

# Weingut Abraham



## TECHNICAL INFORMATION

Marlies & Martin Abraham are among the rare, estate-bottlers in Südtirol wine country. Through their championing of natural farming, pergola-trained vineyards, hand-harvesting, and wild yeast fermentations, they are creating totally unique interpretations of their local varieties. Their “Upupa” wines are named for the local Hoopoe bird that can often be found in old, healthy, pergola-trained vineyards, and the bird also serves as the symbol on their labels.

**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
<b>Weißburgunder “In der Lamn”</b>	The vines were planted between 1958 and 1962 with the traditional pergola system. Soils consist of glacial moraine mixed with volcanic quartz porphyry, 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
<b>Weißburgunder “Vom Muschelkalk”</b>	The vineyard is at over 600m elevation at the base of the Mendola ridge, with 60-year-old vines trained in the pergola system. Soils contain fossil-bearing 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
<b>“Upupa Weiss”</b>	Sourced from vineyards in Gurlan at ~550m elevation. Soils consist of glacial moraine mixed with volcanic quartz porphyry. The blend is roughly 1/3 each Sauvignon Blanc, Weissburgunder, and Chardonnay, with a small percentage of other varieties.	Separate parcels are picked when ready, and pressed before the juice is transferred to old 500l oak barrels for alcoholic and malolactic fermentation. The wines are kept on their lees for ~9 months before final assembly.	<200 cases
<b>“Upupa Rot”</b>	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.	The wine macerates and ferments for ~3 weeks on the skins before pressing and transfer to used 500L oak barrels. It then spends ~15 months on the lees before bottling, with little or no usage of SO <sub>2</sub> .	<300 cases

TRENTINO - ALTO ADIGE, ITALY

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THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Blauburgunder "Vom Roten Kalk"</b>	The vineyard lies at 450m elevation at the base of the Mendola ridge. The heavy, limestone clay soils are marked by high iron content, giving them a notable reddish tinge.	Selected bunches are destemmed and fermented/macerated with the skins for ~3 weeks in 2,000l wooden vats before transfer to 500l barrels (~30% new). The wine then ages on the lees for 15+ months before bottling.	330 cases
<b>Blauburgunder "Vom Muschelkalk"</b>	The vineyard is at over 600m elevation at the base of the Mendola ridge, with 60-year-old vines trained in the pergola system. Soils contain fossil-bearing limestone and dolomite alluvials over deep porphyry.	Selected bunches are destemmed and fermented/macerated with the skins for ~3 weeks in 2,000l wooden vats before transfer to 500l barrels (~30% new). The wine then ages on the lees for 15+ months before bottling.	110 cases
<b>"Upupa Rosa"</b>	Roughly 90% Pinot Noir and 10% Vernatsch (Schiava), from a mix of gravelly and loamy calcareous soils. High iron content gives a striking minerality to the wines.	Whole bunches macerate at low temperature for ~24 hours before a gentle pressing. The juice is transferred to old 500l oak barrels for alcoholic and malolactic fermentation, and remains on the lees for ~8 months before assembly.	200 cases
<b>"Upupa Orange"</b>	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