



The Ochs Estate has been completely family owned and operated since 1686 and was acquired by the current owner, Anton Stephan Ochs in 1969. Since this time, he has produced the highest quality wines typical of his region. His motto is “Quality begins in the Vineyard” and the family works the vineyards themselves by hand to this day!

BEERENAUSLESE

Produced from overripe or botrytis-affected grapes, this sweet wine is made from selected bunches hand sorted from the harvest of very ripe grapes. Beerenausleses can be very difficult to make, and require very long controlled fermentations. The wines are best paired with cheeses and nuts after dinner, or desserts of tropical or citrus fruits.

Welschriesling Beerenauslese WS 91 Points!

Very firm and structured, with grapefruit, clove and gingersnap flavors and a delicious backdrop of smoke and spice.

TROCKENBEERENAUSLESE

Produced from overripe grapes, naturally shriveled and affected by noble rot.

Welschriesling Trockenbeerenauslese WS 91 Points!

Lemon zest, yellow peach and yellow apple aromas carry through to a well-balanced palate showing ripe, concentrated fruit flavors. The medium high acidity and medium alcohol give structure and backbone to a complex and rich wine. The long finish is distinctive and the complex fruit flavors continue to develop in the mouth in the finish.

EISWEIN

Eisweins are some of the most exciting dessert wines, if only because of the gamble the grower must take in the hope that a late harvest can be made of frozen grapes at the first visit of winter. Unlike other dessert wines which depend upon “noble rot” (Sauternes, Trockenbeerenausleses, etc.), Eisweins are made from grapes unaffected by any concentration other than extreme ripeness and the effects of freezing. Considered collectors items by many, Eisweins are usually very rare and very long-lived.

Blaufränkisch Eiswein WS 88 Points!

Seductive aromas of cherry and raspberry take on tea and earth accents on the palate. Vivid and firm, yet well-balanced and very attractive, with a cherry-laced finish.

Gruener Veltliner Eiswein

With a deep golden color, this wine has vibrant aromas of peaches and apricots, rich and sweet on the palate with characteristic Gruener Veltliner notes of green pear and white pepper. Medium acidity, good concentration and a medium long finish on the palate. Well suited for enjoyment with desserts or mild blue cheeses.

STROHWEIN

Produced from overripe grapes, naturally shriveled, stored and dried on straw or reed mats for at least three months.
Rich, sweet wines.

Gruener Veltliner Strohwein 88 Points, WS!

This wine shows white peach, honey and light floral (and bay laurel) notes on the nose. The wine is full-bodied and unctuously sweet. The palate is consistent with the nose, but nectarine flavors are also noted, and a hint of white pepper characteristic of the grape is found developing in the finish. A rich wine with many layers of subtle flavors, this wine would show best with very simple desserts (which should be less sweet than the wine) or served by itself to allow an appreciation of the complexity and richness of the wine.

Blaufrankisch Strohwein 88 Points, WS!

Unique. Lovely berry and wet earth notes are reminiscent of a Pinot Noir, but this is sweet, with vibrant acidity and a cleansing astringency for balance.

Muller Thurgau Strohwein 92 Points, WS!

Unctuous, packing caramel, apricot, passion fruit and clove aromas and flavors into a compact frame. Still very youthful, with terrific balance and harmony, followed by a long finish. Delicious now, but will improve.

342 grams of residual sugar!!!!!!!!!!!!