

ABOUT ÄSTAD VINGÅRD

Ästad Vingård (Ästad Vineyard) is a family-run organic vineyard in Halland, southwestern Sweden, a couple of hours away from Copenhagen.

From green milk to white wine

Crops have been grown on Ästad's land for several hundred years, but since 1946 the farm has been owned by the Carlsson family. Ästad was first managed as the type of farm we often romanticize today, with many different crops and all sorts of animals living in a small ecosystem.

When the industrialization of agriculture started in the 1960s, life became more challenging for these smaller farms. The Carlssons did not want to convert their farm into industrial large-scale agriculture, and instead specialized in organic milk in the 80s. However, it would take decades before the market was mature for organic dairy products. Ästad instead developed into a small-scale travel destination inspired by the beech forests and rural heritage.

Today's owners, the third-generation Carlssons, took over in 2010 and wanted to return to the family's farming origins. Instead of planting vegetables and grains, it became wine, inspired by an interest in food and wine and the start-up spirit in Scandinavian viticulture.

Organic Swedish vineyard

There are about 40.000+ vines on the premises, producing around 30.000 bottles yearly. New vines are planted each year with the goal of producing 300.000 bottles per year by 2028. Ästad focuses on the green Solaris grape, which thrives well in the relatively cool Scandinavian climate. Each working task in the field is adapted to produce the best possible sparkling wine, aiming to show the world that even Scandinavia can produce wines of high quality. In the upcoming years, Ästad will plant even more grape varieties.

Scandinavian wine and food

Ästad is also more than just a winery. To create a destination for Scandinavian wine and food, Ästad opened Restaurang ÄNG on the premises, focusing on produce from the local Halland landscape. Since 2021 ÄNG has a Michelin star, as well as the green star for its meticulous work with sustainability. ÄNG regularly makes their own cuvées from the Ästad vineyard, one example is the ÄNG x Claes cuvée. A sparkling wine that ÄNG has made together with Ästad winemaker Claes Bartoldsson. 100% organic Solaris grapes from 2018, produced according to the traditional Champagne method.

Local-inspired spa, suites and hotel

Twelve nature reserves surround Ästad, making up the Åkulla Beech Forests wildlife area. This has inspired Ästad to build Sinnenas Spa, with scents, sounds, and materials from the local landscapes. In 2023, Sinnenas Spa will become a gastro spa. Ästad vineyard has 54 rooms and suites, many with a private sauna. In 2023, 28 new rooms will be built, which will have their own natural pool, sauna, and bathing dock.

Please read more at:

astadvingard.se/en

restaurangang.se