting from 8 months on lees with a portion of time in 30hl older oak. So much mineral perception here, with less than 2gl residual sugar – spice and all things nice.

2018 Köfererhof Sylvaner

100% Sylvaner from 1.6 hectares of vineyards at 650 metres above sea level. Pre-soaked on skins for 6–8 hours and fermented mostly in stainless steel. Some ageing occurs in 30hl older oak. This has a lean and impressively focused palate. Dry, bright and vivid with a delectably tangy citrus acid line.

2018 Köfererhof Sylvaner ‘R’

This is from Günther’s mature Sylvaner vineyard, the oldest on the estate at 38 years. The fruit is picked generally around 10 days after the other Sylvaner vineyard. Fermentation occurs half in stainless and half in large-format acacia barrels. The juice is then racked off entirely to large acacia oak on lees, with regular battonage. There is marked palate weight here and a creamy texture complemented by mineral notes and white pepper spice, all sliced through by a backbone of piercing acidity. Günther only produces 165 cases of this wine.

2018 Köfererhof Riesling

This fruit comes from a very gravelly vineyard with silty and sandy soils. This vintage was picked in two stages, approximately 14 days apart, to achieve complexity. Fermentations and 6 months lees ageing occur separately for each parcel, before they are blended together. Residual is 6.8gl but acid is characteristically evident and energetic.