

weninger



Ponzichter

Ponzichter was the name given to the German-speaking winegrowers around Sopron. “Bean growers,” the Hungarians called them, because vegetables were planted between the vine rows, most notably beans.

What once arose out of necessity feels strikingly contemporary today. In difficult years, this mixed farming ensured survival. And beans, as legumes, have the ability to fix nitrogen from the air and return it to the soil. While we now consciously strive for closed, sustainable cycles in viticulture, our predecessors simply had no other choice.

Ponzichter is a light red wine from our biodynamically farmed vineyards in Hungary and Austria. A portion of the wine is fermented semi-carbonically, lending freshness and juiciness without obscuring its origin.

With each bottling, one barrel remains in the cellar and is blended into the following year’s wine, following the solera principle. This gives the youthful fruit greater depth and tension. The new Ponzichter is open, precise and highly drinkable, without losing substance.



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| Vintage | solera |
| Variety | Zweigelt / Syrah |
| Alcohol | 12.5% |
| Allergens | contains sulphites / vegan |
| Origin | Horitschon / Mittelburgenland and Balf / Sopron |
| Climate | Pannonian with illyrian influences / Pannonian |
| Soil | loam / gneiss |
| Altitude above sea level | 230 meter / 200 meter |
| Cultivation method | organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402 |
| Clone & rootstock | diverse |
| Training system | Guyot |
| Crop | 40 hl / ha |
| Harvest | selective hand harvest / beginning of September |
| Fermentation | spontaneous / one part mash and one part whole berries (semi-carbonic) |
| Ageing | in 40 year old oak casks / natural malolactic fermentation |
| Acidity | 5.9 g/l |
| Residual sugar | 1.5 g/l |
| Sulphur total | n.d. |
| Sulphur added | 15 mg/l |
| Bottling | July 2025 / no filtration / own bottling plant |
| Drinking temperature | 14-16°C |

