

Excellent wines

from excellent soil

The Winery Cobenzl Vienna sources the best fruit throughout the city to deliver great tasting wines of **outstanding quality**, character and consistency. About **30 hectares of the Cobenzl vineyards** are located in **Grinzing** and on **Nussberg**. Situated **close to the Danube**, with a **unique microclimate** of cool nights and warm air from the Pannonian region, these vineyards are among the **very best winegrowing sites in Vienna**.


Bisamberg, located north of the Danube, comprises about 200 hectares of vineyards. It is the largest consecutive winegrowing zone in Vienna, and about **18 hectares** of its total area are cultivated by the **Cobenzl estate**. Particularly fine **wines full of character** flourish on the hillsides of Bisamberg, with its warm, dry southern exposure and loose, sandy soil.

How to get there

Winery Cobenzl Vienna



english version

Cobenzl 

19th district, Grinzing, Nussberg

Vineyard: Ried Reisenberg

Wines: Grüner Veltliner, Wiener Gemischter Satz; *Southern exposure, medium-heavy soil*

Vineyard: Ried Seidenhaus

Wine: Weißburgunder; *Southern exposure, medium-heavy soil*

Vineyard: Ried Steinberg

Wine: Wiener Gemischter Satz; *South-western exposure, sandy, chalky soil*

Vineyard: Ried Bellevue

Wines: Grüner Veltliner, Riesling, Pinot Noir; *South-western exposure, medium-heavy soil*

Vineyard: Ried Pfeffer

Wine: Grüner Veltliner; *Southern exposure, medium-heavy soil*

Vineyard: Ried Nussberg

Wine: Riesling; *Southern exposure, medium-heavy soil*

Vineyard: Ried Wagenspaer

Wines: Grüner Veltliner, Weißburgunder, Wiener Gemischter Satz; *Eastern exposure, medium-heavy soil, sandy clay*

Vineyard: Ried Pisenkopf

Wine: Wiener Gemischter Satz; *Southern exposure, rich soil, high in minerals*

21st district, Bisamberg

Vineyard: Ried Hofbreiten

Wines: Blauer Zweigelt, Grüner Veltliner, Riesling; *Southern exposure, sandy soil and clay marl*

Vineyard: Ried Magdalenenhof

Wines: Blauer Zweigelt, Merlot, Cabernet Sauvignon; *South-eastern exposure, medium to deep clay*

Vineyard: Ried Falkenberg

Wines: Wiener Gemischter Satz; *South-eastern exposure, sandy clay*

Weingut 
Wien Cobenzl

WIEN

Am Cobenzl 96, A-1190 Vienna

Phone: +43 1 320 58 05

Fax: +43 1 328 22 86

office@weingutcobenzl.at

www.weingutcobenzl.at/en

Awards and prizes

SALON-Sieg Österreich Wein, **SALON-Auserwählt Österreich Wein**, **Landessieg Wiener Weinpreis**, **Goldmedaille Wiener Weinpreis**, **Gold awc vienna**, **Biosphärenpark – DER WEIN „one of our best wineries“: Falstaff-Magazin**, **„Highly recommended“: Beverage Testing Institute Chicago**

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www.weingutcobenzl.at/en

Winery Cobenzl Vienna

the City of Vienna and its Wines



Dry – fruity – fresh

with plenty of Viennese charm



The Cobenzl estate

high above the roofs of Vienna



The history of viticulture in Vienna is closely linked to the history of the city itself. The tradition of winemaking in this region goes back to the **Celts, Illyrians, and Roman legionaries**. Today Vienna is an internationally recognised winegrowing region in its own right – an absolutely unique status for a major city.

Even more unusually, the **City of Vienna has run its own winery for over 100 years**. With a total area of **48 hectares**, the Cobenzl estate has become one of the most significant wineries in Vienna. Under its current manager **Thomas Podsednik**, Cobenzl produces a range of **quality wines that have already received various national and international awards**. The main focus is on **traditional Viennese grape varieties, especially on the characteristics of varietal wines and on single-vineyard wines**.



Grüner Veltliner

Peppery, fresh, with an intense bouquet of fruits and spices



Wiener Gemischter Satz

Flowery, fruity and fresh



Riesling

With an intense bouquet of fruit and hints of delicate spices, fragrant and aromatic



Weißburgunder (Pinot Blanc)

Delicately fragrant, powerful, spicy notes, long on the palate



Gelber Muskateller

Gentle bloomy aroma with a touch of nutmeg



Junger Wiener

The first taste of the new vintage – the autumn and winter months are young, fresh and typically Viennese!



Blauer Zweigelt

Fine, fruity bouquet, full-bodied and long on the palate



Pinot Noir

Delicate notes of wild berries and almond; exquisite finesse and elegant character

Sparkling wine: “Viennese Waltz”
Schnaps: Tresterbrand Riesling – distilled from the marc of Riesling grapes
Grape juice

Choose your favourite Cobenzl wine from the three different lines of wine produced – depending on your preferred maturation:

Classic wines are matured to produce young, light and classic notes. The wines are suited to a wide range of purposes, from aperitif through international cuisine to traditional Viennese dishes.

Senator wines are powerful, thanks to their long maturity period in the vineyard and cellar. They are full of character, with a high cellaring potential; the perfect wines to accompany meals.

Single-vineyard wines (“Lagenweine”) are particularly exquisite wines from hand-picked grapes. Matured in barrique barrels, they feature great ageing potential.

The team of the Cobenzl estate – from left to right: Sead Hamzic, Uschi Podsednik, Thomas Podsednik (manager), Thomas Hofinger, Josef Schmidt, Nefija Catic, Georg Königsbauer (cellar master), Casip Velju.

Cobenzl is one of the most beautiful destinations for a day out in Vienna. It is located right in the Vienna Woods, high above the river Danube, with a marvellous view of the city.



The winery offers guided tours of the cellars as well as **wine tastings and wines for sale, and even civil wedding ceremonies** can be held in the splendid setting of the Cobenzl estate. If you feel like savouring the quality wines after exploring the vineyards, you have the choice between two restaurants: **Landgasthaus Waldgrill, Cobenzl & Landgasthof Magdalenenhof, Bisamberg.**



Opening hours Shop and wine tastings

Mornings:

Mon – Fri from 8.00 to 12.00 a.m.

Afternoons:

Mon – Fri from 2.00 to 5.00 p.m.,
except Thu: 2.00 to 4.00 p.m.
and by telephone arrangement.

To order wines,

phone +43 1 320 58 05

or order online at

www.weingutcobenzl.at/en

e-mail: office@weingutcobenzl.at