



HIRTL

OUR STORY

TRADITION MEETS INNOVATION

The Hirtl Winery looks back on almost 300 years of wine-making – the first documents date back to 1729.

Today, we, Martin and Andrea Hirtl, combine this long-standing tradition with modern expertise, cultivating 25 hectares of vineyards according to the highest quality standards.



SUSTAINABILITY

RESPONSIBILITY FOR THE ENVIRONMENT

Responsibility for our environment and for future generations is a top priority in our winery.

Our respectful use of resources is officially recognized by the “Sustainable Austria” certification. This seal is awarded based on an external audit that examines all production steps of a wine year — according to around 360 criteria covering quality, climate, biodiversity, energy, water, soil, social aspects, and economics.

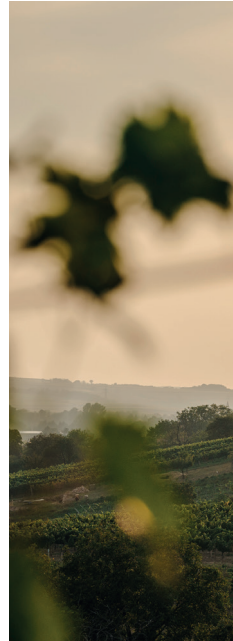


ORIGIN

WINES FROM THE WEINVIERTEL

The climatic influences and geological conditions of our region provide ideal prerequisites for producing diverse and vibrant wines. Deep layers of loess — a fine, wind-blown sediment from the Ice Age — and strong temperature fluctuations between day and night define the dominant terroir of the northeastern Weinviertel. These factors allow for an extended ripening period, giving our wines their characteristic fruitiness and liveliness. In addition, clay, primary rock, and black earth soils can also be found here. That's why, alongside Grüner Veltliner, our main varieties include Weißburgunder, Riesling, and Zweigelt, with Chardonnay and Merlot as our specialties.

The true star, of course, is the Grüner Veltliner.





OUR NEW WINERY

TASTE AT THE HIGHEST LEVEL

With the construction of our modern winery, we have set an important milestone for the future of our family business. Here, we bring together innovation and craftsmanship. A healthy ecosystem in the vineyard and a delicate touch in the cellar form the foundation for characterful wines in the typical Weinviertel style.

Thanks to functional architecture and state-of-the-art equipment, we have created ideal conditions for careful and gentle vinification.



NEW ADDITION TO OUR RANGE

A NEW GENERATION OF WINEMAKERS

We are especially proud of the newest addition to our range — a creation by our son Markus, crafted with vinous curiosity and a fine sense of detail.

The “**Granit & Berry Edition Markus**”, a 2022 Grüner Veltliner, was fermented on the skins — 50% in stainless steel and 50% aged in granite. It’s the perfect introduction for wine lovers seeking something new and exciting without extremes. On the palate, it’s creamy with a mouth-filling texture — mineral, complex, and with impressive depth in the finish!

A la Carte 94 Points, Falstaff 93 Points



GRAPE VARIETIES

OUR WHITE WINES

- Grüner Veltliner
- Welschriesling
- Gelber Muskateller
- Weißburgunder
- Chardonnay
- Riesling





6

GRAPE VARIETIES

29

WINES

17 ha

VINEYARDS





GRÜNER VELTLINER

FOCUS ON VINEYARDS & DIVERSITY

Our greatest passion is the Grüner Veltliner, the flagship variety of the Weinviertel. From the classic Weinviertel DAC to expressive single-vineyard wines, the soil sets the tone — and we make sure it is clearly heard. Each wine is vinified with careful attention to both variety and vineyard site, allowing the unique character of each location to shine through.

SINGLE-VINEYARD-VELTLINER

- Weinviertel DAC Franz
- Weinviertel DAC Ried Kirchberg
- Weinviertel DAC Ried Waldberg
- Grüner Veltliner Ried Bürsting

RESERVE-VELTLINER

- Grüner Veltliner Granit & Berry
- Grüner Veltliner Reserve
- Weinviertel DAC Reserve
- Weinviertel DAC Große Reserve



3

GRAPE VARIETIES

5

WINES

8 ha

VINEYARDS



GRAPE VARIETIES

- Zweigelt
- Blauburger
- Merlot

OUR RED WINES

- Zweigelt Exklusiv
- Blauburger Exklusiv
- Merlot Exklusiv
- One in Red
- Merlot Barrique

OUR TEAM

SENSITIVITY IN THE VINEYARD & EXPERTISE IN THE CELLAR

Producing varietal wines with authentic character requires not only sensitivity and know-how, but also a dedicated team — people who work together and support one another. The HIRTL Winery team is made up of our family and committed staff members who share our passion for quality and tradition.



ENJOY WINES FROM POYSDORF

TASTING EVENTS

Seeing the future is impossible, but we've already marked the most important dates here so you can enjoy our wines.



VISIT OUR WINERY

TASTINGS AND WINERY TOURS

See for yourself the quality of our wines and enjoy the diversity of our range!





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AUSTRIA**