

# Radoar

## Profile

In the mountain commune of Feldthurns, Norbert Blasbichler is the 15th generation to run the Radoar farm. Started in 1300, Radoar comes from a local dialect and means "big round field". Norbert took over in 1997, and immediately converted the entire farm to organic agriculture (certified by Bioland).

Norbert makes a living principally off growing Golden Delicious apples, which represent the majority of his production. He also raises cows, grows many other fruits, walnuts, cereals and of course grapes. There have been vines on the property for 200 years, but Norbert's passion for wine inspired him to take things further by independently bottling and producing terroir and varietal specific cuvées. The vines are about 1.5 km from the farm, at 900m elevation! Young Kerner vines (1 to 25 years old), 45 year old Pinot Noir and 35 year old Zweigelt are grown here. In total, only 2,5 hectares of vines are planted.

Norbert made his first wine in 1999. For the whites, everything is direct pressed then fermented in stainless steel. For the the *Etza* cuvée, he does two passes, more or less a week apart. Norbert also makes a sweeter Kerner with intentional residual sugar called *Radoy*. The reds are fermented in stainless steel then aged 22 months in barrel.