

The product range

Malteser Brut

Cuvée of Grüner Veltliner, Chardonnay and Pinot Noir, vintage sparkling wine, dry



Weinviertel DAC Grüner Veltliner

dry



Ried Hundschupfen Grüner Veltliner

Quality wine, dry



Chardonnay

Quality wine, dry



Blauer Zweigelt

Quality wine, dry
Large wooden cask



Merlot

Quality wine, dry
Barrique



The premium wine

The clerical order of knights named its estates, which are consolidated as one establishment, a 'commandry'. The 'Kommende Mailberg' is a cuvée comprising grape varieties from different individual locations.

During the vinification process, particular emphasis is placed on using intact grapes with a high degree of phenolic ripeness. The temperature-controlled fermentation on the skins takes around 21 days and this is followed by malolactic fermentation in the barrique. The wines are then stored predominantly in the new Allier oak casks (with 225 l capacity) for around 16 months.

The Cabernet Sauvignon and Merlot varieties undergo separate vinification and the cuvée is only determined prior to the bottling. The unique filtration of the wine also takes place just before bottling.

Kommende Mailberg

Cuvée of
Cabernet Sauvignon
and Merlot
Quality wine
dry
Barrique



Sights at Mailberg Castle, A-2024 Mailberg

Schlosshotel Mailberg
(www.schlosshotel-mailberg.at, Tel. +43 2943 30301)
Historic ambience, 21 rooms
with all the luxuries of a 4-star hotel.

Restaurant Schlosskeller
(www.schlosskeller-mailberg.at, Tel. +43 2943 30301 20)
Fresh, seasonal and selected regional quality products
of the highest standard from the Weinviertel.

Schloss-Vinothek
(geöffnet täglich von 11-18 Uhr, Tel. +43 2943 30301 30)
Direct prices for Mailberg wines
purchased from the vineyard and wine-tastings.



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SCHLOSSWEINGUT SOVERÄNER MALTESER RITTERORDEN

A Lenz Moser winery since 1969





Mailberg Castle

The history

The market town of Mailberg is situated around 70 km north-west of Vienna, right by the Czech border. While it was first documented in 1055, its history dates back much further, at least back to Teutonic times. The Quadi people are said to have planted vines and harvested grapes here at the start of the first millennium. In 1146 AD, these first possessions in Mailberg were transferred over to the then young Order of St. John. Today, the Mailberg commandry is the oldest possession of the current Sovereign Military Order of Malta.

The Mailberg 'terroir' is the result of an interplay of a fresh continental climate in the northern Weinviertel and the protected location of the vineyards in the small valley, known as 'Mailberg Valley'. The soils also influence the properties of the wine. The soils of Mailberg are very calcareous and covered with loamy sand and loess. This enhances the maturity of the wines and the development of their delicate, harmonious acidity. Mailberg is situated south of the 49 degrees of latitude line and east of the 16 degrees of longitude line, at 217m above sea level. It is an excellent location for producing hefty red wines and characterful white wines. Some 1,800 hours of sunshine each year along with a low level of annual precipitation (around 450 mm) and water-storing soils provide the perfect winegrowing conditions.

The vineyard

The castle wine-growing estate of the Sovereign Military Order of Malta has been cultivated by Lenz Moser winery since 1969. The vineyards consist of 12 individual locations in total, called Antlasberg (9 ha), Blickenberg (5 ha), Hochlüssen (1 ha), Hofbreite (7 ha), Hundschupfen (9 ha), Janning (4 ha), Rosenpoint (3 ha), Rumppling (1 ha), Schafflerhof (1 ha), Vösenau (1 ha), Zeiselberg (3 ha) and Zuckerschlee (6 ha). All of the vineyards are managed based on the Lenz Moser high-altitude cultivation system. The vineyard currently extends over 49.9 hectares and the oldest vineyard area was planted in 1970. The vineyard was originally dominated by Grüner Veltliner but red wine vines have gradually been introduced. These include Blauer Zweigelt and Merlot in 1973 and the first Cabernet Sauvignon vineyard in Lower Austria in 1982 (3 ha at the Rosenpoint wetlands).

The native Austrian varieties of Grüner Veltliner (23 ha) and Blauer Zweigelt (10 ha) are pressed here in particular along with the French varieties of Chardonnay (4 ha), Sauvignon Blanc (1 ha), Cabernet Sauvignon (5 ha), Merlot (5 ha) and Pinot Noir (1 ha).



Mailberg vineyard



Head Oenologist Ing. Michael Rethaller

The directors

Manager of the wine-growing estate, Ing. Norbert Gutmayer has been working at the winery since 1998 and has been involved with the winegrowing process for 20 years, from the labour in the vineyard to the bottling of the wines. In addition to the unique climatic conditions, the success of the vineyard is also based on its careful management. It's about quality over quantity; the yield per hectare is kept deliberately low to maintain a high level of natural extract concentration.

The quality of the wine begins in the vineyard. But retaining this quality requires expertise in the wine cellar. The vinification of the wines takes place at Lenz Moser in Rohrendorf and is the responsibility of the head oenologist and cellar manager, Ing. Michael Rethaller. Lenz Moser began to age its red wines in barriques for the first time in Austria and since 1987, the red wines have been subjected to a malolactic fermentation process.



Ing. Norbert Gutmayer

Looking after the wines

Malteser Gutssekt

12-month ageing on fine lees in a pressure tank for sparkling wine. Easy drinking (based on Champagne, Cava). Very dry, no biogenic amines.

Grüner Veltliner und Chardonnay

Gentle processing of the grapes, cooled fermentation, minimum one month ageing on fine lees, reductive expansion. Bottling within 6 months of the harvest so as to preserve the charming and fruity freshness to the optimum. The sulphur content is reduced to the minimum while retaining optimal quality, without adversely affecting the shelf life of several years.

Blauer Zweigelt

Gentle processing of the grapes, fermentation on the skins followed by malolactic fermentation, ageing in large oak casks. Bottled within 12 month of the harvest.

Merlot und Cabernet Sauvignon

Deliberately low yields per hectare to maintain a high level of natural extract concentration. After fermentation, which takes place on the skins and in special fermentation tanks, the malolactic fermentation is instigated in the barrique casks. The result are intensely coloured red wines with lots of fruit and rich in tannins.



Barrique cellar at Lenz Moser