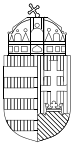




SOPRON WINE REGION

WINERIES OF SOPRON WINE ROUTE ASSOCIATION



**MAGYARORSZÁG
KORMÁNYA**

Európai Unió

Európai Mezőgazdasági
Vidékfejlesztési Alap



A VIDÉKI TÉRSÉGEKBE BERUHÁZÓ EURÓPA



Európai Unió



KEY TO SYMBOLS



*sales of bottled
wines*



wine tasting



hot food



cold bowl



wine shop



*event
location*



accommodation



wine delivery



wine tour

DEAR WINE LOVER!

I warmly welcome you to the Sopron wine region, to the unique landscape of the Carpathian Basin, to the slopes embraced by the foot of Alps, Lake Fertő and the Sopron-Vasi plains, to Sopron, the capital of Blue Frankish (Blue Frankish). The viticulture and winemaking of the wine region is based on the grape and wine culture created by Celts and the ancient Rome. Nurturing traditions and the science of modern winemaking are merged in the barrels of our winemakers. Our beautiful

wines prove the reputable features of the European wine region. The aim of our publication is to present the wineries and winemakers of Sopron wine region: with this, we would like to help You to explore the „Sopron wine road”. We also welcome you on our wine tours, where you can get to know the wine region from the grapevine to the glass. Taste and savor our wines! If you like it, please share the good reputé of regional wine and Sopron, the capital city of Blue Frankish.



Ákos Molnár

president of Sopron Council of Wine Communities



BACSKAY CELLAR

The Bacskay Cellar is holding the traditions, that is why the cellar is still located in the city center, in Ferenc Lehár Street. This old-fashioned building was originally owned by a wine wholesaler, until after several owners it became our family's. After a renovation, it is functioning again in its original function. The subalpine climate of Lake Fertő makes the grapes luscious. In the case of white and rosé wines, grapes are processed in containers by controlled fermentation. Traditional barrel or concrete tub is only used by the maturation process in the case of red wines. As a handcraft winey, we fulfill the tasks ourselves. In our cellar, you can find real specialties, some of our barrels are even decorated with the Kossuth coat of arms.

 *Green Veltliner, Irsai Olivér, Chardonnay, Blue Frankish, Merlot, Cabernet Sauvignon*

 *Kogl, Steiner, Karnatz, Présház Fertőpart*

 *9400 Sopron, Bécsi út 91.*

 *+36 30 957 2014*

 *bacskay.gyuri@gmail.com*

 *@bacskaypincesoron*



Sopron

BÓNIS-REITTER WINERY

The committed love of wine and winemaking goes back several generations in our family, so there was no question that we would carry on this heritage in the way we learned from our grandfathers, complemented with up-to-date knowledge. Our first 'new generation' wines were the 2014 vintages, when our winery was started with fresh image and new technology. We have progressively converted into natural cultivation. The uniqueness of the wines and the fruity taste are retained by gentle pressing, let them longer on lees and less racking. Our winery is located in the hundreds of years old, historical Pálos Cellar. We welcome our guests in this unique, vaulted building, where they can get to know not only our wines, but also the history of the cellar, winery and winemaking.



maximum of
80 people



maximum of
80 people



pre-order,
minimum of
10 people



 Blue Frankish, Zweigelt, Pinot Noir, Zenit, Muscat Ottonel, Green Veltliner

 Kogl, Steiner, Sipkoja, Karnatz, Harmler, Rusten, Irtás

 9400 Sopron, Gesztenyés körút 64.

 +36 30 473 2965 | +36 20 931 2776

 peter@bonis-reitter.com

 www.bonis-reitter.com

 @bonisreitter

 @bonisreitter





FÉNYES CELLAR

In our family, the engagement with viticulture and the love of winemaking have passed down from father to son for centuries. Today, the Fényes Cellar gardens grapes on 9 hectares, which is cultivated, processed and bottled by us. Our operation combines the 21st century high technology with the traditions. Three-quarters of the viticulture is cultivated in an environmentally friendly system. Our winery processor is located on the coast of Lake Fertő, in the middle of the vineyards. Its special value is the stunning panorama from the terrace that our visitors always admire. We exclusively concentrate on varietal wines. Our white wines are made with reductive technology, while the reds are made with oak barrel and steel container maturation.

-  Sauvignon Blanc, Merlot, Blue Frankish, Irsai Olivér, Cabernet Sauvignon, Zweigelt, Green Veltliner, Tramini, Chardonnay
-  Steiger, Kraftner, Virágvölgy, Harka, Harmler, Steiner
-  9400 Sopron, Présház telep
-  +36 20 213 9683 | +36 99 702 287
-  [fenyes.tibio1@gmail.com](mailto:feny.es.tibio1@gmail.com)
-  www.fenyesspince.hu
-  [@fenyespince](https://www.facebook.com/fenyesspince)
-  [@fenyespince](https://www.instagram.com/fenyesspince)



maximum of
50 people



maximum of
50 people



GANGL WINERY

The viticultural traditions of our family can go back to one and a half centuries. Continuing the traditions, the trade of viticulture, winemaking and barrel making passed down from father to son. The 200 years old cellar system has been cut into a mountain. It can be approached in a quarter of an hour from the city center of Sopron, where the family's former historical means of production can be viewed. Our grapes mostly grow on the coast of Lake Fertő, on nine hectares. The grape cultivation is made by us, carefully taking care of environmentally friendly viticulture. In addition to the modern red wine offer, there is also the pride of our family, the traditional „grandfather's Blue Frankish", which was made with wild yeast. Our fresh and crisp white and rosé wines that are made for fast consumption are created with modern technology.



maximum of
60 people



maximum of
60 people



maximum of
60 people



maximum of
60 people



 Blue Frankish, Merlot, Cabernet Sauvignon, Traminer, Sauvignon Blanc, Irsai Olivér, Green Veltliner, Zenit

 Steiner, Harmler, Kohlenberg, Kogl, Steinhoffer

 Sopron, Lehár Ferenc utca 58.

 +36 20 931 5980 | +36 20 448 5808

 ganglbtor@gmail.com

 www.ganglbtor.hu





HANYVÁRI WINERY

All working phrases are carried out with expertise and attentiveness from pruning and harvest to plant protection. The key to our good quality wines is that we process only grapes from our own territory and only fully ripe, unharmed and healthy harvest can be put into bottles. For the grape fermentation, traditional hand-held rammer is used. We abstain from chemical interventions, that is why we can keep the flavor and fragrance of our wines in their original beauty.

 Blue Frankish, Zweigelt, Merlot, Pinot Noir, Green Veltliner, Cabernet Sauvignon

 Langschilling, Marbe-Satz, Rothpeter, Kohlenberg, Hard

 Shop: 9400 Sopron, Árpád utca 6.
Cellar: 9400 Sopron, Présház telep

 +36 30 325 4365

 hanyvari.akos@gmail.com

 [@hanyvari.akos](https://www.facebook.com/hanyvari.akos)



maximum of
30 people




HERMANN CELLAR

In addition to the winery, we also produce grafts and distribute grape propagation materials. Our plantations and wines are BIO certified. We cultivate grapes with significant yield restrictions. We produce our wines by combining classic and modern technologies with great expertise and care. Thanks to the hand harvest, the ripe grapes are already selected in the vineyard. From the overripe grapes, we make long-matured, characteristic and intense wines with an alcohol content of 15-16%.



maximum of
60 people

 Blue Frankish, Zweigelt, Blauburger, Merlot, Pinot Noir, Cabernet Sauvignon, Nero, Sauvignon Blanc, Orémus, Chardonnay, Muscat Ottonell, Italian Riesling, Traminer, Pinot Gris, Rhine Riesling, Hárslevelű (Linden Leaf), Furmint, Yellow Muscat

 Kogl, Újhegy

 9421 Fertőrákos, Szent Sebestyén út 21.

 +36 20 934 5970

 hermann@hermann-wein.com


 www.hermann-wein.com






IVÁNCICS CELLAR

As second-generation winemakers, we produce our wines following the poncichter traditions. The grapes are processed and the wine is matured in our cellar as well. In the vineyard, we combine mechanical and hand cultivation. Our wines have the beautiful concentration, the typical characteristics and the elegant fruitiness of the different varieties. We are really proud of our wines to take part wonderfully in various competitions and in tests of national trade journals.

 *Blue Frankish, Green Veltliner, Merlot, Pinot Noir, Shiraz, Cabernet Sauvignon, Cabernet Franc, Irsai Olivér*

 *Steiner, Rothe Peter, Weindengrund, Neuberg*

 *9400 Sopron, Szegfű utca 30.*

 *+36 30 5320 661 | +36 99 317 262*

 *ivancicspince@freemail.hu*



*maximum of
15 people*



*minimum
of 6 bottles*



JANDL CELLAR

As a poncichter family in Fertőrákos, we regard winemaking not only as work, but also as a lifestyle. We are committed to nurturing the traditions, which have been accompanying our lives for generations. The very first Shiraz installation of Hungary is also linked to our family's name. Naturalness is also important to us in viticulture and wine production as well. We always strive for the highest quality. With our range of products, we target the top-quality segment. With our wines, we are present in the high gastronomy of Budapest and export to minor extent as well. Our range of products starts from Pinot Blanc, through the beautiful, fruity rosé wines to the concentrated red wines matured in barrels.



maximum of
35 people



maximum of
35 people



Pinot blanc, Blue Frankish, Blue Frankish Rosé, Merlot, Cabernet Franc, Shiraz



Kohlenberg, Harmler, Steiner, Höllesgrund, Kraeftner, Újhegy, Görbék



9421 Fertőrákos, Patak sor 26.



+36 20 927 6442



jandlbora@jandl.hu




www.jandl.hu





KOCSIS WINERY

As a classic handcraft winemaker, I do most of the tasks myself. I believe that the most important pillar of the grape-wine-cellar unit is the careful cultivation and the sufficient quantity and quality of the grapes. My relationship with this profession is a generational heritage. My ancestors also dealt with grapes and wine, in a traditional Sopron form. The Bercsényi wine bar is in a little quiet street in Sopron, where our table and bottled wines can be obtained and consumed.

 Irsai Olivér, Green Veltliner, Leányka (Maiden), Zenit, Blue Frankish, Zweigelt, Early Red Veltliner, Cabernet Sauvignon, Pinot Noir, Turan

 Hamler, Kanratz, Dudles, Bedles, Warne Infrid, Kogl, Kalkweg

 9400 Sopron, Bercsényi utca 21.

 +36 30 979 5379

 www.kocsisboraszat.hu

 @KocsisBoraszat



maximum of
40 people



maximum of
40 people

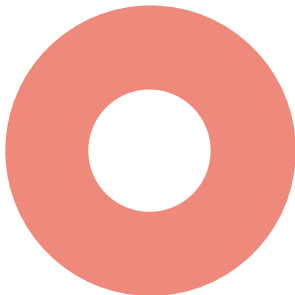








LÖVÉR CELLAR

Our grapes are grown on the best vineyards of Balf and Fertőrákos with environmentally friendly “green” technology. We process our grapes in Sopron and raise them into wine in our cellar built in 1893. In our style, traditional and modern approach are combined. The crisp fruits of our white and rosé wines harmonize with the fullness of mature grapes, and our red wines are matured in wooden barrels. In addition to the countless gold medals that we won in Hungarian and international wine competitions, the quality of our wines is reflected in the many positive consumer feedbacks.



maximum of
40-60 people




-  *Green Veltliner, Chardonnay, Királyleányka (Royal Maiden), Irsai Olivér, Blue Frankish, Cabernet Sauvignon, Merlot, Zweigelt, Pinot Noir, Shiraz*
-  *The area between Neusiedl shore and Balf*
-  *9400 Sopron, Deákúti út 2.
9400 Sopron, Ady Endre út 31.*
-  *+36 20 353 5963*
-  *sopvin@loverpince.hu*
-  *www.loverpince.hu*






OTTÓ CELLAR

Our winery consciously and carefully manages 11 hectares of territory, coordinated with the nature and the needs of plants. Our wines are produced by traditional process in our family cellar in Lóki Line in Sopron and in our cellar in Kohlenberg. One of our prides is the really special Totti cuvée, a red domestication, which is made of Dornfelder and Turan varieties on a Blue Frankish basis. The other one is My father's wine, which carries our father's memory in each bottle.

 Green Veltliner, Chardonnay, Zenit, Sauvignon Blanc, Blue Frankish, Zweigelt, Cabernet Sauvignon, Merlot, Turan, Dornfelder, Nero, Szt. Laurent

 Kohlenberg, Hard, Apollónia Földek, Koronázó domb, Kogl

 Wine shop: 9400 Sopron, Lóki sor 21.
Wine bar and pension: 9400 Sopron, Répcefői sor 22.

 +36 20 470 9086

 foglalas.ottopince@gmail.com

 [@ottopinceborozoespanzio](https://www.facebook.com/ottopinceborozoespanzio)



maximum of
100 people



PFNEISZL ESTATE


For some winemaker successors the most important step is to create their own wine, but the situation is different at Pfneiszl sisters. They create their own winery, which can be found on the south side of Lake Neusiedl, in the Sopron wine region. Birgit and Katrin are the new Pfneiszl generation.




maximum of
8 people

 Cabernet Sauvignon, Carmenere, Blue Frankish, Malbec, Merlot, Sangiovese, Shiraz, Zefír, Zinfandel

 Kräftner, Warmer Infried

 9400 Sopron, Kőszegi út 81.

 +36 30 560 0736

 info@pfneiszl.hu

 www.pfneiszl.hu

 @Pfneiszl

 @pfneiszlestate





ROLL CELLAR

Our winery is a real handcraft family business, we carry out the tasks around the grapes in a narrow family circle. Our wines are made from own-grown grapes with state-of-the-art technology, mostly with large barrel maturation. We constantly take care of preserving the freshness and succulence of the fruit and keeping the flavors alive. Our red wines are matured in skid barrels. We are proud of having a lot of prizewinning wines.

-  *Green Veltliner, Irsai Olivér, Blue Frankish, Zweigelt, Pinot Noir, Cabernet Sauvignon*
-  *Rothe Peter, Scheicner, Kalte Imfried, Kogl*
-  *9400 Sopron, Áfonya utca 8.*
-  *+36 70 556 6159*
-  *roll.p@freemail.hu*
-  *www.rollpincszet.hu*
-  *@rollpincszet*



*maximum of
16 people*



STERLIK CELLAR

The history of our cellar dates back nearly 40 years. Our main profile has been rosé wines since 2008. Our flagship is called Dawn made from Blue Frankish-Zweigelt-Merlot-Cabernet Sauvignon házasítás. This type of wine is always tested by a group of friends, often through a full night until dawn. The label of this wine is also unsurpassed, it presents the color changes of the sunrise in 60 different shades, thus indicating that dawn is not a moment, but a process. The Blue Frankish named Night is also worth highlighting from the assortment. It was harvested under the guise of the night and made from grapes processed in the morning cold.




maximum of
16 people




maximum of
16 people



 Irsai Olivér, Green Veltliner, Zenit, Zweigelt, Blue Frankish, Merlot, Cabernet Sauvignon

 Sporn Steiner, Kohlenberg, Kogl, Kanratz, Dudles

 9400 Sopron, Lővér körút 28.

 +36 30 936 3353 | +36 30 351 1535

 pince@sterlik.hu

 www.sterlik.com







 [@SterlikPince](https://www.facebook.com/SterlikPince)





TASCHNER WINE AND CHAMPAGNE HOUSE

As the heirs of a poncichter family, which can be tracked back several generations, we are committed to continue the science of viticulture and winemaking. Of course, it was a long way to open the Wine House. It is on the road to Balf with stunning view and all technological needs, where our wines and champagnes ferment and mature in a pharmacy-clean environment. Among the wine varieties, Blue Frankish is outstanding, while Chardonnay and Pinot Meunier are the main pillars of champagnes. Like the last variety, champagne making is also a specialty in the wine region. As a regular mem-

-  Blue Frankish, Zweigelt, Pinot Noir, Pinot Meunier, Cabernet Franc, Irsai Olivér, Zenit, Chardonnay, Green Veltliner, Early Red Veltliner
-  Sporn Steiner, Ranisch, Gauer, Weidengrund, Dudles, Warme Infried, Langschilling, Kogl
-  9400 Sopron, Balfi út 168.
-  +36 20 931 5225
-  pincelatogatas@taschner.hu
-  www.taschner.hu

ber of the Hungarian Wine Academy, I look forward to introduce my champagne, wine and palinka (schnapps) offers during a cellar visit. All of these are available in our webshop as well.



maximum of
64 people



maximum of
64 people



TÖRTL CELLAR

Our family's tradition of viticulture and winery dates back to 1566. This was the first time, when Lénárd Törtl from Oberbayern was mentioned, who had been trading wine for the Polish market. The widow of his son was married to the famous mayor, Kristóf Lackner. The pride of our winery is Pinot Blanc, the white burgundy grape variety and its special wine, which has received several recognitions. During viticulture, we pay special attention to the use of chemical-free, natural processes. We make our wines by keeping up the traditions, but taking advantage of state-of-the-art, modern winery.



maximum of
45 people



maximum of
45 people



Irsai Olivér, Pinot Blanc, Blue Frankish, Merlot, Zweigelt, Cabernet Sauvignon



Steiner, Harmler, Sauerbrunn, Felső Korenthegey, Kanratz



9400 Sopron, Zárányi utca 21.



+36 30 946 5387



toltl.jozsef@chello.hu





VINCELLÉR WINE ESTATE

Our winery is owned by three families (Molnár-Pieler-Sásdi). The winery made its first two wines in 1986, from a Blue Frankish installed in 1972 and from a Zweigelt made in 1979. In 1996 we bought the Széchenyi Cellar in Fertőboz. Our basic (Vincellér) and selected (Molnártiti Selection) wines are all produced here. We also try to come up with new wines year after year. We opened our wine bar and wine tavern also in Fertőboz, right next to the road. We also run a farmer's wine shop in Sopron, in Hőflányi Street.

-  Zenit, Green Veltliner, Zweigelt, Cabernet Sauvignon, Blue Frankish
-  Kogl, Sipkoja, Steiner, Marbesatz, Gradina, Apollónia
-  Vinotéka: 9493 Fertőboz, Fő utca 33-34.
Borbolt: 9400 Sopron, Hőflányi utca 45.
-  +36 20 911 2364
-  tibor@vincellerhaz.com
-  www.vinceller.com
-  [@vincellerborbirtok](https://www.facebook.com/vincellerborbirtok)
-  [@vinceller.borbirtok](https://www.instagram.com/vinceller.borbirtok)



maximum of
60 people



maximum of
60 people



pre-order



Budapest,
Sopron



Gloriette,
Bozi Rozi

WINELIFE WINERY

Our winery concept: to produce perfectly precise, clean wine in an Austrian style. The outstanding wines of our winery are Green Veltliner and Blue Frankish, which are also the two main varieties of the region, but our light, early sweet wine, Supernova can also be mentioned as one of our specialties. The center of our winery is located in Fertőrákos. We bought two side-by-side village houses in order to make catering and processing on the spot as well.



maximum of
40 people



maximum of
50 people



pre-order



Green Veltliner, Italian Riesling, Zweigelt, Blue Frankish, Cabernet Sauvignon



Ranisch, Weidengrund, Kogl, Dudles



9421 Fertőrákos, Fő utca 93-95.



+36 20 497 7329



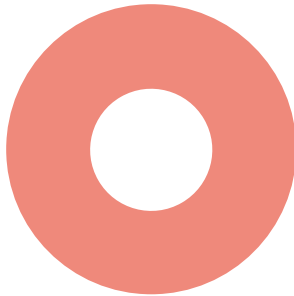
winelife@winelife.hu



www.winelife.hu



@winelife.hu





THE LAND OF PONCICHTERS

Sopron wine region is unique not only because of its specific terroir but because of the curiosities. One of them is that besides grape, bean was also grown on the plantations in the past. It was a good additional income for the farmers and they do not have to pay tax after that. The winegrowers were called “Bohnenzüchter” (bean grower) because of this. The expression remained in the local German dialect as “Poncichter”.

THE CAPITAL OF BLUE FRANKISH

The wine plays a determining role in the history of Sopron. The legend about Blue Frankish can also be bound to the city. During the Napoleonic wars, the soldiers got daily a bottle of wine for free, who wanted more, had to pay for that. However, the owners accepted only the Franc with a better, blue colour in return with the exclamation: “Give me the Blue Frankish!”.



SOPRON WINE REGION





1 Bacskay Cellar

2 Bónis-Reitter Winery

3 Fényes Cellar

4 Gangl Winery

5 Hanyvári Winery

6 Hermann Cellar

7 Iváncsics Cellar

8 Jandl Cellar

9 Kocsis Winery

10 Lővér Cellar

11 Ottó Cellar

12 Pfneiszl Estate

13 Roll Cellar

14 Sterlik Cellar

15 Taschner Wine and Champagne House

16 Tölzl Cellar

17 Vincellér Wine Estate

18 Winelife Winery