

Weingut Abraham



TECHNICAL INFORMATION

Marlies & Martin Abraham are among the rare, estate-bottlers in Südtirol wine country. Through their championing of organic farming, pergola-trained vineyards, harvesting by hand, and wild yeast fermentations, they are creating totally unique interpretations of their local varieties.

Established: 2011, but the core vineyards have been in Martin's family since 1901.

Proprietors/Winemakers: Marlies & Martin Abraham

Appellation: IGT Weinberg Dolomiten, IGT Weinberg Mitterberg (for Gewürztraminer)

Soils: Two distinct types, with lime-rich clay, dolomite stones and sand in the west; and glacial moraine with quartz porphyry and very high mineral content in the east.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Weißburgunder "In der Lamn"	The vines were planted between 1958 and 1962 with the traditional pergola system. Soils consist of glacial moraine mixed with volcanic quartz porphyry rock, and the site averages over 500m in elevation. Harvests occur in 2-3 passes to select only perfectly ripe bunches.	Fermented with indigenous yeasts in old 500l barrels. After malolactic fermentation, the wine spends an additional 9 months on its lees before moving to stainless for natural settling over 6+ months.	330 cases
Weißburgunder "Vom Muschelkalk"	The vineyard is at over 600m elevation at the base of the Mendel Mountains, with 60-year-old vines trained in the pergola system. Soils contain limestone, and dolomite alluvials over deep porphyry. Harvests occur in 2-3 passes to select only perfectly ripe bunches.	Fermented with indigenous yeasts in old 500l barrels. After malolactic fermentation, the wine spends an additional 9 months on its lees before moving to stainless for natural settling over 6+ months.	<200 cases
"Upupa Orange"	From Guyot-trained vines in the In der Lamn vineyard. Harvest is late, with up to 10% dried bunches included, and a small amount of Pinot Blanc and Sauvignon Blanc may be included.	The bunches macerate for ~2 weeks before transfer to old 500l oak barrels. Fermentation begins spontaneously along the way and finishes in barrel, followed by malolactic fermentation. The wine spends ~15 months in barrel before bottling.	200 cases
"Upupa Rot"	The Abraham's Schiava blend, with the traditional addition of a little Pinot Noir. Selected from old vines and picked as late as possible to achieve ripeness for this finicky Alpine variety.	Macerates and ferments for ~3 weeks on the skins before pressing and transfer to used 500L oak barrels. The wine spends ~15 months on the lees before bottling, with little or no usage of SO ₂ .	<300 cases
Blauburgunder	The estate's classic Pinot Noir is selected from vines grown on glacial moraine soils mixed with volcanic quartz-porphry. Vines average over 25 years old.	Selected bunches are destemmed and fermented/macerated with the skins for ~3 weeks before transfer to 500l barrels (~30% new). The wine then ages on the lees for ~20 months before bottling.	300 cases