

Toni Söllner is a small-scale producer of handcrafted Bio-dynamic (Demeter) wines in the hills of the

Donauland now called Wagram, looking over the Danube valley just to the east of the Kamptal. The vines grow on terraces of loess (some of the deepest deposits in the world), mussel-chalk, and red gravel, amidst herbs, legumes and wild flowers. The wines are aged in large oak foudre in the traditional Austrian fashion. These are very well balanced, very natural tasting wines, textured wines. The Wogenrain is a superb value, the Hengstberg being similar to a good Wachau, and all the wines have expressive minerality. Working in harmony with nature, with Daniela, his wife, Tony Söllner is not following a fad, but has practiced his biodynamic farming since 1995.

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