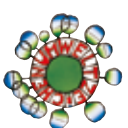
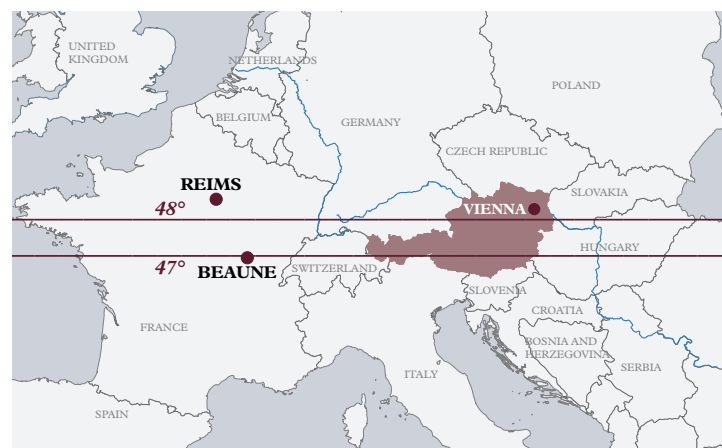
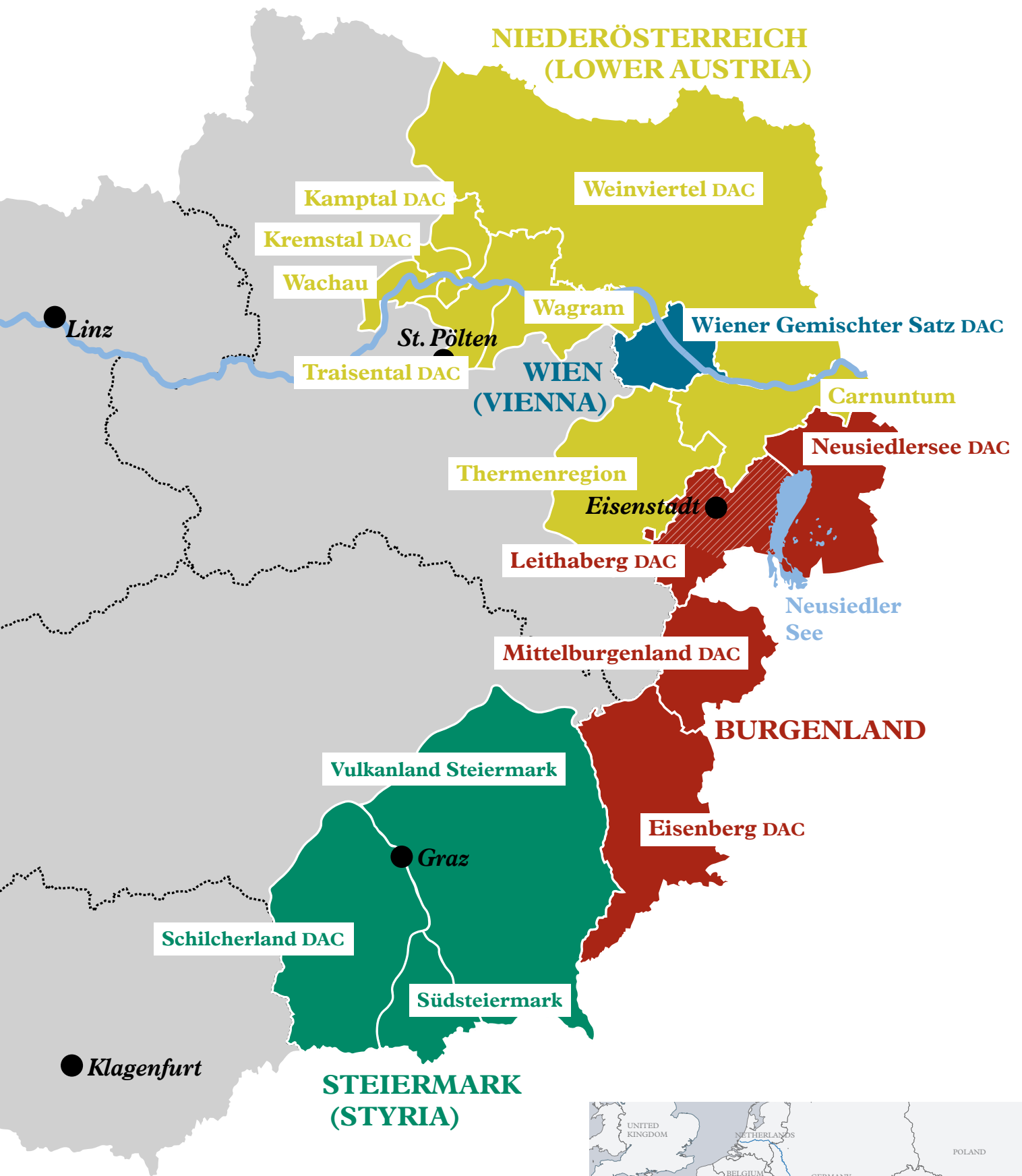


AUSTRIAN WINE IN DEPTH



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AUSTRIAN WINE 
The Art of Wine. Down to Earth.



WINELAND AUSTRIA RIDES A STEADY UPDRAUGHT

It seems to be infectious, the positive energy with which folks are working at improvements and continued development in many of Austria's winegrowing regions... For at the moment, completely open and constructive discussions are underway in many growers' associations – certainly in all of the regional committees – concerning necessary enhancements and clarifications in matters of origin-based marketing and with regard to styles of wine. One noteworthy development can be perceived in the superior Reserve wines: a trend moving away from high sugar levels and alcohol, toward placing emphasis on structure and complexity. This means that the most highly prized wines are not necessarily the biggest. Of course here we must not throw the baby out with the bathwater; a number of the world's greatest wines do indeed have a high alcohol content. But even in these cases, the fact remains: it is not power alone that make a wine great; the most important elements are refinement, complexity and length.

Many wine drinkers already prefer lighter, refreshing wines, and have recognised that Qualitätswein from Austria offers a wide-ranging selection from all the growing regions. These consumers are the most important target group for the classic regional wines that fall below the Reserve category: the 'normal' DAC wines, Steinfeder & Federspiel from the Wachau, Steirische Klassik and light to middleweight wines on the whole. At this juncture, the development of Ortswein ('villages' level wine) is extremely important, a category within the class of wines with protected designation of origin, situated between the classic regional wines and the 'Ried' (single vineyard) and Reserve wines. An Ortswein is a wine of a certain particular origin, from a specific cadastral municipality or Grosslage, one that not only accurately represents the regionally typical style, but also conveys the specific terroir characteristic of its commune or Grosslage. Just as one can clearly perceive the difference in Burgundies between a 'villages' wine from Gevrey-Chambertin and one from Pommard, we must be able to identify the features that distinguish a Blaufränkisch grown in Horitschon from one grown in Lutzmannsburg. The character of the single vineyards, identified by the word Ried, ultimately expresses itself as the highest level among wines with a designation

of origin. Not every region must be compelled to adopt the three-tier system Gebietswein (regional wine) – Ortswein (designated by commune) – Riedenwein (single vineyard site). But this organisation offers a useful possibility for arranging the assortment not only according to level of sophistication, but from the standpoint of pricing as well. This system has already found its way into the DAC regulations of the Kamptal, Kremstal and Traisental (see the individual regional pages, beginning on p. 46).

And beyond these developments, what else new and notable is happening in Austrian wine country? Autumn 2017 has seen the very first Sekts with protected designation of origin in the Klassik and Reserve categories released to the market. Rosenmuskateller – Pink Muscat – has made its way into the catalogue of now thirty-six grape varieties permitted for the production of Qualitätswein. Interspecific varieties may already be used for varietal wines without designation of origin (see p. 86 and following) and the crossing Donauriesling could soon be permitted for production of Qualitätswein. Regulations creating a two-level Schilcherland DAC for classic Schilcher from Schilcherland (formerly known as Weststeiermark) were signed in October 2017 and will become effective with the 2018 vintage. Further stones along the way to completing the wondrous mosaic of Austrian wines of protected origin will soon be set into place!

Willi Klinger
Managing Director
Austrian Wine Marketing Board

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TERM	EXPLANATION
Auslese	Austrian Prädikatswein fermented from fully ripened clusters
Beerenauslese (BA)	Austrian Prädikatswein fermented from over-ripe grapes, frequently from berries affected by botrytis
Bergland	Austrian winegrowing area for Landwein, comprising the vineyard area in the Austrian federal states Oberösterreich, Salzburg, Kärnten, Tirol und Vorarlberg.
Bergwein	Wine harvested from steeply sloped sites with an incline of at least 26%, or from terraces on these slopes.
Blauburger	Austrian red wine grape variety; see Chapter 16
Blauburgunder	Synonyms are Blauer Burgunder, Pinot Noir; see Chapter 16
Blauer Portugieser	Austrian red wine grape variety; see Chapter 16
Blauer Wildbacher	Austrian red wine grape variety; see Chapter 16
Blaufränkisch	Austrian red wine grape variety; see Chapter 16
Bouvier	Austrian white wine grape variety; see Chapter 16
Burgenland	Generic winegrowing region (= federal state) in the east of Austria; see Chapter 12
Buschenschank	Wine tavern; a rustic inn where wine produced by the proprietor is served along with more or less simple dishes
Carnuntum	Specified winegrowing region in Niederösterreich; see Chapter 11
Eisenberg	Specified DAC winegrowing region in Burgenland; see Chapter 12
Eiswein	Literally 'ice wine'; Austrian Prädikatswein produced from grapes frozen on the vine, picked and pressed while frozen
Federspiel	Wines produced by members of the Vinea Wachau, featuring a must weight of at least 17° KMW and an alcohol content of between 11.5% and 12.5% by volume. The name Federspiel refers back to the times of falconry, when this noble form of hunting was often practised in the Wachau.
Frühroter Veltliner	Austrian white wine grape variety; see Chapter 16
Furmint	Austrian white wine grape variety; see Chapter 16
Gelber Traminer	Austrian white wine grape variety; see Chapter 16
Gemischter Satz	A field blend; in a Gemischter Satz various grape varieties are planted as a mix in the vineyard; these are then harvested, vinified and matured together
Gewürztraminer	White wine grape variety; see Chapter 16
Goldburger	Austrian white wine grape variety; see Chapter 16
Grauburgunder	Synonym for Pinot Gris (in Germany sometimes called Ruländer); see Chapter 16
Grosse Reserve	Grande réserve
Grosslage	Large collective vineyard site
Grüner Veltliner	Austrian white wine grape variety; see Chapter 16
Heuriger	Wine tavern; also refers to wine of the current vintage
Jubiläumsrebe	Austrian white wine grape variety; see Chapter 16
Jungfernewein	Wine of the very first harvest from a vineyard
Junker	Young wine from the Steiermark
Kamptal	Specified winegrowing region in Niederösterreich; see Chapter 11
Kärnten	Carinthia; winegrowing region in the winegrowing area Bergland
Klassik	Classic
Kremstal	Specified winegrowing region in Niederösterreich; see Chapter 11
Landwein	Cf. 'vin de pays'; wine from one of the winegrowing areas; defined in the EU as 'Wine with protected geographical indication' (PGI)
Leithaberg	Specified DAC winegrowing region in Burgenland; see Chapter 12
Mittelburgenland	Specified DAC winegrowing region in Burgenland; see Chapter 12
Morillon	Synonym for Chardonnay, Austrian white wine grape variety; see Chapter 16
Müller-Thurgau	Synonym for Rivaner, Austrian white wine grape variety; see Chapter 16
Muskat Ottonel	White wine grape variety; see Chapter 16
Muskateller	White wine grape variety, forms found in Austria are Gelber and Roter Muskateller – see Chapter 16
Neuburger	Austrian white wine grape variety; see Chapter 16
Neusiedlersee	Specified DAC winegrowing region in Burgenland; see Chapter 12
Niederösterreich	Lower Austria; the largest generic winegrowing region (= federal state) in Austria; see Chapter 11
Oberösterreich	Upper Austria; winegrowing region in the winegrowing area Bergland
Ortswein	'Villages' wine
Prädikatswein	Prädikatswein is a Qualitätswein defined by established degree of ripeness and/or type of harvest – these are Spätlese, Auslese, Beerenauslese, Eiswein, Strohwein/Schilfwein, Trockenbeerenauslese, Ruster Ausbruch
Qualitätswein	Wine produced within one of Austria's defined winegrowing regions. Defined in the EU as 'wine with protected designation of origin'.
Reserve	Reserve
Ried	Austrian term for a single vineyard site, or 'cru'
Roesler	Austrian red wine grape variety; see Chapter 16
Rosalia	Grosslage in the winegrowing region Burgenland
Rosenmuskateller	Red wine grape variety; see Chapter 16
Roter Muskateller	White wine grape variety; see Chapter 16
Roter Traminer	White wine grape variety; see Chapter 16
Roter Veltliner	Austrian white wine grape variety; see Chapter 16
Rotgipfler	Austrian white wine grape variety; see Chapter 16
Ruster Ausbruch	Trockenbeerenauslese produced in the Free City of Rust in Burgenland

Scheurebe	Synonym is Sämling 88; Austrian white wine grape variety; see Chapter 16
Sankt Laurent/St. Laurent	Austrian red wine grape variety; see Chapter 16
Schilcher	Rosé wine produced from the red wine grape variety Blauer Wildbacher
Schilcherland	Specified DAC winegrowing region in the Steiermark, as of 2017; formerly Weststeiermark – see Chapter 13
Schilfwein	Austrian Prädikatswein, dried on reeds after harvest, before vinification
Sekt	Sparkling wine
Sekt g.U.	Sparkling wine PDO
Smaragd	The designation for the best wines from the Vinea Wachau, an alcohol content ranging upward from 12.5% by volume; the highest grade of ripeness couples here with natural concentration. Named for the emerald-green Ilex lizards of the region, Smaragde.
Spätrot	Austrian white wine grape variety; see Chapter 16
Steiermark	Styria; generic winegrowing region (= federal state) in Austria; see Chapter 13
Steinfeder	The lightest style of wine from the grower's association Vinea Wachau, with a stipulated maximum alcohol content of 11.5% by volume. The name itself refers to the Steinfeder grass (<i>Stipa pennata</i>), which grows near the vines in the Wachau's terraced vineyards.
Steirerland	Austrian winegrowing area for Landwein, which encompasses the entire federal state Steiermark.
Strohwein	Austrian Prädikatswein, dried on straw after harvest before vinification
Südburgenland	Former name of a specified winegrowing region in Burgenland; called Eisenberg since 2016; see Chapter 12
Südsteiermark	Specified winegrowing region in the Steiermark; see Chapter 13
Südoststeiermark	Former name of a specified winegrowing region in the Steiermark; called Vulkanland Steiermark since 2016; see Chapter 13
Sylvaner	Austrian white wine grape variety; see Chapter 16
Thermenregion	Specified winegrowing region in Niederösterreich; see Chapter 11
Traisental	Specified winegrowing region in Niederösterreich; see Chapter 11
Traminer	White wine grape variety; forms found in Austria are Gelber Traminer, Roter Traminer and Gewürztraminer; see Chapter 16
Trockenbeerenauslese (TBA)	Beerenauslese from mostly botrytis-affected, highly shrivelled berries with a minimum must weight of 30° KMW.
Vulkanland Steiermark	Specified winegrowing region in the Steiermark; formerly Südoststeiermark; see Chapter 13
Wachau	Specified winegrowing region in Niederösterreich; see Chapter 11
Wagram	Specified winegrowing region in Niederösterreich; see Chapter 11
Wein	Term used for wine without geographical indication of origin
Weinakademie Österreich	Austrian Wine Academy
Weinbauverband	Winegrowers' association
Weinland	Superordinate winegrowing area for Landwein, which encompasses the entire vineyard area of the federal states Niederösterreich, Burgenland and Wien
Weinviertel	Specified winegrowing region in Niederösterreich; see Chapter 11
Weissburgunder	Synonym for Pinot Blanc, also known as Klevner; see Chapter 16
Welschriesling	Austrian white wine grape variety; see Chapter 16
Weststeiermark	Former name of a specified winegrowing region in the Steiermark; now called Schilcherland; see Chapter 13
Wien	Generic winegrowing region (= federal state) in Austria, and specified winegrowing region for Wiener Gemischter Satz DAC; see Chapter 14
Wiener Gemischter Satz	Regionally typical and strictly regulated Gemischter Satz with DAC status from the winegrowing region Wien (within the Vienna city limits); see Chapter 14
Zierfandler	Synonym is Spätrot; Austrian white wine grape variety; see Chapter 16
Zweigelt	Synonyms are Blauer Zweigelt, Rotburger; Austrian red wine grape variety; see Chapter 16



1. THE HISTORY OF VITICULTURE IN AUSTRIA

*Grapevines have been in existence for more than sixty million years. During the last interglacial warm period (from 5–10 thousand years ago), vines make their way northwest along the Danube River. The human race (*Homo sapiens*) discovers and cultivates the wild vine that we today recognise as the forebear of all noble European varieties.*

Ancient Roman ruins: the Heidentor, winegrowing region Carnuntum

700 BCE

The Celts (and most likely their Illyrian forebears) are already farming the native vines in a somewhat simple form of viticulture; evidence for this exists in the form of grape pips of a cultivated *Vitis vinifera* variety in a Celtic burial mound from the Hallstatt Culture in the winegrowing community of Zagersdorf in Burgenland. Grape pips dating from the Bronze Age found in Niederösterreich (Lower Austria) both in the Traisental and Stillfried an der March in the Weinviertel bear witness to thousands of years of viticulture.

1 BCE

The Romans bring a systematic form of viticulture to our latitude: evidence of this exists in the Danube area (in the contemporary winegrowing region Carnuntum), in the vicinity of Lake Neusiedl, in Südburgenland and in the Steiermark (Styria) at Flavia Solva (in the neighbourhood of today's Leibnitz).

276–282

Reigning Roman Emperor Marcus Aurelius Probus rescinds the ban on winegrowing north of the Alps previously decreed by Emperor Domitian, and employs his armies in establishing new vineyards in the Pannonian region.

482

The Roman historian Eusebius mentions in the biography of Saint Severin that Severin had, before his death, retired to a place '*qui ad vineas vocatur*' – among the vineyards. These vineyards are said by some to be on the right bank of the Danube across from Krems, while other sources place them in Heiligenstadt, or in Nussdorf in Vienna's Döbling district.

488

The Romans finally relinquish sovereignty over their former province Noricum. In the confusion of the following mass migration, most vineyards in Austria fall into a state of dilapidation.

795

Emperor Charlemagne issues his 'Capitulare de Villis' (a text guiding administration of the royal estates) in which among other precepts offers detailed instructions about cultivation of the vine, winemaking and legal matters pertaining to wine. Over the course of Carolingian colonisation, viticulture in the eastern reaches of the Frankish empire is encouraged and promoted: among other elements, a vineyard cadastre was introduced, along with an evaluation and guide to betterment regarding the multiplicity of grape varieties.

890–955

Viticulture endures setbacks caused by incursions of the Magyars.

10th–12th Centuries

The Cistercian monks bring Burgundian wine culture to Austria via Heiligenkreuz Abbey and the nearby cloister Freigut Thallern in today's Thermenregion. Along the Danube River, it was primarily the Bavarian dioceses and abbeys who got underway with the clearing and cultivation of river valleys – for example, the establishment of terracing culture in the Wachau. At this point, monasteries such as the Bavarian Niedertalbach and Herreiden, Tegernsee and Metten, as well as the Archbishoprics of Regensburg, Passau and Freising, also cultivated vineyards, as did the Archbishop of Salzburg, who even to this day owns modest tracts of vines.

1170

When the ruling Babenbergs relocate the seat of their duchy to Vienna, viticulture in the new capital city enjoys an upswing. Citizens of Vienna can now own vineyards, which in these days occupy wide swaths of the inner districts.

1327

In Vienna, the Seitzerkeller – belonging to the charterhouse Mauerbach in the Dorotheergasse – is established; following this, some sixty, occasionally multi-storey wine rooms called ‘Trinkstuben’ are opened, where the proprietors serve wine of their own production.

1359

Ruling Duke Rudolf IV of Austria declares a ten per cent tax on wine, known as ‘Ungeld’ (a somewhat pejorative tag); in addition, many landlords are divested of their proprietary rights. A great number of tolls are levied by states and provincial royalty upon the import and transit of wine.

15th–16th Centuries

The area under vines in Austria reaches its greatest level of expansion: vineyards line the Danube River all the way to Oberösterreich (the state of Upper Austria) and all the way to Semmering in the Steiermark. Viticulture becomes widespread as well in Salzburg, Kärnten (Carinthia), Tirol and Vorarlberg – this all adds up to an area three times as great as that which is currently under vines in Austria.

1524

Queen Maria of Hungary grants winegrowers from the town of Rust the privilege of branding their casks with a large letter ‘R’ – an early instance of origin-based marketing.

1526

In Donnerskirchen (Burgenland) an officially documented top-grade dessert wine is produced for the first time, from the holdings of the noble Esterházy family – the so-called ‘Luther Wine’ (most likely a Trockenbeerenauslese). Ruling Prince Paul Esterházy buys a large cask of this wine in 1653, and the contents are to provide connoisseurs with pleasure for more than 300 years. The last drop of this wine is finally drunk in the year 1852.

1582

Johann Rasch (1540–1612), Master of the Scottish Abbey in Vienna publishes his renowned work ‘Von Bau, Pfleg und Brauch des Weins’, concerning viticulture and the ways of wine.

17th Century

Viticulture suffers appreciable setbacks because of religious wars, Turkish sieglements, exorbitant taxes and the increased popularity of beer.

1681

Rust (Burgenland) purchases the title of a Royal Free City for itself – paying 60,000 guilders and 500 Eimer (a measure equal to some fifty-three litres) of Ausbruch.

18th Century

Under the rule of Maria Theresia (1740–1780) and her son Joseph II (1780–1790) viticulture is vigorously promoted. This time period also sees the beginning of scientific reevaluation of viticultural practices in Austria.

1784

Emperor Joseph II’s decree of 17 August 1784 (the ‘Josephinische Zirkularverordnung’) grants every individual the privilege of selling or serving ‘foodstuffs, wine and cider they have produced themselves at all times of the year, when and at whichever price they choose’. This is thus the predecessor of the famous ‘Buschenschankverordnung’, which makes possible the triumphal rise of the Heurigen and Buschenschänken – the wine taverns – in Austria.



Emperor Joseph II. 1769. Detail from painting by Pompeo Batoni. Source: wikipedia.org



'Weinlese', Austria, 1833 by Josef Mössmer.

1860

Freiherr von Babo founds the first school and research centre for viticulture and oenology in Klosterneuburg, which passes to control of the state in 1874, and since 1902 has been known as the Höhere Lehranstalt für Wein- und Obstbau (Federal College of Viticulture, Oenology and Fruit Growing). Many other similar institutes based on this model are established throughout the monarchy. The 'Höhere Bundeslehranstalt für Wein- und Obstbau' in Klosterneuburg is today the oldest viticultural college in the world.

19th Century

Oidium (powdery mildew) is seen for the first time in Austrian vineyards in 1850, and *Peronospora* (downy mildew) appears in 1878. The infiltration of the grapevine louse *Phylloxera vastatrix* in 1872 brings widespread devastation to Austria's vineyards.

1890

Ludwig Hermann Goethe assumes the leadership of the Agricultural Association for Protection of Austrian Viticulture and publishes a comprehensive history of viticulture in Austrian latitudes, in which the contemporaneously most important places of origin and grape varieties are documented.

1907

The first Austrian wine law goes into effect, which among other matters lists the techniques permitted in winemaking, and forbids the fabrication of artificial wines.

1918

Following the collapse of the Habsburg Monarchy, the area under vines in the new small nation of Austria decreases from 48,000 hectares before the First World War to some 30,000 hectares by the 1930s.

1922

Professor Friedrich Zweigelt, later the director of the 'Höheren Bundeslehr- und Bundesversuchsanstalt (teaching and research institute) for Wein-, Obst- und Gartenbau' in Klosterneuburg crosses the grape varieties Sankt Laurent and Blaufränkisch, and with this creates today's most important new Austrian cultivar, the Rotburger – later known as Blauer Zweigelt.

1936

A new federal law concerned with regulation of viticulture, which forbids any new establishment of vineyards and the planting of direct-producer hybrids, is a typical example of the stringently protectionist tendencies which characterise the agricultural policy of the First Republic.

1950

Pioneer of viticulture from Rohrendorf Lenz Moser publishes his groundbreaking work 'Weinbau einmal anders' that declares war on the theretofore popular modes of winemaking. With the introduction of the so-called 'high training system' during the 1950s, the mechanisation (and rationalisation) of viticulture became possible, and with it an appreciable increase in the size of yields. This style of cultivating the vines took a firm hold in Austria by the end of the decade. By the 1980s, nearly ninety per cent of the area under vines is worked in this manner.

1985

The cyclical decline in prices for bulk wine and the adulteration of wine with diethylene glycol (by a few scoundrels) leads to the so-called 'wine scandal'. This results in the exports of Austrian wine dwindling to almost none at all. As a reaction to this, a new and stringent wine law is introduced, which among other aspects demands a seamless and rock-solid examination of wine inventories.

1986

The Austrian Wine Marketing Board (AWMB) is established, with the stated goal of promoting the image and sales of Austrian wine in a focused manner.

1991

With the founding of the Weinakademie Österreich, a training centre that now enjoys international acclaim is founded, offering a great many educational programmes in both German and English. With 750 seminars and more than 15,000 course participants, the

Weinakademie has developed into the most expansive wine education institute in the German-language sphere.

1995

With Austria's entry into the EU, the wine law of the European community is adopted.

2000–2008

Politically structured measures prescribed by the EU are introduced, which not only support wineproducing estates but are also concerned with the clearing and/or conversion of certain vineyard parcels.

2001

Regional wine committees are established, composed of prominent representatives from the winegrowing community in individual regions. Their primary goal is improvement in the coordination of sales (for example through standardisation of contracts in contract management and qualification measures), plus working to establish idiomatic and regionally typical styles of wine in close collaboration with the Austrian Wine Marketing Board, to effect improved marketing and positioning of the region. Work of the regional wine committees falls under the oversight and coordination of the national wine committee.

2001

An amendment to the wine law creates the possibility of establishing regionally typical wines defined by the wine committees with the supplementary designation DAC (Districtus Austriae Controllatus) appended to the name of the winegrowing region. Only these wines, examined for the federal control number and undergoing a further inspection for typicity are permitted to display the origin of the specified growing region (for example, Weinviertel) on the label. All other wines must be marketed under the name of the generic winegrowing region (for example, Niederösterreich).

2002

'The London Tasting' – at a historic tasting of Grüner Veltliner and Chardonnay in London, organised by Jancis Robinson MW and Tim Atkin MW, the first four places are won by Austrian Grüner Veltliner and Chardonnay, while the top ten includes four additional Austrian wines. Elite wines tasted from other nations include, for example, estates such as Ramonet, Louis Latour and Jadot (Burgundy), Gaja (Piedmont), Mondavi (Napa Valley) and Penfolds (South Australia). Subsequent tastings in Vienna, Tokyo and Singapore yield similar results.

2003

With the launch of the Weinviertel DAC (initially with the 2002 vintage) the first regionally typical wine with designation of origin is released to the market in the form of a dry and Weinviertel-typical Grüner Veltliner.

2006

Austria's first red wine of designated origin (vintage 2005) with a regionally typical flavour profile is released from Mittelburgenland. For the first time, DAC wines are arranged in two categories – Klassik and Reserve.

2007–2009

The release of the 2006 vintage presents two further wines of origin, Riesling and Grüner Veltliner Traisental DAC. Likewise for Kremstal DAC from the 2007 vintage, and Kamptal DAC from 2008, both varieties are available in classic and reserve categories. Weinviertel DAC Reserve is available from the 2009 vintage.

2010

Beginning on the first of September two additional wines of protected origin from Burgenland may be sold: Leithaberg DAC (white with the 2009 vintage, red from 2008) and Eisenberg DAC (Blaufränkisch, Klassik as of the 2009 vintage and Reserve from 2008).

2012

With introduction of the new Neusiedlersee DAC, the designation of origin strategy for Burgenland is fully realised with four sub-regions. Focus in Neusiedlersee is placed upon Austria's best-known red wine variety, Blauer Zweigelt (Klassik and Reserve starting with the 2011 vintage).

2013

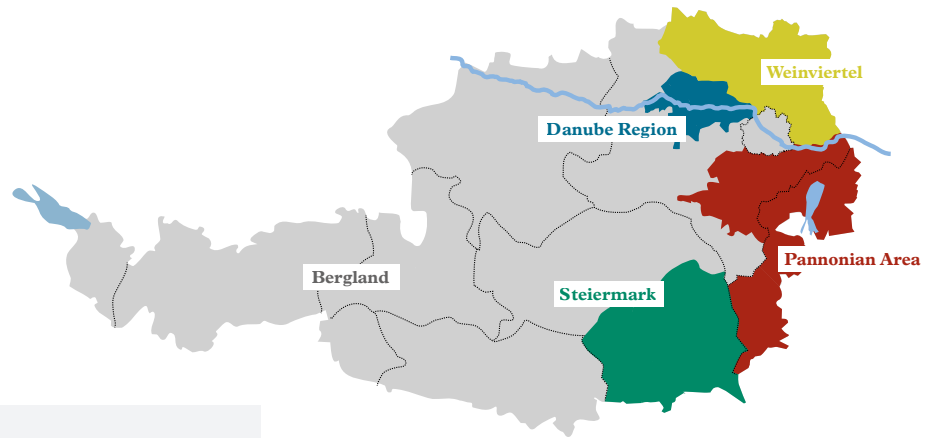
Wiener Gemischter Satz becomes the ninth DAC designation of origin in Austria as of the 2013 vintage.

2016

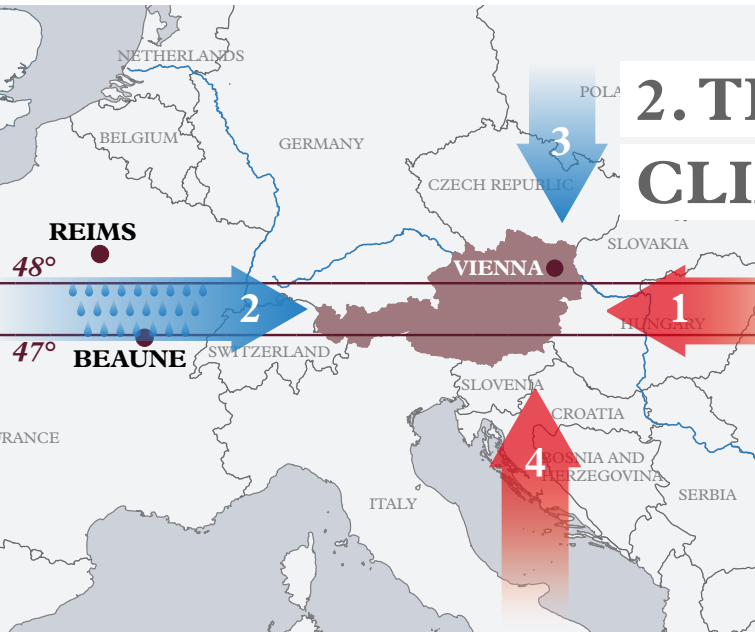
Introduction of the three-tier 'quality pyramid', for Österreichischer Sekt g.U. (Austrian Sekt with protected designation of origin), on three levels: Klassik, Reserve and Grosse Reserve (Grande Reserve).

2017

Schilcherland DAC becomes Austria's tenth DAC winegrowing region.



2. THE PRIMARY CLIMATE ZONES



- 1) Continental Pannonian climate
- 2) Moderate Atlantic climate
- 3) Cool air from the north
- 4) Illyrian Mediterranean climate

Even given the great diversity of Austria's wines, they tend to exhibit a consistent characteristic that distinguishes them from those of other nations: an aromatic freshness, coupled with complete physiologic ripeness of the grapes. There is simply no other place on Earth where refreshing wines are so concentrated and substantial, or where the opulent wines exhibit such grace.

Of course there are many regional differences – diversity in soil structure and the variable microclimatic conditions. There are four primary climate zones (Danube Region, Weinviertel, Pannonian Region and Steiermark) that articulate themselves in the character of the wines – and three of these intersect at Vienna.

The Danube Region

From the Wachau in the west to Vienna, Grüner Veltliner and Riesling with firm structure are the dominant expressions. These wines bear the influence of warm Pannonian air wafting across the Wagram into the side-valleys of the Danube (Strassertal, Kamptal, Kremstal, Traisental...) and finally through the narrow valley of the Wachau, carved deeply into the primordial rock of the Bohemian Massif by the Danube River over countless thousands of years. The characteristic aromas of Danubian wines are shaped in part by the substantial temperature-swings that occur between day and night, especially during sunny Septembers, when the evenings are blanketed with cool air that makes its way down from the north. The alluring charm of these wines lies in the freshness of their aromas coupled with the advanced physiologic ripeness that results from the long vegetation cycle, which keeps harvests going well into November.

The peach or green apple aromas of the steely Riesling, the nutty scent of the long-lived Neuburger, the intense grapy bouquet of the Muskateller, the fresh, delicate florality of the Weissburgunder and the piquant honied note of the Roter Veltliner are all manifestations of nature's breath. Moreover, even with this freshness, the deepening layers of loess soil give the wines (e.g. from Krems and to the east) a creamy texture, which is especially evident in the Grüner Veltliner. And more and more often, the Danubian winegrowing regions also yield elegant and fruity red wines. The distinct differences in the terroirs here are being explored and revealed continuously by winegrowers, as they develop their portfolios with an increasing emphasis on vineyard typicity.

The Weinviertel

The Weinviertel, Austria's northernmost winegrowing region, is home to the 'peppery' Grüner Veltliner. Because of its great size and clearly established boundaries – the Manhartsberg in the west, the Danube to the south and the Austrian/Czech border extending from the north to the east – the Weinviertel, with its numerous microclimatic and geological differences is a law unto itself.

The typical character of the Weinviertel's classic Grüner Veltliner is indeed a homogenous one, and this has been confirmed in a recent scientific study. So it is no wonder that the 'Weinviertel' with its classic peppery Grüner Veltliner made history as Austria's very first wine of origin in the new DAC appellation system. In contrast to the Danubian Veltliners, the Weinviertel has a more rustic aroma and character, which make its wines an ideal partner to the local cuisine. In special Weinviertel sites, Grüner Veltliner in the Reserve category demonstrates the same kind of concentration and finesse that characterise the Danubian wines. The Weinviertel's climate favours not only Grüner Veltliner, but also a wide range of varieties such as the refreshing Welschriesling, Weissburgunder and Riesling. It is important to note that there are also pockets of red wine production in the Weinviertel – for example, around Haugsdorf.

The Pannonian Region

Southeast of the Austrian capital Vienna, the continuous influences of the warm Pannonian climate help define the character of the wines. In contrast to other areas, a fuller, rounded sense of body characterises wines from Carnuntum, the Thermenregion and Burgenland. The Pannonian area is where Austria shows off its prowess in red wine production, and the full-bodied Zweigelt is dominant from Carnuntum to the Seewinkel.

The velvety Sankt Laurent, with its typical Morello cherry nose, is the ideal variety for the Thermenregion. Mittelburgenland has been established as a DAC appellation with Blaufränkisch as its varietal calling card. The partially loamy soils here contribute to this variety's unique forest berry bouquet. And on the Eisenberg in the south, the wine already starts to reveal a touch of Styrian freshness. A completely different, mineral-driven and tannin-rich type of Blaufränkisch thrives between the Hügelland – on the western shore of the Neusiedlersee (Lake Neusiedl) – and the Spitzerberg in the winegrowing region Carnuntum.

The cooler sites of the chalk-rich Leithaberg yield particularly expressive Weissburgunders and Chardonnays, with sophisticated, multilayered bouquets. And on the slopes of the Wienerwald (Vienna Woods) around Gumpoldskirchen, the traditional white wine production is blooming again with the indigenous varieties Zierfandler and Rotgipfler. The high humidity around the Seewinkel, with its countless small lakes, is conducive to the development of noble rot (*Botrytis cinerea*), which leads to the production of supreme world-class wines in Prädikat levels ranging up to the highly-concentrated Trockenbeerenauslese. But great sweet wines are made on the other side of Lake Neusiedl as well, with the renowned Ruster Ausbruch as their flagship.

The Steiermark

The Steiermark, or Styria, has a very special culinary identity, with wine as its highlight. The typically Austrian freshness reaches its apotheosis in the landscapes of the hilly countryside. Nowhere else in the world are there wines of such smooth precision, aromatic brilliance and robust piquancy.

The variety that links the area between Hartberg in the east and Deutschlandsberg in the west is Welschriesling, with its refreshing apple fragrance and a touch of spiciness. This 'steirische' nose evolves into a distinctive grape-y expression with the dry Gelber Muskateller, which – and this is a little known fact – often remains fresh and vibrant for years. Also, the Traminer is a Styrian insider tip - especially when it comes from the volcanic terroir around Klöch.

Weissburgunder and Chardonnay – known here as Morillon – as well as the slightly weightier Pinot Gris are included in the Steiermark's varietal spectrum. But the wine producers of the Steiermark have been concentrating heavily in recent years on Sauvignon Blanc. This variety, especially from the top calcareous sites embracing the steep hills of Südsteiermark (South Styria), develops a special dimension and style. Still, the impressive Styrian wine family includes also the 'Schilcher', which is made from the grape variety Blauer Wildbacher. This racy rosé from the west of the Steiermark is a terroir-wine par excellence, unique and distinctive, which has earned it increasing appreciation.

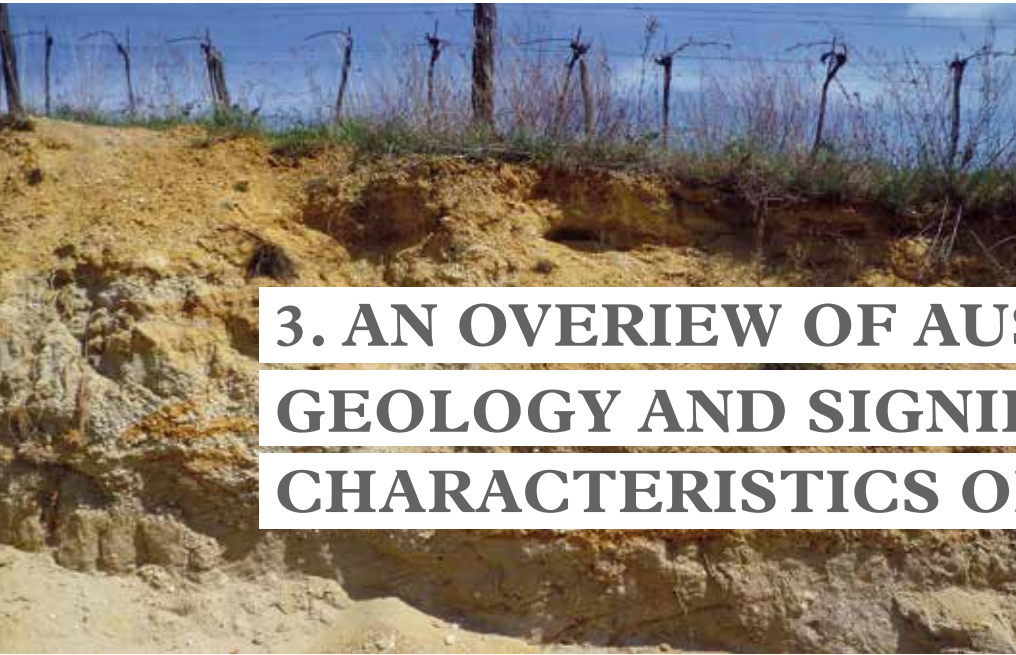
Bergland

Although the wine industry in Austria is concentrated in the two major winegrowing areas Weinland (the Danube area, Weinviertel and the Pannonian area) and Steierland (the winegrowing regions in the Steiermark), we also find vineyards scattered throughout Bergland (in the federal states of Carinthia, Upper Austria, Salzburg, Tyrol and Vorarlberg). The character of these wines has been influenced substantially by the Atlantic climate and the nearby Alps.

The naturally cooler annual average air temperature reduces the possible area where vines can be planted, with protected southern slopes or specific microclimatic warmed pockets of land being particularly favourable, and these have often been regarded as winegrowing areas in the toponymy for centuries. Nowadays, the wine industry in this area operates on a smaller scale, compared for example with the Middle Ages, even if there is still a variety of local, domestic and field names that refer to the longstanding tradition of viticulture that once thrived.

In the wake of the current global warming, viticulture is enjoying a renaissance in Bergland, particularly in the winegrowing areas of Kärnten (Carinthia). There the cooler, Alpine climate traditionally favours early-maturing varieties such as Chardonnay, Müller Thurgau, Frühroter Veltliner, Bouvier, Muskat Ottonel, Pinot Gris, Blauer Portugieser and Blauburger. Changes in the climate now enable and encourage quality wine production in warmer sites from late-ripening varieties such as Grüner Veltliner, Riesling (e.g. in a medium sweet 'Mosel Valley' style with residual sugar), Welschriesling, Sauvignon Blanc, Muscat, Traminer, Pinot Blanc, Pinot Noir, Zweigelt and Roesler.





3. AN OVERVIEW OF AUSTRIA'S GEOLOGY AND SIGNIFICANT CHARACTERISTICS OF ITS ROCK

*Gravels from the Upper Danube in
Radlbrunn (Weinviertel),
photo: M. Heinrich 2012*

LANDSCAPE AND ROCKS

The scenic landscape of Austria has been significantly shaped by the main geological units: the highlands of the Waldviertel and Mühlviertel regions form part of the Bohemian Massif in the north, followed by the undulating hilly Alpine Foreland with great valleys and basins in the east, and finally the mountainous Alps, which extend for over 500 km lengthwise across the country. The Eastern Alps are part of a large mountain arc that extends from the Riviera to Vienna and form, seen from a geological perspective, a crumpled zone where the Adriatic and the Eurasian Plates encounter each other. The continuation of the Alps occurs underneath the basins in the east of the country, covered by sediments of up to 5000 m in thickness, and reemerges in the Carpathian and Dinaride mountain ranges. The large-scale structures are the result of plate-tectonic developments, which have brought about formation of rocks that are now hundreds of millions of years old, alteration of the distribution of land and water, displacement and breakup of continents, separation and isolation of seas as well as the uplift and subsequent erosion of mountains.

However, rocks and the course of tectonic boundaries also have a direct impact on the landscape on the smaller scale. Soft, easily-weathered rock tends to give rise to gentle landforms while rugged mountain shapes and steep cliffs are usually related to hard and brittle rock types. Valleys often follow the trend of tectonic faults. Due to rapid erosion in areas with soft bedrock canyons and almost vertical undercut, slopes can form along rivers. Conversely, where there is underlying hard bedrock under suitable climatic conditions and with small height differences, undulating and gently-rolling landscapes may be formed. The great climatic fluctuations of the Quaternary Period proved essential for landscape development in the Alps in more recent geologic times, with the effects of at least four glaciations or cold phases of the so-called Ice Age being present. The abrading force of the great glaciers and frost shattering caused large quantities of rock to be eroded. Due to alternating erosion and deposition by the glacial meltwaters, gravel terraces formed and as a result of the drift of rock dust from the barren mountains, loess was formed in the foreland areas.

In addition to composition of the rocks, tectonic boundaries, uplift and subsidence of the land surface and climate development, factors such as vegetation and human interventions also contribute to the character of the landscape.

Since the major rock units basically travers Austria in a lengthwise fashion, while the winegrowing regions trace an arc in the east of the country, these consequently include manifestations of almost all the main geological units. This is why our wine landscapes are so varied and interesting!

Rocks can have very different cohesion properties, thus the first rough division is accordingly made between consolidated and unconsolidated rocks. About seventy per cent of our domestic vineyards are located on unconsolidated bedrock, with about thirty per cent positioned upon soils that have been derived from solid bedrock.

Types of consolidated rock relevant to this case belong to the following major geologic units in Austria:

- The Moldanubian and Moravian Superunits occurring in the area of the Bohemian Massif consist of crystalline rocks of Proterozoic and Palaeozoic age
- The Helvetic Superunit and klippen of the Waschberg Zone, formed from rock deposits (sedimentary rocks) of Mesozoic and early Cenozoic age
- The Penninic Superunit composed of rocks derived from an ocean that existed in Mesozoic and early Cenozoic time. On the northern edge of the Eastern Alps lies the Penninic Flysch Zone. Similar rocks are found in altered (metamorphosed) form in the region of the Central Eastern Alps where they are exposed in so-called tectonic windows below the Austroalpine Superunit

- The Austroalpine Superunit, formed from rock deposits of late Palaeozoic, Mesozoic and early Cenozoic age in the Northern Calcareous Alps and the Gosau Group, and consists of altered rocks (metamorphic rocks) and rock deposits (sedimentary rocks) of Proterozoic, Palaeozoic and Mesozoic age in the Central Eastern Alps

The unconsolidated rocks belong to the following geological units:

- Molasse Zone in the Alpine Foreland, formed from rock deposits of early and late Cenozoic age (Palaeogene and Neogene) up until about 7 million years ago
- Inner Alpine basins such as the Vienna Basin, Styrian Basin and the Pannonian Basin, composed of rock deposits of the Cenozoic (Neogene) up until about 2.6 million years ago
- Deposits of the most recent geological period, the Quaternary, which are concentrated in the Molasse Zone and in the basins, but also overlap onto areas of consolidated rocks

Within the unconsolidated rock domains, there are also occurrences of consolidated rocks:

- Consolidated sands, gravels and rock debris forming sandstones and conglomerate or breccia
- Leitha limestone
- Volcanic rocks within the Styrian Basin

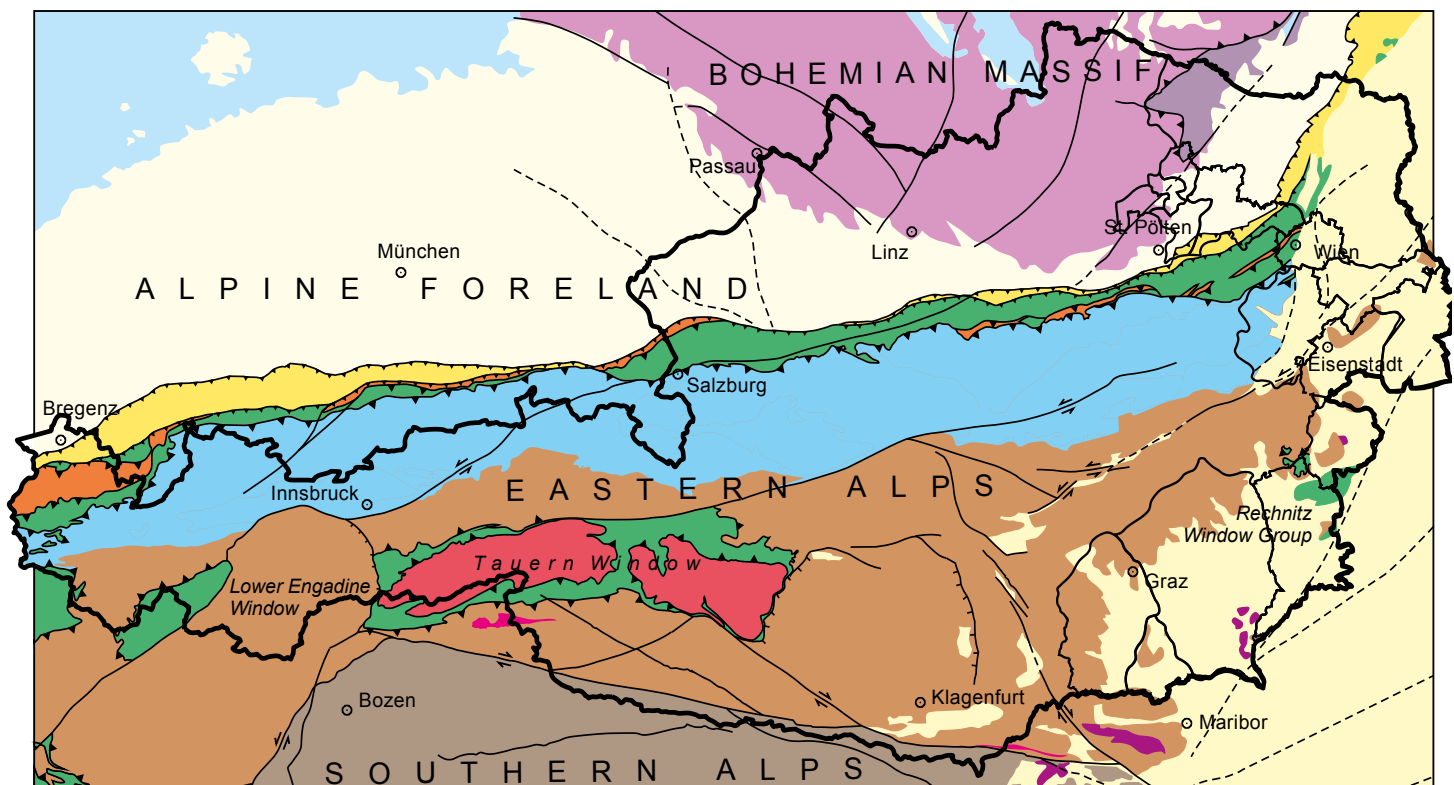
The limits of the large units of time are:

Proterozoic: older than 541 million years

Palaeozoic: 541 - 253 million years

Mesozoic: 253 - 66 million years

Cenozoic: 66 million years – present time, the Neogene / Quaternary boundary is placed at 2.6 million years ago, the Pleistocene and Holocene boundary is placed at 10,000 years before the present.



- Alpine Foreland**
- Molasse
 - Autochthonous late Paleozoic to Mesozoic sediments
 - Moldanubian Superunit
 - Moravian Superunit

- ↗ Overthrust
- ↘ Normal fault
- ⋯ Strike-slip fault (covered by recent sediments)

- Alps**
- Intramontane basins
 - Pannonian igneous rocks
 - Periadriatic igneous rocks
 - Allochthonous Molasse incl. Waschberg Zone
 - South Alpine Superunit
 - Austroalpine Superunit and inner western Carpathians, Northern Calcareous Alps
 - Penninic Superunit
 - Helvetic Superunit

100 km



*Silts and sands from Lake Pannon in Gols (Neusiedlersee),
photo: M. Heinrich 2006*

The main geological units of the Austrian winegrowing regions

The Moldanubian and Moravian Superunits are deep portions of an ancient mountain range, which extended from central Europe over the Iberian Peninsula to the Appalachian Mountains in North America. The southern end of these two units forms the Waldviertel region. The mountain range developed during the so-called Variscan Orogeny before 360 to 300 million years ago on the southern margin of 'Old Europe'. The formerly high mountains were mostly eroded, flooded by seas and parts have only been uplifted again during Cenozoic time to form a low mountain range. The present-day, undulating highland landscape has been deeply incised by the Danube and its tributaries from the north. The range of rocks is varied and colourful and the prevailing rock types are granite, gneiss (paragneiss – orthogneiss) metamorphosing from former sediments or igneous rocks, amphibolites attributable to volcanic activity, granulites, quartzites and marbles.

Helvetic Superunit and klippen of the Waschberg Zone: the rocks of the Helvetic Superunit are marine deposits and in the Vienna area occur as wedges within the flysch rocks in the form of red, green and grey, partly marly clays with thin layers of quartz sandstone. Like the rocks in the Bohemian Massif and the light-coloured, pure limestone klippen of the Weinviertel Waschberg Zone they belong to the depositional environment of 'Old Europe'. However, in contrast to the Moldanubian and Moravian Superunits, they were included during the Cenozoic within the Alps.

The rocks of the Penninic Superunit are remnants of a past ocean, the so-called Penninic Ocean. The flysch rocks on the northern margin of the Calcareous Alps in Lower Austria and Vienna are composed of a characteristic, often repeating sequence of sandstones, silt- and claystone or marl. They formed from mudslides

that flowed from the shelf edge into the deep sea. In southern Burgenland rocks associated to the Penninic Superunit are exposed in a tectonic window: these include green schist that developed from the ocean floor basalts, serpentinite, former mantle rock, and altered ocean basin sediments such as calcareous schists, phyllites and quartzites.

The rocks of the Austroalpine Superunit were originally located on the northern edge of Africa, and later formed the northern margin of the Adriatic Plate. They form the Northern Calcareous Alps (Lower Austria and Vienna) and the Central Eastern Alps (Lower Austria, Burgenland, Styria). The sediments and volcanic rocks from which the oldest rocks of this unit are derived, are more than 540 million years old. These include paragneiss, mica schist and amphibolites. Later, granite was intruded, being altered to so-called orthogneisses. In Palaeozoic time there followed deposition of sandy-clay sediments with intercalated basalt lavas and tuffs, calcareous reefs, sands, gravels, and salt and gypsum deposits. Many of these rocks later underwent deformation and alteration to varying degrees and occur today as phyllites, mica schists, marbles, quartzites and amphibolites. Some were penetrated by molten rock from the Earth's interior which consolidated to form granite or pegmatite. The youngest and topmost sedimentary rocks of this unit are of Mesozoic vintage and were deposited in a shelf, which was located on the edge of the Tethys Ocean, and later lay between the Tethys and Penninic Oceans. The rock sequence begins with red shales and sandstones followed by bedded limestones, massive reef limestones, bedded dolomite, intercalations of sandstones and clayey sediments and, in turn, carbonate rocks which originated in reefs and lagoons. There are also siliceous limestones and radiolarites that formed in deeper marine areas. Starting with the tectonic movements at the end of the Mesozoic the rocks of the Gosau Group were deposited, consisting of sandstones, marls, conglomerates and marly limestones.

Molasse Zone and Inner Alpine Basins: the Molasse Zone of the Alpine Foreland in Lower Austria includes gravels, sands and silty-clay sediments, which formed in a basin in front of the approaching nappes of the Alps. The majority of the sediments developed as the basin was filled by the so-called Paratethys Sea during Neogene time. They were deposited in deep and shallow waters, on the coasts and in deltas. After the sea had retreated, lakes and rivers were formed. The deposited material came largely from the uplifting, primarily calcareous rocks of the Alps in the south and to a lesser extent from the dominantly silicate rocks of the Bohemian Massif. The history of the Inner Alpine Basins in eastern Austria (Weinviertel region, Vienna, Burgenland, Styria) begins somewhat later. They formed due to a plate-tectonic related, easterly directed extension. However, a similar development of marine (Paratethys) to freshwater deposits is found. Under brackish and freshwater conditions (Lake Pannon) these basins finally became silted up and alluvial deposition became dominant. The sediments include rock debris, gravels, sands, silts and clays with varying amounts of carbonate content, which were supplied from the adjacent uplifting mountains. In quiet shallow marine areas, limestone developed, such as the Leitha limestone, composed of skeletal fragments of lime-precipitating red algae. Where rivers flowed into the sea, we now find gravels and conglomerates, and in the basins silts, clays and clay marls also referred to locally as schlier. The most recent marine sediments are about 12 million years old. In the Styrian Basin, deposition was accompanied by an intense volcanic activity about 15 million years ago, remnants of which can be found near Bad Gleichenberg and Weitendorf.

The geological development of the Quaternary, the most recent geological time period, started about 2.6 million years ago and is still ongoing today. It is of great importance for all the wine regions

of Austria. The essential characteristic of this geological period is the repeated alternation of cold phases (glacials) and warm intervals (interglacials): the last Ice Age ended in the Pleistocene about 10,000 years ago. These climate fluctuations are responsible for the shaping of the landscape with its valleys, terraces, hills and mountains, as we know them today, and also for the types of the most recent deposits. In Styria, about 2 million years ago, there was a second volcanic phase, to which the rocks of the areas of Klöch, Kapfenstein and Riegersburg are attributed.

The wine regions of Austria were not glaciated during the cold phases but were located in the vicinity of the glaciers, in the so-called periglacial areas. The latter were marked by intense freezing, frost and reduced vegetation cover. The glaciers planed large amounts of rock from the mountain ranges, which were transported as boulders by the meltwaters into the foreland areas and deposited there under decreasing rates of drag force and transport capacity. They form the terrace landforms into which the rivers cut when subject to renewed swelling, thus giving rise to a staircase of old valley floors with younger terraces occurring in a downward direction, ending with the present-day flood plain. Loess also developed in the same time as the terrace gravels during the cold phases of the Quaternary. It consists of rock dust blown by the wind from the vegetation-free, dry plains in front of the glaciers which was redeposited in the foreland areas, in particular on the east- and southeast-facing slopes. Loess shows a characteristic flour-like consistency and is yellow in colour. It is always calcareous, but with a varying content ranging from magnesium-free calcite to magnesium-bearing dolomite. Typical features also include its porosity and high degree of stability in the dry state: for example, the walls of narrow gorges remain standing while the non-compacted floor subjected to severe wetting is eroded deeper and deeper. Not all loess is preserved in the classic form: the ground became frozen at depth during the cold periods, thus only the slightest dip in slope was required to cause superficially thawed, water-saturated material to slide. Consequently, due to its altered structure, weathering and multiple freeze/thaw cycles caused further changes. Through these processes loam was formed, which is decalcified loess with increased clay content. In the terrain where deposits are exposed, both horizontal and vertical gradation of loess and loam can be seen: such occurrences make it extremely difficult to delimit these areas on geological maps.

Extremely ‘young’ geological processes such as weathering as well as extensive erosion and reaccumulation of deposits in linear streams and on slopes are of great importance for winegrowing. Products of these processes include loosening and disintegration of consolidated rocks, loamification of clay and micarich rocks, talus and alluvium, alluvial fans, muds, slope wash and colluvium as well as overbank loam and ultimately the soil-formation above all parent-rocks; the soil that supports and anchors the vines and serves as a water and nutrient reservoir.

Soil is a mixture of weathered rock and organic matter, in addition to its content of water and air. The formation of a soil usually starts at the surface of the rock, which can be either unconsolidated or consolidated, and progressively increases in depth over time. Soil formation and its further development takes place over long periods of time under the influence of various factors such as climate, groundwater, surface relief, vegetation, soil organisms and human use.

The three major rock groups

There are three superordinate groups of rock differentiated by geology:

- solidification rocks or igneous rocks occur as intrusive rocks (plutonic rocks) or as extrusive rocks (volcanic rocks)
- deposits or sedimentary rocks
- alteration or metamorphic rocks

Intrusive rocks and metamorphic rocks are also grouped under the term crystalline rocks. Crystalline rocks are commonly summarised within the wine community under the term ‘Urgestein (= primordial rock)’. Urgestein is a term that alludes to the great age of rocks. The term is not precise from a geological point of view and does not do justice to the diversity of the rocks with reference to their distinct properties – such as chemistry, mineral composition and texture – that are relevant to viticulture.

Igneous rocks are rocks that have solidified from a melt. Solidification of intrusive rocks occurs within the Earth while that of the extrusive rocks takes place on the Earth’s surface, whether on land or in the sea. The chemical and mineralogical composition of each may be very different: intrusive rocks are rather coarse-grained, for instance granite; extrusive rocks are rather finely grained, rarely glassy, one example being basalt.



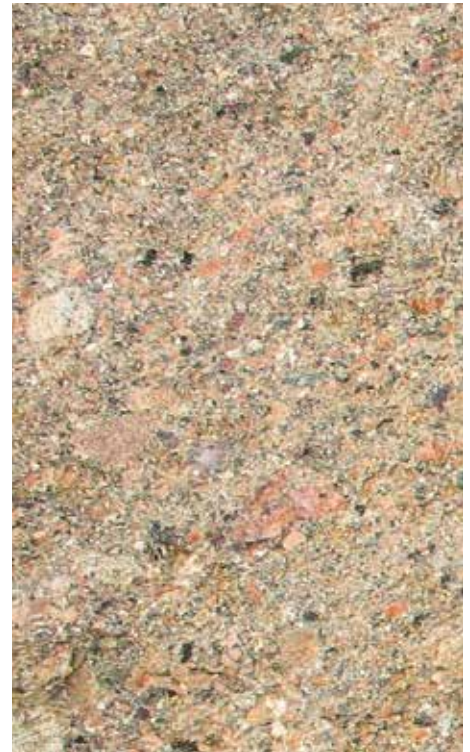
Loess in Oberdürrnbach (Weinviertel) © Thomas Hofmann



Volcanic tuffs in Kapfenstein (Vulkanland Steiermark), photo: M. Heinrich 2014



Crystalline gneiss with amphibolite blocks from Achleiten (Wachau); photo: M. Heinrich 2008



Conglomerate from the Zöbinger-Formation with characteristic red feldspars and clasts at Heiligenstein (Kamptal), photo: T. Untersweg 2006

Sedimentary rocks occur on the Earth's surface as erosion products of other rocks (clastic sediments) or as precipitates from water or by organisms (chemical and biogenic sediments). Clastic sediments are differentiated according to grain size in boulders, stones, coarse rock debris and gravel, sand, silt and clay. The process of consolidation is called diagenesis: then one refers to breccia, conglomerate, sandstone, siltstone and mudstone. Limestones are formed from the frameworks and skeletons of organisms. Upon consolidation, limestone can be converted to dolomite from input of magnesium.

Metamorphic rocks are formed when rocks in a solid state are subjected to variations in temperature and pressure conditions. This process is usually associated with some form of deformation, such as foliation or alteration in texture, related to changes in the water content of the rocks. The latter may result in alteration or formation of minerals.

Granite is altered to orthogneiss, limestone to marble, quartz sandstone to quartzite. Basalt may be altered to greenschist, amphibolite and, at very high pressure eclogite. Clayey and sandy sediments with increasing degrees of metamorphism are altered to slate, phyllite, mica schist and paragneiss and, at temperatures above 700°C, so-called migmatites.

Rocks are part of a cycle that repeats itself over and over: a topographical relief may be formed due to processes such as orogenies, volcanism or basin subsidence. Then rock material is eroded from the relief. This is deposited elsewhere as sediment. In the course of a subsequent orogeny sediments and their basement subside, become metamorphosed and undergo partial melting. As a result of uplifting processes a relief is again formed and the cycle repeats itself.

Important rock properties for winegrowing

Type and composition, age, formation, structure and bedding allow geologists to draw far-reaching conclusions not only regarding the geological development, but also in relation to the significance of rocks for mankind, economic and cultural development and sustainable public services. In addition to the distinction between consolidated and unconsolidated rocks from among the variety of parameters used to determine rock properties the following are the most important for viticulture:

- structure or texture
- mineralogical and chemical composition

In describing the structure of a rock, specification is given of whether a consolidated rock is coarse-grained or fine-grained, whether it is massively, coarsely or finely bedded, layered, foliated, jointed, fractured, weathered or dehydrated. In unconsolidated rocks it is important to pay attention to the grain size distribution and the particle shape, the degree of rounding and possible compaction. A very important factor to consider is the content of pore space and of the smallest rock particles (< 0.002 mm) with a large inner surface, the so-called clay minerals.

The individual grain size fractions are:

boulders: > 20 cm	sand: 0.063–2 mm
stones (pebbles): > 63 mm	silt: 0.002 to 0.063 mm
gravel (angular: grit): 2–63 mm	clay: < 0.002 mm

In nature, various grain-size fractions are usually mixed together, such as in clayish silt or sandy gravel.

Structure has an impact on the weathering behaviour of the rocks, the heating and root penetration capacity of the soil, the air, temperature and water balance, and through the content of clay minerals, on the transfer of nutrients.

COMPOSITION OF THE ROCKS

Minerals are the building blocks of rocks. Most rocks are formed of several minerals such as granite with feldspar, quartz and mica. Few rocks consist largely of only one mineral, such as limestone with calcite or quartzite with quartz.

Minerals have an ordered internal structure and a specific chemical composition, and they themselves in turn consist of one or more elements or compounds.

The main rock-forming minerals are:

a) silicates (their main components are silicon, aluminium and oxygen) such as feldspars (plagioclase and alkali feldspar), amphibole and pyroxene, quartz, mica, clay minerals, garnet and

b) carbonates such as calcite (calcium carbonate) and dolomite (calcium magnesium carbonate).

Other groups form the phosphates, oxides, sulphides and sulphates.

Common minerals in the three major rock groups are:

Igneous rocks: quartz, feldspar, mica, pyroxene, amphibole, olivine

Sedimentary rocks: quartz, clay minerals, feldspar, calcite, dolomite

Metamorphic rocks: quartz, feldspar, mica, garnet, staurolite, kyanite

The chemical and mineralogical composition of a rock determines the natural supply of nutrients and thus impacts on the choice of materials and varieties. The amount and type of clay minerals, having different properties with respect to water uptake and ion exchange capacity, has a strong influence on soil structure and workability, the behaviour of the soil water, on the binding and release of nutrients such as potassium and magnesium, and also on the susceptibility to erosion.

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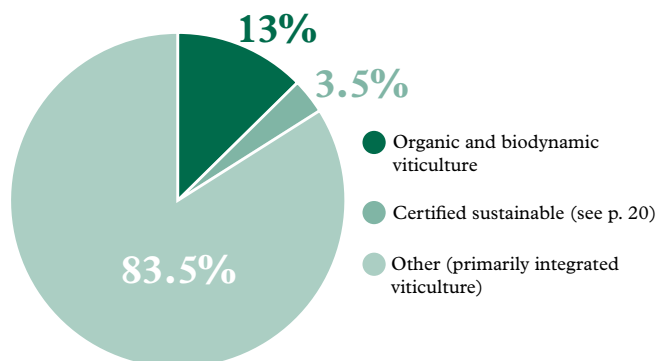
4. SUSTAINABILITY IN AUSTRIA'S WINE SECTOR

For many years now, sustainability has been an important theme in matters of agriculture. And winegrowing is an extremely concentrated and highly focused form of agriculture, since it involves the careful application of substances dedicated to the protection and care of plants, along with fertilisers in widely varied forms – not to mention its use of many machines and the energy they consume, as well as requiring a great deal of water. Meeting the goals of sustainable viticulture demands that resources be conserved as much as possible, and that production must transpire with the lowest possible level of emissions. And viewing sustainable viticulture from the holistic perspective, its scope expands to include the production chain, the distribution chain and finally the consumer as well.

After the Second World War until the end of the 1970s a backlog demand for foodstuffs persisted. During this period, mechanisation underwent significant development, as did the use of new treatments designed to protect plants from disease and pests. These developments contributed to an increase in production, as well as to safeguarding the supply. Particularly in the area of fertilisers, a great accumulated need had had to be met. On the other hand, mistakes were made during this time in the excessive use of technology and chemicals, along with the accompanying ignorance concerning the effects they would have. Only gradually – in the course of a general consciousness-raising in matters of ecology – did a counter-trend develop, through the implementation of practical, environmentally compatible production methods, like:

- **Integrated Viticulture**
- **Organic Viticulture**
- **Biodynamic Viticulture**

Distribution of production methods in Austria's vineyards, expressed as percentages.



Means of production keenly focused upon sustainability are gradually establishing themselves to a greater degree in our vineyards, even as these methods undergo continued and continual development. 13% of Austria's total area under vines is already being cultivated organically; with this, Austria plays a leading role on the world stage. A further 3.5% of the area under vines has been certified as sustainable, while the remaining 83.5% is predominantly being cultivated according to the precepts of integrated viticulture.

INTEGRATED VITICULTURE

Integrated Viticulture is a method of working toward the profitable production of qualitatively high value grapes, wine and other grape products. Protection of human health as well as conservation of the basis for production and the environment stand at the forefront of Integrated Viticulture. Through the general overview of the Agro-Ökosystem-Weingarten, all means of cultivation were taken into account. Three quarters of Austrian vineyard land is cultivated according to the principles of Integrated Production. Integrated production is an outgrowth of 'integrated crop protection'. The growing use of pesticides led to increasing difficulties in the 1980s. Side effects of pesticides/herbicides on the ecology were carefully examined with scientifically exact methodology, and as a result evaluated in terms of potential damage to useful organisms. Ecologically harmful and potentially damaging materials and preparations – including those potentially harmful to the user spreading these preparations in the vineyard – were limited in use (beyond a certain amount deemed permissible) or forbidden altogether. Over the course of the year, the soil – as in other methods of production – is to be planted with greenery or covered with other organic material.

Permitted herbicides for maintenance of the soil may only be applied in strip-form among the stake rows. Selective use of modern herbicides should not contaminate the soils over the longer term. This was not true of the herbicides formerly used, which are today forbidden. Only those materials expressly permitted in Integrated Viticulture for combatting disease and pests may be utilised. All materials, fecundating or therapeutic, listed under the biological production method may also be used. Wine production is governed by the Austrian Wine Law. Products made through this method of viticulture can be designated and described as 'wine made from grapes produced via Integrated Viticulture'. Utilising a practical combination of crop care measure and crop protection treatments will mean that, after a certain threshold of damage has been crossed, a lower level of CO₂ emissions will also be achieved because of the reduces number of passes made by tractors through the vineyards.



EU BIO Logo

ORGANIC VITICULTURE

It differs from integrated production in that chemical/synthetic nitrogen-based fertilisers, freely soluble phosphorus fertilisers and chemical/synthetic pesticides may not be used, and no chemical herbicides may be employed in soil management. For crop protection it is preferred to use crop-care treatments and crop-fortifying treatments (Pflanzenstärkungsmittel¹), but there are also crop-protection applications permitted specifically in biological viticulture. Out of these, copper- and sulphur-based preparations have the greatest relevance in combating peronospora and oidium. Wine production is governed by the Austrian Wine Law, and applicable products are listed in the Codex as permissible for the processing of organically produced grapes. The use of cultured yeast is permitted. As of the 2012 harvest, reduced SO₂ contents have been established for wines produced by organic viticulture. Products made using this method of viticulture are designated as 'wine made from grapes produced via organic and biological viticulture', since the regulations apply only to the production of grapes. As of the 2012 harvest, the descriptions BIO-Wein or Öko-Wein are permitted. Use of the EU BIO-logo with the code number of the certification authority is compulsory. Monitoring and examination by one of the official inspection bodies in Austria guarantees that production has complied with the guidelines of EU statutes and those of the Bio-organisations. Owing to the ban on herbicides and certain pesticides, the application of crop care treatments and mechanical loosening of the soil in the stake row necessitate an increased investment of time and money in cultivation and crop protection. With this, however, an essential contribution to enhancing the biodiversity in the ecological system of a vineyard will be achieved.

¹ Pflanzenstärkungsmittel – crop-fortifying treatments – are applications designed exclusively to enhance the resistance of plants against harmful organisms, and to protect plants from damage due to non-parasitic causes. This means that the application must have no direct protective effect against disease or pests. Should these conditions prevail, the use of a regulated crop-protection treatment is indicated. The great majority of crop-fortifying treatments are of natural origin, rather than being chemical or synthetic products. Evidence of a treatment's effectiveness is not demanded by law.

² Effectiveness of the preparations cited is not proven by scientific evidence.

³ The effect of these certain planetary constellations upon work in the vineyard and the cellar is not proven by scientific evidence.

BIODYNAMIC VITICULTURE

Biodynamic viticulture as practiced by a wine estate is based on the ideas and philosophies of Rudolph Steiner. Frequently called 'Biodynamic Viticulture', this can be understood as an augmentation of the organic method of production.

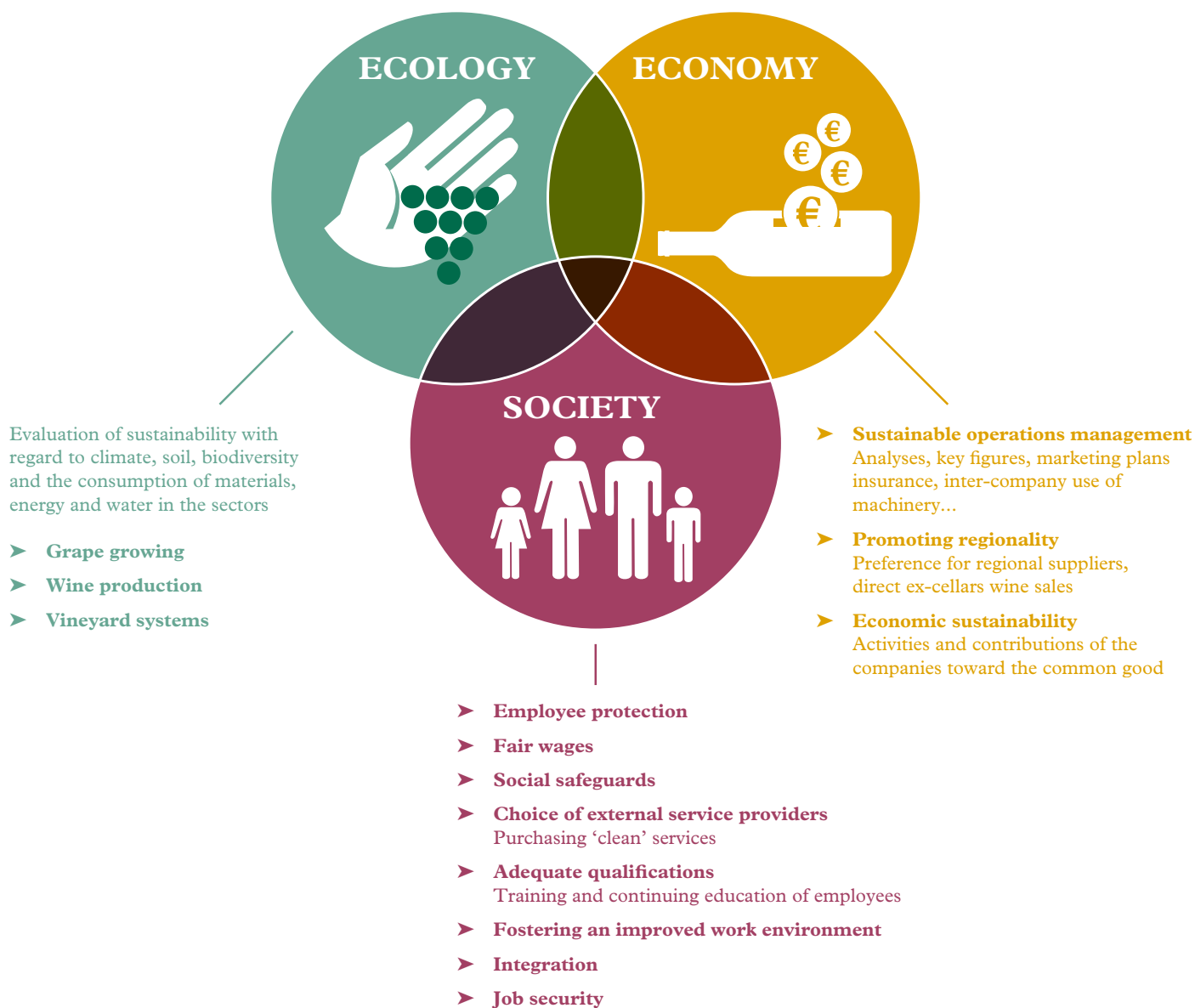
This method of production is articulated in a holistic overview of the agricultural establishment (man, animal, plant) and closed cycles, through species-rich crop rotation and animal husbandry; it is rather difficult to implement in wine producing estates. In support of the crop-fortifying treatments (Pflanzenstärkungsmitteln) used in organic production, additional specifically targeted preparations like horn silica and horn manure preparations² as well as various plant-extracts are introduced. The holistic view also includes acknowledging cosmic influences like the phases of the moon upon living organisms. Soil cultivation, sowing, planting and cellar work should be carried out in observance of the planetary constellations³ so far as the estate's structure and weather conditions permit.

As in organic viticulture, freely soluble chemical/synthetic fertilisers and herbicides are forbidden. Based upon soil analysis, mineral fertilisers may be applied. The soils are to be planted with greencover and should be regularly treated with organic fertiliser (unfortunately, obtaining an adequate supply of organic fertiliser is not so simple for a wine estate. If purchased, it must be supplied by a biodynamic establishment.)

Biodynamic estates guarantee that all substances used on their premises are free of any genetic manipulation.



CERTIFIED SUSTAINABLE



For many years, sustainability has presented an important theme in agriculture – and increasingly so in wine production. Acknowledging this, in a project spanning the course of several years, the Austrian Viticultural Association has developed an online-tool for measuring the sustainable work practices of the domestic wine production sector.

With this, Austrian winegrowers can conduct an autonomous evaluation of their own establishment, and, as of spring 2014, in one additional step can apply for a certification of sustainability. Certified estates may then add the declaration 'certified sustainable' along with the estate's registration number to their label, if they wish. Shown on the right are variants of the logo for use on wine labels:

Sustainability as a necessity in domestic viticulture

Wine production is an extremely concentrated and highly focused form of agriculture, in that it involves application of substances designed for crop protection and stimulation of growth – not to mention the demands it makes on energy, water consumption and transport. Moreover, viticulture reacts in an extremely sensitive fashion to changes in the weather, like long periods of drought or heavy rainfall, which look to be amplified by the ongoing effects of climate change. This raises questions: – How can viticulture adapt to changing climate conditions? and – What form does sustainable viticulture take, producing wine of high qualitative value, in the ecological sense as well as the social and the economic? What means are necessary to bring this about?

An online tool for self-determination of sustainability

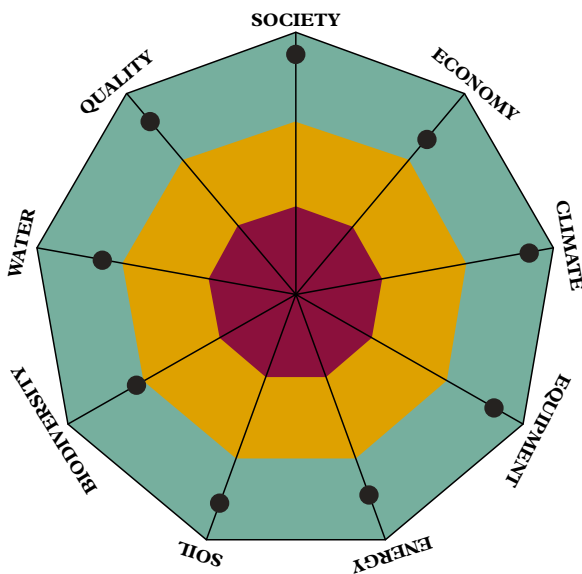
As an answer to previous climate-related projects and building upon them, the Austrian Winegrowers' Association initiated the development of a certification system for wines produced by sustainable means, one which growers could put to use independently. Aided by technical specialists – and in many steps – quality standards were defined for various processes (grape production, winemaking, structure of vineyards, social factors and economics) and means were developed for their sustainable implementation. The results of the long years of development were presented for the first time at the Bundesweinfesttag on 24 June 2014.



Autonomous responsibility as basis for certification

In this programme, available online to all, winegrowers are able, upon entering the figures and measurements of their establishment, to receive an evaluation of their sustainability in form of a diagram (see example below). The figures entered in the various measured categories, depending upon the individual aspect of the process (grape production, wine production, structure of vine-

yards), are automatically evaluated according to a predetermined key. This means that measures which contribute only slightly to sustainability receive a lower score, while – for example – the changeover to lightweight glass in the estate's choice of bottles is regarded as a significant step.

When all information has been entered, the result is displayed in the form of a diagram. The black dot marks the current value in the category. The farther outward the dot lies, the greater the element of sustainability in this area. The red field indicates appreciable potential for improvement, while the green field indicates sustainability that is better than average. The system does not issue any concrete figures, but rather provides a comparative reference. Thus it becomes possible for the winegrower to learn how far removed they stand from the optimally sustainable estate, and which improvements might be attained by employing diversified means. For appraisal of these measures with respect to their sustainability, the following categories are currently included: neutrality with respect to climate, water consumption, energy input, application of resources (equipment), fertility of soil, biodiversity, higher standard of quality, social aspects, and economic viability.



	German	English
Version 1	 NACHHALTIG AUSTRIA	 SUSTAINABLE AUSTRIA
Version 2	NACHHALTIG AUSTRIA.AT ZERTIFIZIERT 1234567	SUSTAINABLE AUSTRIA.COM CERTIFIED 1234567

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What's in a Name? Defining Orange and Natural Wine.



Twenty years ago, the pinnacle of fashion for an Austrian wine-grower was to release his or her premium red blend, aged in expensive new French oak. But times have changed – new oak is no longer regarded as being on the cutting edge.

Producers these days are more likely to pour you their 'Orange wine', or a special cuvée made without added sulphur – a 'Natural wine' perhaps. They might also use terms such as 'raw wine', 'skin contact' or the German adjective 'maischevergoren'.

Natural and Raw Wine

Natural wine, together with its synonym 'raw wine', is the broadest of these categories, a term that's become increasingly popular over the last decade to mean wine made with the least possible intervention from the winemaker. Unlike terms such as 'organic' or 'biodynamic', 'natural wine' has no official status, no certification programmes and no fixed definition.

The natural wine movement started in France in the 1980s, when Jules Chauvet and Jacques Néaupert began their research and experimentation into how to make wine without the use of the anti-oxidant and preservative sulphur dioxide. Since then, vin nature has blossomed into a diverse yet global counter-culture movement, fighting against homogenisation, industrialisation and the culture of Parkerpoints that dominated the 1990s and 2000s.

So what does this say about the liquid in the bottle? Most would agree that the idea of natural wine means the following:

- Organic or biodynamic viticulture – whether certified or not
- Hand-harvested fruit
- Spontaneous fermentation, without the use of added/laboratory yeasts
- No additions or adjustments to the must, so no acidification, no chaptalisation and no yeast nutrients or enzymes
- No heavy manipulation of the wine, eg: spinning cone, reverse osmosis, micro-oxygenation, cryo-extraction

- No filtration
- No fining
- Minimal or no sulphur dioxide additions

The above definition was adopted by Decanter magazine for a panel tasting of natural wines held in January 2017.

Natural wine has its more ardent supporters, who would also insist on:

- Absolutely no added sulphur
- No inhibition of malolactic fermentation in white wines
- No temperature control of any sort during fermentation
- No new oak

While there's no single definition, a number of growers' associations and other organisations have made attempts to classify and certify producers on a voluntary basis. Rawfair is fast becoming one of the world's leading natural wine fairs, and has a strict charter of quality criteria for submissions, including an upper limit of 70 mg/L of total SO₂ – this is less than half the amount allowed in standard dry wines, under EU law.

Growers' organisations are numerous, and all have slightly differing rules – some stricter, some more lenient. They include the French Renaissance des appellations, Italian Triple A (both with multiple Austrian members) and Italian ViniVeri (also with internationally-based members, but currently no Austrians).

A logical question at this point would be 'Isn't it enough to be certified organic and/or biodynamic'? The answer is complex, but mainly centred around the fact that these farming methods don't control everything that happens in the wine cellar, although they do specify lower total SO₂ limits than for conventional wines.

A producer may have organic certification and start with beautiful, even biodynamically-grown fruit but then work rather conventionally in the cellar. It could then be argued that this creates a misconception for the customer, who sees the biodynamic symbol of the bottle and expects a product that is 'natural' rather than 'industrial'. The natural wine movement addresses this issue by recognising that integrity is just as important in the winery as it is in the vineyard.

American writer/journalist Alice Feiring and UK based Master of Wine Isabelle Legeron are two of natural wine's most famous supporters and communicators. Both talk of natural wines as being 'alive' in a way that industrially-produced wines are not. Legeron gives this description: 'Fine natural wines are vibrant and alive, and show excitingly diverse personalities that are full of emotion'.

The category is controversial, with some wine critics and experts claiming that it is merely forgiving of potential faults in a wine. Natural wine fans don't see anything wrong with a cloudy wine, or with noticeable sediment – a circumstance that would be enough to have a wine removed from the shelves of most supermarkets, where aesthetic conformity and freedom from blemish are the norm.

Natural wines can sometimes have higher levels of bacteria such as *brettanomyces* or volatile acidity than conventional producers would normally tolerate. Whether these factors 'work' in a specific

wine is partly a matter of individual taste. *Brettanomyces* has often been cited as a key component, albeit an unrecognised one, in many of the world's most classic red wines.

Orange Wine

Orange wine is often confused with natural wine, and the two are sometimes erroneously considered to be synonymous. Where natural wine refers to a broad category – even an ideology – orange wine refers simply to a winemaking technique.

The name orange wine was coined by UK wine importer David A. Harvey in 2004, and has since become accepted as the most convenient way to describe white wines made with extended skin contact/skin maceration (extended meaning days, weeks or months).

Just as 'rosé wine' means a wine made from red grapes but with very little skin contact, so an 'orange wine' is a wine made from white grapes with extended skin contact during the fermentation.



Fermenter of natural stone and Concrete egg (© Walter Kaltzin)

This has led to some defining orange wine as 'the fourth wine colour' or as 'a white wine made as if it were a red wine'.

The extended skin contact technique is most well established in the formerly Austro-Hungarian corner of the Adriatic which is now technically Italian Friuli and Slovenian Goriška Brda. Extended periods of skin maceration have been common in these regions for centuries. A Slovenian winemaking manual from 1844 confirms this. Its author, the priest Matija Vertovec, recommends macerations from 7–30 days for both red and white grapes.

Leaving white grapes with their skins – and in some cases stems – is an even older idea in the republic of Georgia, where the technique of making wine in qvevri (large amphora-like vessels which are buried in the ground up to their necks) has a history of around 8,000 years. Arguably, Georgian qvevri wines made from white grapes are the original 'orange wines'. Here the skin contact can be as long as nine months.

Orange wines are a fascinating hybrid between red and white, with some of the structure and tannins that would normally be expected only in red wine, but also with the freshness and fruit from white grapes. The extended skin contact brings up a smorgasbord of unusual flavours, from overripe or bruised orchard fruits, to herbs, hay and chamomile.

There's a common misconception that orange wines are supposed to be oxidised, no doubt due to their colour, which can span anything from a light amber gold to a deep russet brown. Oxidation is rarely the desired goal, with winemakers who are expert with the style usually ensuring that their vats are closed and topped up once fermentation has completed.

By now, a large number of Austrian producers have taken to the orange wine style, starting around 2005. Some make their orange wine in the traditional Friulian/Slovenian manner – wild yeast fermentation, no temperature control and minimal use of sulphur – whilst others use the extended skin contact technique within a more conventional or 'modern' paradigm, to add a little spice to their white wines. Here's where confusion sets in – some orange wines can thus also be classed as natural wines, while others might not necessarily fit that definition.

The final misconception is that orange wines are always made in clay amphorae or similar vessels. Whilst this is true of the Georgian tradition, most of the acknowledged masters of orange wine in Friuli and Slovenia use open-top wooden fermenters.

Although natural wine and orange wine may both be minute niches, they still prove to be exciting additions to many winemaker's portfolios – or even their one and only passion. With many Austrian winegrowers following this path, the best of them manage to yield some of the most fascinating, characterful wines, enriching both the Austrian wine scene and the market in general.



Amphora (© Walter Kaltzin)



5. CHANGES IN THE WORLD WINE MARKET

Experts all share the same opinion: the wine world has changed more over the past 30 years than it had during the previous 1,000 years. Some essential developments:

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a) Surge in quality across the board

Increased professionalism around the world; the surge in available choices of higher quality wines.

b) Increased competition from an ever-increasing supply of high quality

The wine market leaders, France, Italy and Spain, are seeing consistently increasing competition from New World and CEE wine countries. The entry-level wine segment is increasing in value, and simultaneously, there is an ever-increasing supply in the premium and ultra-premium segments that continue to exceed demand. Therefore, the higher price ranges are subject to more competition and prices will inevitably come under pressure in the medium term. There will be increased price volatility in traditional markets.

c) Emergence of new sales opportunities

New sales distribution channels are coming from new markets; largely due to the social and economic development of the Western lifestyle. This is particularly true for emerging markets (important industrialised and developing economies), the BRICS countries Brazil, Russia, India, China and South Africa for example. There are also new markets developing with the growth of a developing wine culture, to the detriment of beer & spirits consumption (e.g. Scandinavia, United Kingdom, Ireland).

d) Movements in distribution channels (from an Austrian domestic market perspective)

There has been a steady decrease in on-trade (restaurant) sales in winegrowing areas and rural areas. By contrast, there have been increases recorded in cities and touristic regions with higher average wine prices. Cellar-door sales continue to decline. Wine depletions in food retail and discount channels are growing; with wider and higher price ranges (5–10 Euros and above). There is also a growing number of wine retail outlets that include an element of lifestyle (wine bar, serving food). Mail order and online web shops are growing for top and international icon wines, and wine merchants and distributors with exclusive brands are becoming increasingly rare. Leading winemakers have chosen to supply their wines to a range of distribution partners both in Austria and abroad in key export markets. The availability of top wine brands is increasing.

e) Altered consumer behaviour: new consumers drink 'differently'

This is illustrated by the following developments: further decline in wine consumption in traditional wineproducing countries, yet there is rising beer consumption. Wine has become a luxury good. Wine drinkers want to taste through a range of different wines and are no longer loyal to one specific wine or brand. Demand for price ranges from 4-10 Euros is rising and fine 'wining & dining' is regarded as a sign of prosperity (social entertainment). There is a trend that favours white wine, and that is moving away from high-alcohol wines (over 13.5%). High-end restaurants are recording a huge growth in environmentally conscious orange and natural wines. The question is whether this represents a short-term flight of fashion or if it is here to stay? The popularity of wine-based cocktails is increasing among younger drinkers: away from cola mixed with red wine to Aperol Spritz, Hugo, Bellini and Testarossa.

f) New communication channels and wine reviews

Appearance, language and environment have all changed dramatically, and the significance of trade publications and reviews is declining. The wine scene is getting younger; those getting into wine are likely to be 30 years old, rather than 35. Social media networks, blogs, Facebook, Twitter, Pinterest and the like lead to an inflation of loud, shrill and muddled comments. Making a mark is becoming increasingly difficult.

g) Polarisation: between 'industrial' and 'original' wines

While traditional consumers still prefer 'classic wines' in the price ranges of 4–10 Euros, there is an increasing polarisation between high-volume wine brands, that are commercially successful marketing products, and small-scale quality wines that reflect their origin from hard-working, family-run small and medium wineries. Sustainability is becoming an increasingly important profiling element; organic, orange and natural wines in response to the industrialisation of the sector.

* Eurostat applies the term 'CEC' or 'CEE' (Central and Eastern European Countries) to the following countries aiming at a membership in the EU: Albania, Bosnia & Herzegovina, and Kosovo.



6. THE STRUCTURE OF THE AUSTRIAN WINE SECTOR

*Austria has a total area of **46,500 hectares** under vines. This vineyard area is currently cultivated by **14,000** individual wine producers (number of harvest registrations), of which only **about 4,200** are counted as being bottlers.*

Over the past 25 years, there has been a noticeable shift towards larger wine estates and a decline in smaller wine estates (in 1988, there were a total of 45,000 estates). When compared to Australia, the small-scale structure of the Austrian wine industry is apparent. Australia's vineyards have increased from 59,000 ha to 164,000 ha over the past 25 years. In addition to this, Australia's yields are much higher than those of Austria. Yet Austria has more than twice as many bottlers.

46,515 ha of vineyards are currently being cultivated; a sum that lies well beneath the potential figure of 60,000 ha. On the one hand, the drastic reduction in the number of wine estates can be attributed to the fact that a large number of grape growers with a

vineyard surface area of less than one hectare have ceased to exist. On the other hand, the average producer size has increased (to 3.22 hectares), due to the increase of the number of producers with more than 5 ha.

There is a noticeable shift towards a larger business structure and a decrease in the number of smaller producers. Small estates are mostly managed part-time, but there is a significant increase in full-time managed estates.

The production capacity of wineries in Austria

The total number of 'Qualitätswein' bottlers in Austria is approximately 4,200 wineries. Wineries with a production exceeding 30,000 litres per annum now number more than 1,500. These estates are at the forefront of the Austrian wine industry, and all of them work in close cooperation with the Austrian Wine Marketing Board (AWMB).

A comparison of wine sales in 2009 with the figures for 2016, as submitted by registered estates, illustrates that the number of wine producers with annual volume exceeding 30,000 litres (not considering possible vintage variations) is rapidly increasing. At the same time, the total sum of wineries continues to decline. This shows a clear indication of the rapid structural change within the Austrian wine industry.

Austria
46,500 ha

4,200
bottlers

Australia
164,000 ha

approx. 2,000 bottlers



	producers 2009	producers 2010	producers 2012	producers 2014	producers 2016	producers 2009–2016 +/-
over 1 million litres	19	17	18	17	18	-1
500,001 - 1 million litres	18	29	32	33	31	13
100,001 - 500,000 litres	159	321	311	325	300	141
50,001 - 100,000 litres	340	630	546	578	519	179
30,001 - 50,000 litres	440	685	694	658	660	220
10,001 - 30,000 litres	1,653	1,915	1,959	1,788	1,604	-49
5,001 - 10,000 litres	3,852	1,291	1,294	1,148	1,052	-2,724

Source: *Bundeskellereinspektion*

The number of producers who bottle their own wine, displayed in litres, according to the total volume of wine bottled during a given year. The data compares 2016 with 2009, and includes all quality levels. (Stock declaration 2009 and 2016. Sales figures provided by registered companies obligated to report.)



7. POSITIONING OF WINE FROM AUSTRIA

THE AUSTRIAN WAY

In a constantly changing world wine market, it is imperative that the Austrian wine industry thoroughly examine the positioning of its wines and reacts to developing trends, positioning determined by the structures and requirements specific to Austrian wine production.

© Loisium

AUSTRIA:

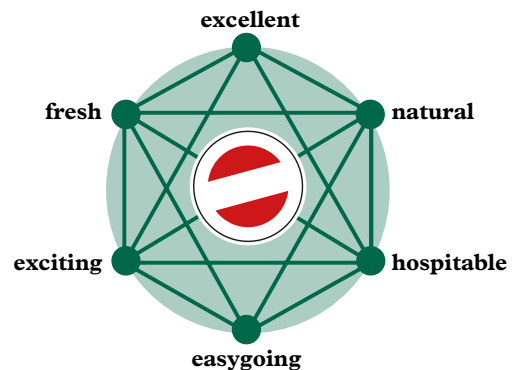
Small, yet successful thanks to a strong identity

The small-scale structure falls prey to competitive disadvantages against the more highly industrialised wine cultures with high production wineries. For example: small quantities of product, few large companies, brands with hardly any international recognition, limited advertising budgets for the individual companies, complicated names and nomenclatures, etc.

On the other hand, Austrian wine is finding more and more supporters throughout the world, because of its outstanding quality and the emphasis it places upon authenticity. This is confirmed by steadily increasing export figures in key markets such as Germany, Switzerland and the USA, as well as the Netherlands, Poland, Scandinavia and Russia – and also in the Asian markets China, Japan and Hong Kong

Due to the distinctive nature of the Austrian wine industry's structure, it is difficult to employ the customary marketing techniques, as Austrian wine does not have even 1% share of the world's wine production, of which no more than a quarter is exported. Therefore, Austrian wine must be marketed as a valuable niche product for export. Here the pivotal issue is the distinctive identity of the Austria as a wine-producing nation.

What makes us what we are? The DNA of AUSTRIAN WINE



Austria is an **easygoing** and **hospitable** nation right in the heart of Europe, with a contemporary appreciation for its own traditions, with a distinctive and unique culinary culture. Its young and creative wine scene is always on the go, and thanks to climatic conditions in Austria – unique in all the world – offers **refreshing** wines, characterised by a deft and agile concentration born out of the interplay between ripeness and acidity. **Environmentally conscious** family businesses employing artisanal techniques produce **excellent** wines of the elite class in Austria, with a fair relationship between quality and price coupled with the guarantee of stringent governmental controls.

A wineproducing nation could not be more **exciting** in this day and age!

ÖSTERREICH WEIN 
Große Kunst. Ohne Allüren.

AUSTRIAN WINE 
The Art of Wine. Down to Earth.

THE PRINCIPAL CAMPAIGN 'SEVEN ELEMENTS'

The unique and distinctive character of Austrian wine represents the centre of the Austrian Wine Marketing Board's most prominent campaign. It derives from the three core pillars and represents seven individual elements. The 'Seven Elements of Excitement' are applied by the Austrian Wine Marketing Board to present convincing arguments and to promote communication and in-depth, global media coverage.

1. THE CLIMATE

The tension of opposites

Austria's special geographic setting is the most important factor for the exceptional quality of its wines. Although Austria is at the same latitude as Burgundy, it is much more centrally located within Europe. It is consequently in the transitional zone between the mild and damp Atlantic climate, and the continental Pannonian one, which has much wider variations in temperature. Warm, sunny summer and autumn days with northerly, cool nights are key to the development of fresh, aromatic wines with good body and fine character. There is no other place on Earth where the refreshing wines are so concentrated, or where opulent wines exhibit such grace.

2. THE LAND

Beautiful landscapes, demanding soils

Austria is a relaxed country with an unmatched quality of life. This is one of the key reasons why Austria has become a globally-renowned destination for tourism. Many holidaymakers view Austria as the most hospitable country in Europe. This is especially true for its picturesque winegrowing regions, which cover over 46,515 hectares: the Wachau and the classic regions in Niederösterreich (Lower Austria) either side of the Danube, Steiermark

(Styria) and its spectacular ranges of hills, Burgenland with the natural paradise Neusiedlersee (Lake Neusiedl), and Wien (Vienna) – the world's only wineproducing capital city. And the character of Austria's wines is just as individualistic as the character of the regions they hail from. In addition to climate, the various soils are a key factor behind this individuality: crystalline stone terraces or vast layers of loess in Niederösterreich, calcareous soils in Nordburgenland and Südsteiermark or volcanic soils in Kamptal and Vulkanland Steiermark. This means that, despite being a small wine producing nation, Austria offers a wide range of different, interesting wines which nevertheless all share a dynamic tension between ripeness and freshness.

3. THE GRAPES

Indigenous as well as international

Internationally successful varieties such as Riesling, Sauvignon Blanc, Gelber Muskateller (Muscat Blanc à Petits Grains), Weissburgunder (Pinot Blanc), Chardonnay, Pinot Noir, Merlot and Cabernet all ripen in particular regions and sites in Austria, producing great wines in their own right, with finesse and regional typicity. Over recent years the great potential of autochthonous Austrian grape varieties has become ever more apparent, and Grüner Veltliner is preeminent amongst these. It has long since established itself as one of the great white wines of the world and as a result it is being planted more and more frequently in other parts of the world. At the same time, international wine experts are discovering exciting rare varieties such as Zierfandler, Rotgipfler, Roter Veltliner, Neuburger and Wiener Gemischter Satz, as well as Austria's typical red wines made from Zweigelt, Blaufränkisch and Sankt Laurent. Austria also has truly terroir-driven jewels including rosé-coloured Schilcher from Steiermark, made from the Blauer Wildbacher grape variety, as well as the nobly sweet Prädikatsweine from the Neusiedlersee, especially those made from Welschriesling.





4. THE CULTURE

Great tradition meets the younger generation

For over two millennia, wine has been a part of Austrian culture. Roman cellars, mediaeval villages, baroque monasteries and castles are all part of the typical landscape of our winegrowing regions. However, despite paying all due respect to its ancient traditions, Austria has now become an exciting, modern wine country with an internationally recognised depth of quality. These developments can be seen not only in the shape of outstanding wines, but also in a wave of new architecture, which has gained international attention for many wineries. Austria's experimental 'natural' wine scene is also especially dynamic. Today's young winemakers are building on traditional knowledge, and are combining it with the experience they have gained in oenology schools and wine estates around the world, and they are confidently treading a new path.

5. NATURE

Performance with awareness

Austrians love nature and as a result they treat it with the greatest of respect. Environmental protection, water purity, healthy and GMO-free food, biodiversity, energy and materials efficiency are all treated with the highest priority. For this reason it should come as no surprise that Austria is the world leader in organic farming: 21 per cent of the agricultural area and more than 13 per cent of all vineyards are already managed according to organic farming guidelines*. There is also an official certification scheme for sustainable viticulture in Austria. And lastly, the majority of grapes are still harvested by hand. Despite this – or perhaps precisely for this reason – the wine industry has developed with special dynamism in recent times. The number of internationally competitive companies is growing steadily, and new names are gaining recognition beyond Austria's borders every year. The curve of ever-increasing export turnover is similar to that of the most successful countries in the New World.

*Source: BMLFUW

6. VALUE FOR THE MONEY

High quality, fair prices

Family operations dominate the Austrian winemaking scene, which is why the focus is not on mass production. As a result of this ownership structure, and the high labour intensity inherent in artisan production methods as well as strict yield restrictions, Austria as a wine-producing country can only sell at entry-level prices in exceptional circumstances (large harvests, one-off marketing offers, sales ...). Nonetheless, Austria's wines are excellent value for money in all the profitable price bands. Many of the 10 to 20 Euro wines offered by wineries with sales outside Austria are at quality levels which usually cost significantly more on international markets. Top Austrian wines with international reputations are especially good value. A leading American importer and wine expert put it like this: 'Grüner Veltliner is the greatest value in the fine wine world. The more you spend, the better the value.' This quote definitely also applies to other Austrian wines in the top segment.

7. FLAVOUR

Ideal pairings, from schnitzel to sushi

Austrian wines feature a concentrated body and climate-driven freshness which makes them an excellent match for an exceptionally varied range of cooking styles and cuisines: from Central Europe to the Mediterranean and beyond to Asian foods, and from ethnic food to fusion.

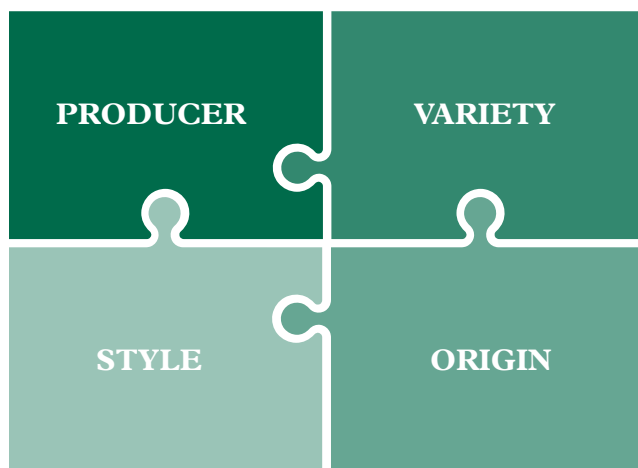
At the annual 'International Congress of Chinese Cuisine & Wine' in Beijing and Singapore, Grüner Veltliner & Co are traditionally classified as some of the best wines for pairing with Chinese and many other Asian dishes. But Austrian wine is of course firmly rooted in Austria's wonderful culinary tradition. In short: it is the ideal match for the widest possible range of foods, from schnitzel to sushi.

8. THE APPEAL COMES FROM IDENTITY

*The perception of a product is crucial for its **market positioning**. It comes into the mind of the consumer following a clear and defined **product identity**.*



For a small-structured and cost-intensive wine industry like in Austria, it is absolutely imperative that there is a clear identity in the future, in which a highly valued, environmentally conscious and yet modern image is created, in order to compete with the intensively advertised branded products from international companies. A wine's identity comes down to a number of different factors.



8.1 Producer

In Austria, the name of the winegrower or wineproducing family is often the brand name, yet the domestic wine scene has changed tremendously over the past few decades. On the one hand, a wealth of new names have made it to the top, while on the other hand, many efficient wine producers, in terms of volume, have emerged. A consistent corporate identity with corresponding corporate design (wine labels, brochures, website, wine architecture, and so on), are today the norm within this group.

8.2 Variety

A wealth of high quality, indigenous (autochthonous) grape varieties, led by the Grüner Veltliner, strengthens the distinct identity of Austrian wines. But 'international' varieties as well (such as Riesling, Sauvignon Blanc, Weissburgunder and so on), yield terroir wines full of character in certain well-suited Austrian wine regions. Austrian wines' clear emphasis on the importance of origins is one essential element enabling them to distinguish themselves when compared against tough international competition.

The planting of grape varieties is controlled by the varietal regulations of the federal states. These are quite extensive because they also govern table grapes and grapes for wines for private production (for example, for the Uhdler in Burgenland). Fungus-resistant varieties have come steadily into greater focus (PIWI is the German-language acronym), which above all may help to solve many problems for the growers working organically. For Qualitätswein (including Prädikat wine) and Landwein, there are, for the time being, 22 white and 14 red grape varieties (also cuvées or Gemischter Satz) permitted in Austria. The Ministry of Sustainability and Tourism is responsible for determining the quality grape varieties. 'The Austrian Federal Minister of Sustainability and Tourism has to establish through regulation the grape varieties which will bring, because of the climate and soil conditions, high quality grapes for pressing and fermentation (Qualitätswein grape varieties).' See Wine Law 2009, § 10, Paragraph 6. See also the chapter Grape Varieties, from page 86.

8.3 Types

Lack of information concerning the styles of wine often causes a certain hindrance. The old Qualitätswein categories (Qualitätswein, Kabinett, Spätlese, Auslese...) are usually only declared on the labels of sweet wines, and therefore the consumer is left increasingly in the dark. During the 1980s, the Vinea Wachau proved their open-mindedness with their introduction of the categories Steinfeder, Federspiel and Smaragd. This solution, however, has the disadvantage that it can only be applied to one winegrowing region. It would be very confusing to attempt to enforce a tailored category of products into every region.

There is currently a trend in the market toward lighter wines. This works out well for Austria, which remains a cool-climate wine-producing country. Great wines now define themselves consistently less by means of their alcohol content, even given the fact that many great wines are of a robust nature. Other criteria are becoming more significant these days are, like the time devoted to maturing, later release to the market or more specific provenance, which lead to more complex, terroir-typical and cellarworthy wines. As a rule, consumers choose wines from various basic types such as sparkling wine and its relations, white wine, red wine, rosé wine or Prädikatswein, according to the occasion. To provide a detailed description of those basic types, the AWMB is working with an informal typology of ten categories, which will also be utilised as the basis for building tasting lists and exhibitor catalogues for presentations.

1. **Perlweine & Sekte**
(including PétNat and Sekt made via tank fermentation (Charmat process))
2. **Sekt produced by traditional bottle fermentation**
(examples, Sekt g.U. Reserve & Grosse Reserve, or other Sekt produced by bottle-fermentation)
3. **White wines, classic and refreshing**
(ranging from light wines such as Steinfeder and Junker to the classic Gebietsweine, for example Weinviertel DAC or Steirische Klassik...)
4. **Grand white wines with aging potential**
(ranging from wines with terroir character such as Ortswein or the equivalent wines from large vineyard sites to great single vineyard wines, to reserve wines of all types)
5. **Rosé wines**
(dry rosés or Schilcher, with or without more specific designation of origin)
6. **Fruit-forward red wines**
(fruity and classically vinified variants, for example Gebietsweine such as Neusiedlersee DAC or Rubin Carnuntum)
7. **Grand red wines with aging potential**
(ranging from monovarietal single vineyards wines to sophisticated cuvées and all types of Reserve wines)
8. **Alternative wines**
(‘natural’, orange and others, so long as they do not fall in one of the above categories)
9. **White wines, off-dry and medium-sweet**
(Spätlese and Auslese with residual sugar)
10. **Nobly sweet wines**
(sophisticated and sweet Prädikatswein)

8.4 Origin

A further important factor in the identification of a wine, in addition to the producer or brand name, variety and style, is its geographic origin. This element is well suited to the overall umbrella marketing strategy. In contrast to an industrialised grocery production, without any declaration of origin, where the base product is sourced where it is cheapest, the Austrian wine marketing's fundamental strategy is the focus on the locality of its products. A strong emphasis on the origin of wines conveys a clear quality-minded orientation, yet prevents the interchangeability of grape production. With the declaration of a verifiable origin of wine on the label, the consumer has the opportunity to choose a quality-orientated, authentic and sustainable wine production.

The geographical designation of winegrowing areas, winegrowing regions and Grosslage sites is regulated by the wine law. Vineyard designations and names of the Rieden (vineyard sites) can be found in the vineyard land registry (cadastre) at the district administrative authorities. Since up until now it is merely the name of the Ried but not the exact boundaries between the vineyard sites that are entered in most cadastres, there is currently a comprehensive, legal and official demarcation of the vineyard sites being undertaken in all winegrowing regions. The vineyard sites of every winegrowing municipality must subsequently be listed with the district authorities and published. As of the 2016 vintage, wines from these so-defined single vineyards must according to statutes of denomination be required to carry the term ‘Ried’ before the name of the vineyard. An increasingly important category of provenance is the Ortswein, which is placed between the categories of Gebietswein and Riedenwein.

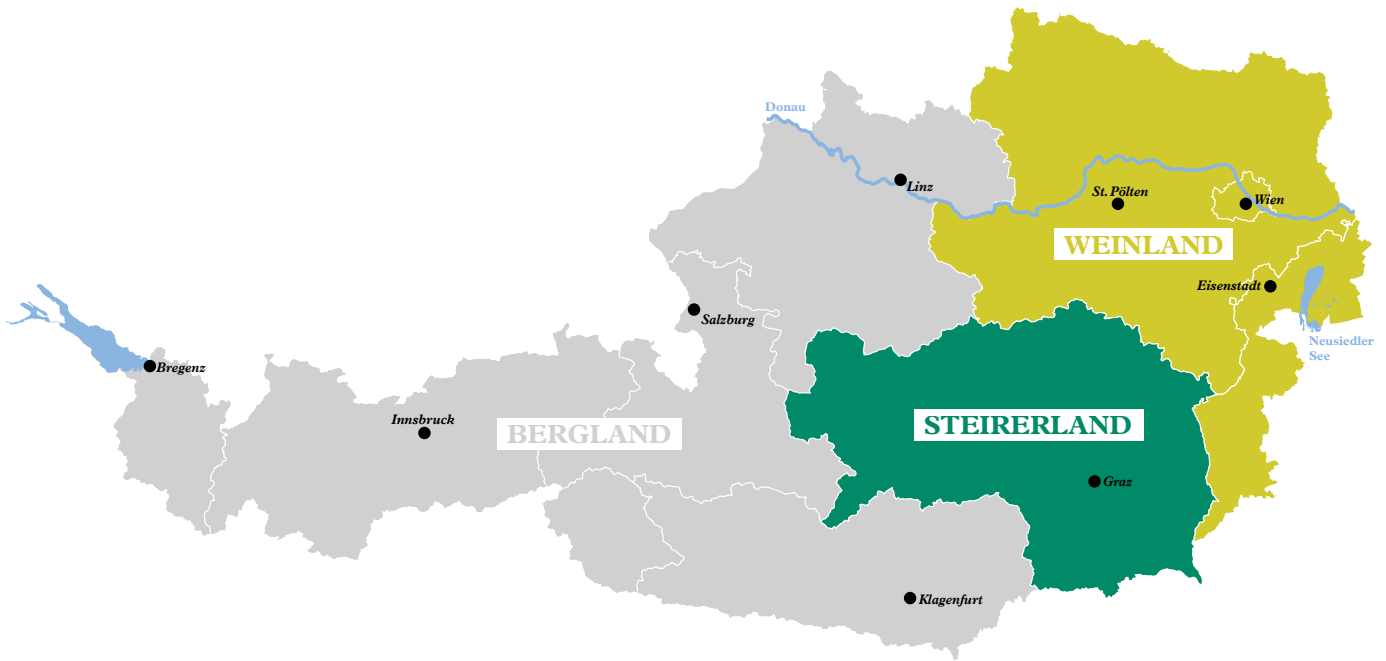
Despite diverse private-basis initiatives, there is no official site classification in Austria. The AWMB does not take its own steps, but attempts to engage in the official definition of sites with clear borders – with a view to the demarcation of single-site wines. Otherwise, the AWMB is concerned with the marketing of ‘Wines from Austria’ as a whole and, apart from that, promoting the larger winegrowing areas, and especially the winegrowing regions such as Mittelburgenland, Traisental or Südsteiermark (with and without DAC designation) and their most important specific styles of wine.

Geographic origins applied to different levels

- Country: Austria
- Winegrowing area: Weinland
- Generic winegrowing region: Burgenland
- Specified winegrowing region or DAC region: Mittelburgenland DAC
- Grosslage: Göttweiger Berg
- Commune: Horitschon
- Ried (vineyard): Goldberg
- Producer: Mustermann

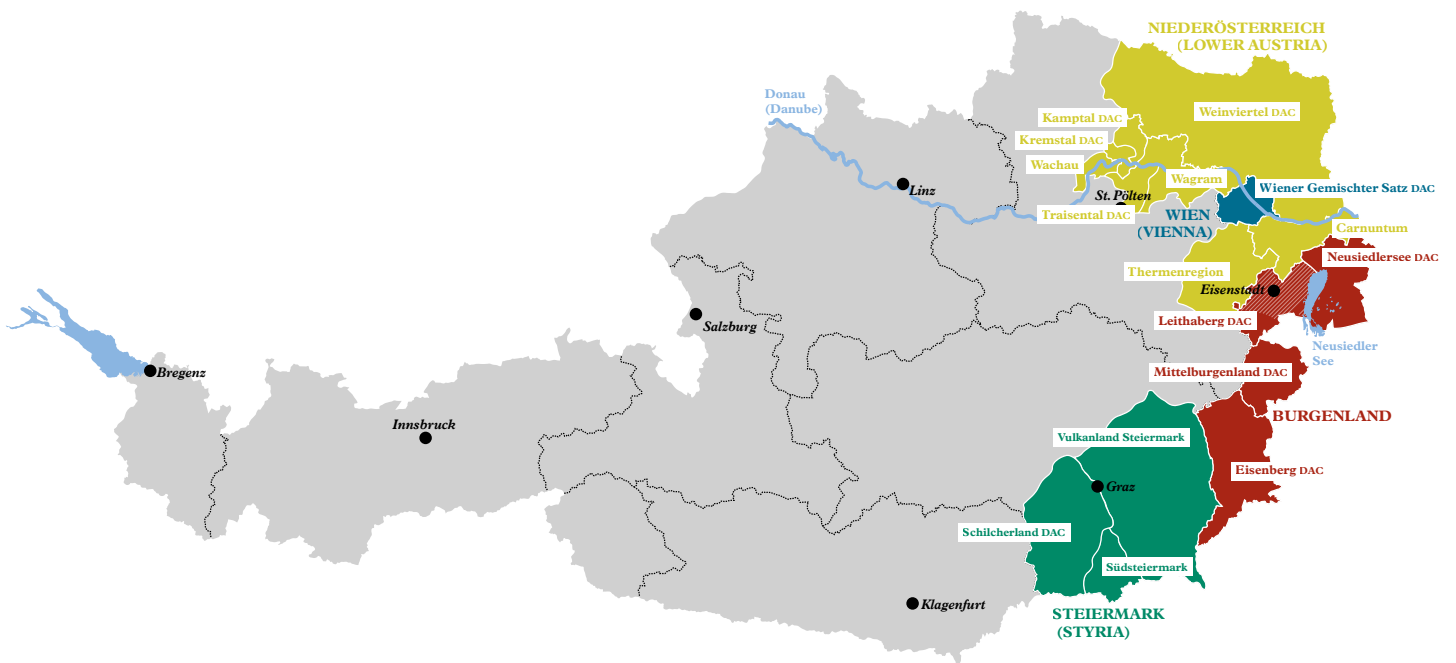
Austria's WINEGROWING AREAS

Designations for Landwein



Austria's WINEGROWING REGIONS

Designations for Qualitätswein



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9. STRATEGY FOR ORIGIN MARKETING

The category *Qualitätswein* stands at the centre of the Austrian wine industry's marketing strategy. Wines of this class can be identified by the federal inspection number on the label and the red-white-red banderole on the capsule. The policy-makers of Austrian viticulture and the AWMB have developed a twofold strategy which gives every winegrower in our country ample space for innovation while promoting regionally typical wines of protected origin as the stylistic benchmarks of Austrian wine.



Diversity and flexibility

Maintaining diversity (36 grape varieties, all styles) and ensuring broad flexibility for individual producers within the frame of the generic designation of origin (federal states).

Qualitätswein from generic winegrowing regions

NIEDERÖSTERREICH	BURGENLAND	STEIERMARK	WIEN
KÄRNTEN	OBERÖSTERREICH	VORARLBERG	TIROL
			SALZBURG

Developing a regionally typical profile (DAC)

The definition of a few regionally typical Qualitätsweine specific to winegrowing regions with DAC designation. If the regions define one, two or more wines as typical for their particular region, then those wines are designated as DAC. The strategy of the region must be coordinated with the National Wine Committee (Nationales Weinkomitee).

Regionally typical Qualitätswein from specified winegrowing regions

WACHAU	KREMSTAL DAC	KAMPTAL DAC	WAGRAM
TRAISENTAL DAC	WEINVIERTEL DAC	THERMENREGION	CARNUNTUM
NEUSIEDLERSEE DAC	LEITHABERG DAC	MITTELBURGENLAND DAC	EISENBERG DAC
VULKANLAND STEIERMARK	SÜDSTEIERMARK	SCHILCHERLAND DAC	WIENER GEMISCHTER SATZ DAC

9.1 QUALITÄTSWEIN FROM GENERIC REGIONS

Quality wines from 36 approved quality grape varieties can originate from nine generic winegrowing regions - which are designated according to the names of their respective federal states - or specified winegrowing regions. The most important generic winegrowing regions are Niederösterreich, Burgenland, Steiermark and Wien (Vienna).



9.2 QUALITÄTSWEIN FROM SPECIFIED REGIONS

Austria presently has sixteen specified winegrowing regions:

- ▶ Eight in the generic winegrowing region Niederösterreich: Wachau, Kremstal, Kamptal, Traisental, Wagram, Weinviertel, Carnuntum, Thermenregion;
- ▶ Four in the generic winegrowing region Burgenland: Neusiedlersee, Leithaberg, Mittelburgenland, Eisenberg;
- ▶ Three in the generic winegrowing region Steiermark: Vulkanland Steiermark, Südsteiermark, Schilcherland;
- ▶ Vienna is a special case, as it is both a generic winegrowing region, and a specified winegrowing region. The recent introduction of the Wiener Gemischter Satz DAC is now joined by a wide diversity of 'Qualitätswein Wien' – Quality wine from Vienna. Effective as of 2011, Landwein is marketed as 'Weinland'.

All specified winegrowing regions strive toward demonstrating robust and distinctive flavour profiles with their regionally typical wines of origin. In the first step, focal varieties and regionally typical styles are defined. This accomplished, the region can – via the Ministry of Sustainability and Tourism's regional and national committees – apply for DAC status, which then becomes law by means of a ministerial directive.

a) Ten specified DAC winegrowing regions

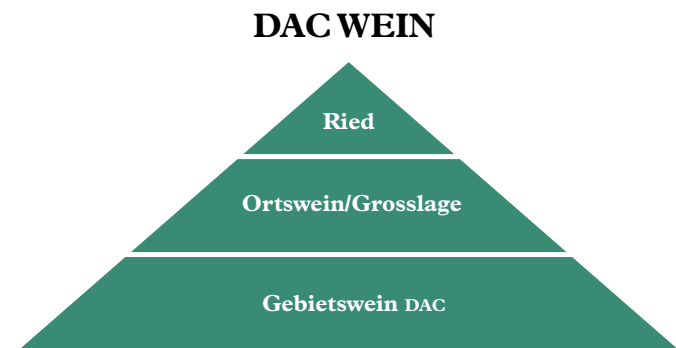
When it has been concluded that a region has an established clear focus and that just one or a few grape varieties should represent that region, the Regional Wine Committee can apply - through the National Wine Committee, which is responsible for Austrian viticultural policy - for DAC status with one or a few origin-typical DAC wines. When this application is accepted and given legal status by the Minister of Sustainability and Tourism, the region is then permitted to designate its origin-typical wines with the name of the particular region together with the addition of the initials DAC (Districtus Austriae Controllatus). All other Qualitätswein from the same region are, in this case, designated with the name of the federal state in which the DAC region is located.

b) Six specified regions with focal varieties

Specified winegrowing regions that do not yet carry DAC status (for example, Wagram or Südsteiermark) can theoretically produce Qualitätswein from 36 varieties. Here as well, a few focal grape varieties serve as flagships for regional marketing.

MORE CLOSELY DEFINED...

There is a clear profiling into three distinct levels observed, regarding wines with designation of origin: Gebietswein (regional wine), Ortswein (local or 'villages' wine), and Riedenwein (single-vineyard wine).



Gebietswein

(e.g. Weinviertel DAC or Mittelburgenland DAC...)

Here the representative wine style typical to the region has already been defined, with respect to which one must pay particular attention that the consumer receives what the name has led them to expect. From dry white wines (labelled 'trocken') in this category, one should expect a certain lightness of texture, refreshing character and pleasant fruit flavours. But there are also exceptions where the Gebietswein has already achieved a more sophisticated level of expression, like for example in the case of Leithaberg DAC.

Ortswein

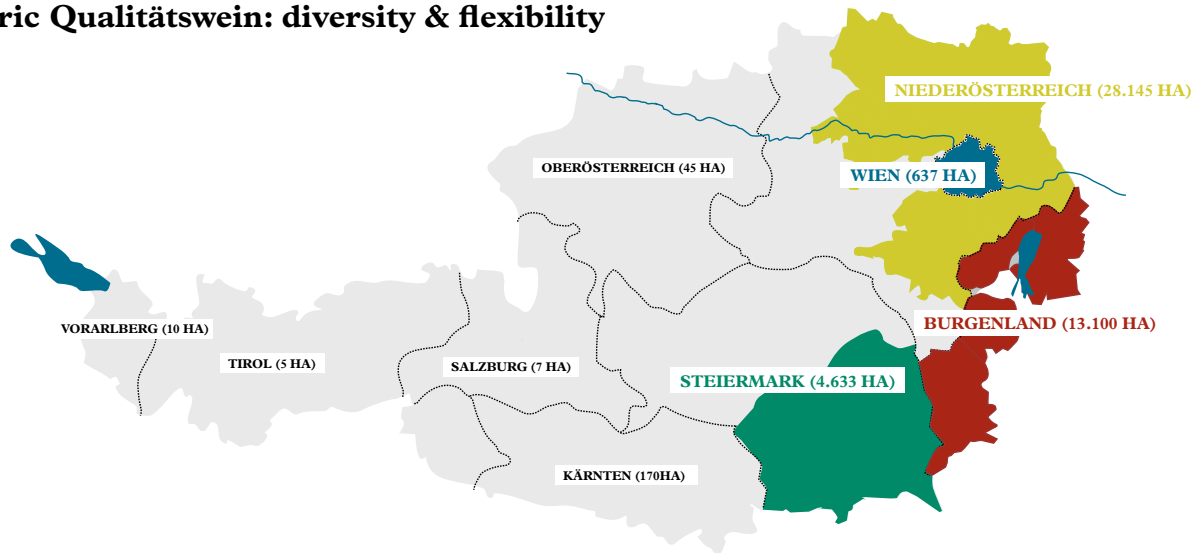
One could understand Ortswein as standing in the middle ground between the Gebietswein and the Riedenwein. Ortswein should demonstrate greater body and complexity than a Gebietswein, but above all show the character typical to the municipality – like, for example, in Burgundy where despite any differences particular to the individual producers, a Gevrey-Chambertin will taste appreciably different from a Pommard. The wines bear the name of the cadastral commune or a large vineyard site (Grosslage) spread over multiple cadastral communes (when this makes more sense rather than labelling the wine with an unknown municipality – compare Côtes de Beaune Villages with Blagny). Ortswein is a profitable category, which can easily be sold by the glass in restaurants or bars; thus it is an important category for the commercial success of an estate.

Riedenwein

The most narrowly defined designation of origin is Riedenwein – a single vineyard wine – which naturally sits at the top of the status pyramid of each growing region. These wines should be strategically positioned as complex, painstakingly vinified and superior wines, with the potential for longterm cellaring and development. They should always indelibly evince the character of a 'Reserve' wine. But so long as there are simpler wines of uncomplicated production that also carry a single vineyard designation, the term 'Reserve' may be employed here by way of clarification.

9.1

Generic Qualitätswein: diversity & flexibility



9.2 a)

Ten Specified DAC Winegrowing Regions

WEINVIERTEL DAC: Grüner Veltliner

MITTELBURGENLAND DAC: Blaufränkisch

TRAISENTAL DAC: Grüner Veltliner, Riesling

KREMSTAL DAC: Grüner Veltliner, Riesling

KAMPTAL DAC: Grüner Veltliner, Riesling

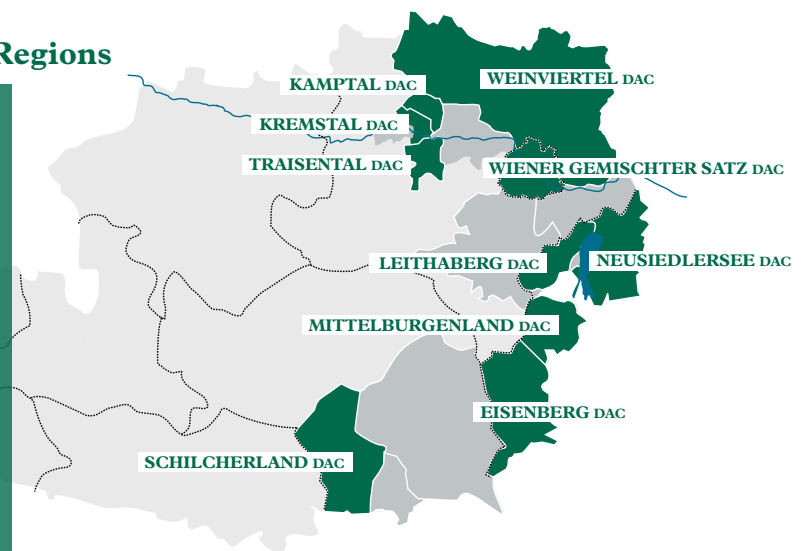
LEITHABERG DAC: White wine: PB/WB, CH, GV, NB (single varietal or a blend of this varieties)
Red wine: Blaufränkisch

EISENBERG DAC: Blaufränkisch

NEUSIEDLERSEE DAC: Zweigelt (monovarietal or Zweigelt-based cuvée)

WIENER GEMISCHTER SATZ DAC: Gemischter Satz

SCHILCHERLAND DAC: Schilcher (rosé of Blauer Wildbacher)



9.2 b)

Six Specified Regions with Focal Varieties

Wachau: Grüner Veltliner, Riesling

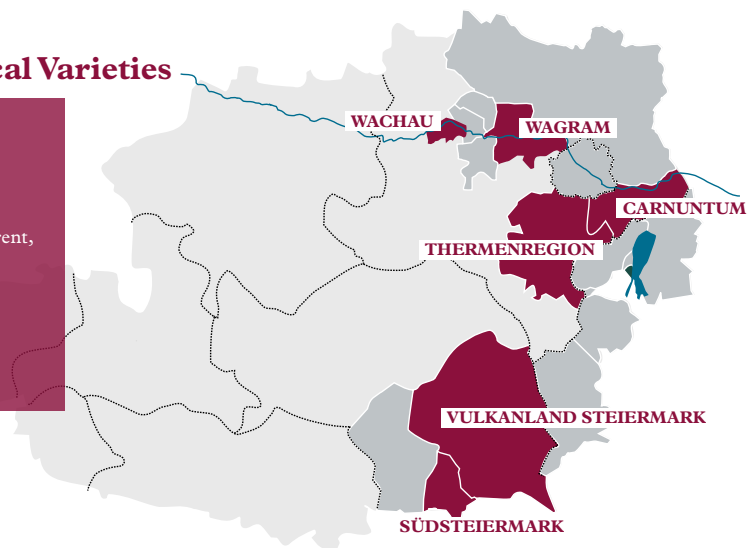
Wagram: Grüner Veltliner, Roter Veltliner

Carnuntum: Zweigelt, Blaufränkisch

Thermenregion: Zierfandler, Rotgipfler, Sankt Laurent, Pinot Noir

Vulkanland Steiermark: Weissburgunder, Morillon, Sauvignon Blanc, Traminer

Südsteiermark: Sauvignon Blanc, Muskateller, Weissburgunder, Morillon



10. THE AUSTRIAN WINE LAW

The Austrian Wine Law is integrated into the hierarchical structure of the EU wine laws. The EU wine market regulation was instituted by the European Council of Agriculture in April 2008. This 'EU-Weinmarktordnung' was then integrated into the so-called Unified Marketing Regulation in 2009. This EU wine market organisational regulation applies to all of the EU Member States, and accepts the fundamentals of the wine law, such as the system of planting rights, the subsidies and market interventions (restructuring of vineyards, marketing, distillation, clearing of vineyards, etc), the permissible oenological practices, protected origins and labelling laws. The national wine laws of the member states, similar to the 2009 Austrian wine law, build a bridge between general regulations in the EU wine market organisation and the specific conditions applicable for each country, particularly on the subject of wines with protected designation of origin (Qualitätswein).

The 2009 Austrian wine law contains amendments regarding the relevant legislation of the EU wine market organisation with respect to the following issues

- Production and correct oenological practices (enrichment, deacidification, sweetening, blending, and so on, are regulated)
- Definition and classification of the individual quality categories, these being; 'Wein' (wine), 'Wein mit Angabe von Sorte oder Jahrgang' (wine with indication of grape variety or vintage), 'Landwein' (wine with protected geographical indication) and 'Qualitätswein' (wine with protected designation of origin) including the 'Prädikatsweine' (such as Spätlese, Auslese and Eiswein) are defined
- Which places of origin and which traditional names may be used?
- Control systems within the wine sector (harvest declaration, stock declaration, vineyard register, banderole, organisation of the control authority (federal body of cellar inspectors)
- Fruit wine (definition in terms and production regulations)
- Technical administration regulations (e.g. sanctions, regulations to promote the wine industry)

These production conditions have been amended and specified in a great number of national regulations passed by the Minister of Sustainability and Tourism; for example wine labelling legislation, the regulation in the definition of the grape varieties approved for the production of quality wine, as well as the enactment for the establishment of specific branch organisations (these form the organisational basis of the DAC wines).



The Austrian quality categories

A very important feature (but not the only one) of differentiating between the individual levels of quality categories, is the natural sugar content of the grapes at the harvest. This natural sugar content is called the must weight of the grapes or the unfermented must. In Austria, the weight of the must is measured in degrees, by using the Klosterneuburger Mostwaage (Klosterneuburg must weight scale). In Germany, the Grad Öchsle (Oechsle scale) is commonly used, and internationally, the measurement of potential alcohol (how much alcohol is produced if the available sugars were allowed to ferment dry) is widespread. As far as Wein (wine), Landwein and simple Qualitätswein (but not in Kabinett or Prädikat categories) are concerned, the natural sugar content of the must may be enriched by the addition of sugar (saccharose) or concentrated grape must. In Austria, this chaptalisation or enrichment of the must is known as 'Aufbessern' or 'Anreichern'.

The authorities responsible for monitoring and inspection of all wines are the Federal Winery Inspection Service and the Federal Viticultural Agency in Eisenstadt, as well as the Higher Federal Technical College and the Federal Agency for Production of Wine and Fruit in Klosterneuburg.

The **Klosterneuburger Mostwaage** (Klosterneuburg must weight scale) is a scale measuring the the natural sugar content in grapes, and was developed by Baron von Babo in 1896, while he was director of the viticultural school at Klosterneuburg. The KMW scale indicates the density of the sugar content as a percentage, for example, 1 °KMW = 1% sugar. Conversion into the Oechsle scale is easy, as 1°KMW equals approximately 5 °Öchsle.

Klosterneuburg must weight scale (KMW) and Öchsle scale (Ö)

the exact conversion formula is

$$(0,022 \times \text{°KMW} + 4,54) \times \text{°KMW} = \text{Öchsle}$$

$$\text{z.B.: } (15 \text{ °KMW} \times 0,022 + 4,54) \times 15 \text{ °KMW} = 73,05 \text{ °Öchsle (Ö)}$$

conversion table

ÖCHSLE	KMW
73	15,0
84	17,1
94	19,0
105	21,0
127	25,0

10.1 PRODUCT DEFINITIONS

The terms Traubenmost (grape must or partially fermented grape must), as well as Wein (Wine), Perlwein (sparkling wine, since perlend=bubbling) and Schaumwein (sparkling wine, since schäumend=foaming) are defined by EU law and further refined by Austrian national regulations as follows:

TRAUBENMOST/GRAPE MUST

Grape must, derived exclusively from grapes that have been harvested and processed in Austria, may be offered on the market for immediate human consumption between 1 August and 31 December of the harvest year as Austrian grape must.

STURM/PARTIALLY FERMENTED GRAPE MUST

Partially fermented grape must may be offered on the market for immediate human consumption as 'Sturm', if it is derived exclusively from grapes that have been harvested and processed in Austria. Introduction to the market may take place between 1 August and 31 December of the respective vintage year, as long as the product is in a state of fermentation. Fermentation may, however, be retarded or interrupted during the course of production, then introduced once more before release to the consumer. The term 'Sturm' (Sturm=storm, takes its name from the stormy cloudiness of the still-fermenting beverage) is a traditional usage, and replaces the product description used in Community law, 'Partially fermented grape must with Protected Geographical Indication' (plus geographical indication). Official areas of origin for 'Sturm' are the winegrowing areas Weinland, Steiererland and Bergland.

WEIN/WINE

The expression 'Wein' identifies the product that has been obtained exclusively by means of complete or partial alcoholic fermentation of fresh as well as macerated wine grapes or grape must. Furthermore, according to quality level and place of origin, wine must exhibit a certain content of total acidity as well as minimum alcohol or total alcohol.

PERLWEIN

Perlwein is the product that is manufactured from wine, fermenting wine, grape must or partially fermented grape must, as long as this wine exhibits a total alcohol content of at least 9% by volume or an extant alcohol content of at least 7% by volume. Also, Perl-

wein – in a sealed container at 20 °C – displays a pressure of at least 1 bar and a maximum of 2.5 bar ascribable to endogenous dissolved carbon dioxide, and is bottled or filled in a container with a maximum content of 60 litres.

The carbon dioxide contained in Perlwein can come from natural fermentation or could have been added (impregnation method). The latter is a special variant, and will be designated 'Perlwein with added carbon dioxide'. This is a product that is obtained from wine and exhibits an extant alcohol content of at least 7% by volume and a total alcohol content of at least 9% by volume. Furthermore, '**Perlwein with added carbon dioxide**' – in a sealed container at 20 °C – displays a pressure of dissolved carbon dioxide (totally or partially added) of at least 1 bar and a maximum of 2.5 bar, and is bottled or filled in a container with a maximum content of 60 litres.

SCHAUMWEIN

The term '**Schaumwein**' designates the product that is obtained by means of primary or secondary alcoholic fermentation of fresh wine grapes, grape must or wine. This product is characterised by the escape of carbon dioxide – resulting exclusively from the fermentation – upon opening of the container, and in a sealed container at 20 °C displays a pressure of at least 3 bar ascribable to dissolved carbon dioxide. Furthermore, the cuvée used in its production must have a total alcohol content of at least 8.5% by volume. The product '**Schaumwein with added carbon dioxide**' is produced from wine without Protected Designation of Origin or Protected Geographical Indication, and characterised by the escape of carbon dioxide that is totally or partially added (impregnation method), upon opening of the container.

Various methods are employed in the production of Schaumwein. In production by the 'méthode rural' (Asti) as well as the 'méthode ancestrale' ('pet nat'), there is only a single fermentation, where the carbon dioxide is captured during the fermentation and integrated into the wine. In the following methods, the carbon dioxide is created by means of a second fermentation: 'méthode Charmat', (large-container fermentation procedure or tank-fermentation procedure), the transfer method, and the 'méthode traditionnelle' (this is also used in the French province of Champagne, where it is termed 'méthode champenoise').

10.2 THE CATEGORIES OF WINE ACCORDING TO ORIGIN

The Austrian Wine Law makes distinctions – analogous to European Union law – between wines with or without geographical indication.

A) WINE WITHOUT GEOGRAPHICAL INDICATION

a) Wein

The term ‘Wein’ replaces the formerly used term ‘Tafelwein’ (‘table wine’). ‘Wein’ may be offered on the market when the following conditions are met:

1. No more detailed indication of origin is permissible, other than solely ‘Österreich’, ‘österreichischer Wein’ (and similar; cf. ‘Vin de France’), or ‘Wine from multiple countries of the European Union’.
2. For wines of this sort, grape varieties with a Protected Designation of Origin or geographical indication (for example, Blaufränkisch or Weissburgunder) are excluded. All other Qualitätswein grape varieties are permitted. The Federal Minister of Sustainability and Tourism can define by decree other grape varieties that also may be used for the production of wine without Protected Designation of Origin or geographical indication, with grape variety or vintage designation.
3. Must weight: minimum 10.7 °KMW (51 °Ö), minimum alcohol content 8.5% by volume
4. The wine must, where applicable, present the characteristics typical to its designation, with regard to grape variety and vintage.
5. Total acid content, figured as tartaric acid, must meet a level of 4 g/l.
6. In Austria, vintage and varietal designations are only permissible when the maximum yield per hectare for Landwein or Qualitätswein are observed (6,750 l/ha or 9,000 kg grapes/ha). Upon conversion of the catalogue of vineyard sites to meet the contentual specifications of the integrated management and control system, this maximum yield per hectare will be set at 10,000 kg of grapes or 7,500 litres of wine. Until the conversion of the catalogue of vineyard sites to meet the contentual specifications of the integrated management and control system is implemented, the Federal Minister of Sustainability and Tourism can – upon application by the National Wine Committee – raise or lower the maximum yield per hectare for the given vintage year by up to twenty per cent, depending on challenges posed by climatic conditions or other factors influencing viticulture.
7. The wine must be free of defects in appearance, smell and flavour.
8. Further designations permitted are ‘Bergwein’ (from hillside vineyards with more than 26% slope), and ‘Heuriger’ (in bottles – the vintage must be indicated).

b) Österreichischer Sekt – Austrian Quality Sparkling Wine

‘Österreichischer Sekt’ (‘Österreichischer Qualitätsschaumwein’) may be offered on the market under this designation only when it is produced exclusively from the 36 grape varieties permissible for the production of Qualitätswein* in Austria, and is free from defects in appearance, smell and flavour.

Attention: with regard to origins, this category corresponds to ‘Wine without Protected Designation of Origin or geographical indication, with indication of grape variety or vintage’, and thus may not be placed on the same level with Qualitätswein – unlike Sekt with Protected Designation of Origin!

‘Österreichischer Sekt’ as well as ‘Sekt g.U.’ (Austrian Sekt with Protected Designation of Origin) is a product that in a container at 20 °C displays a pressure of at least 3,5 bar ascribable to dissolved carbon dioxide.

When either the grapes used in production or the base wine comes from Austria, the product may be designated ‘Austrian Sekt’. If the production of the Sekt takes place in Austria, the product may bear the designation ‘Produced in Austria.’

* The Federal Minister of Sustainability and Tourism has defined 36 grape varieties that, with respect to climate and the nature of the soils, are suited to producing high-quality grapes for fermentation (Qualitätswein varieties). The list of these Qualitätswein varieties appears in Chapter 16 of this brochure.

B) WINE WITH GEOGRAPHICAL INDICATION

Landwein

In the Austrian Wine Law, the traditional term ‘Landwein’ replaces the Community law term ‘Wine with Protected Geographical Indication’. Any indication of a more detailed geographic entity than the winegrowing area or a product designation other than ‘Landwein’ (in particular ‘Wine with Protected Geographical Indication’) is not permitted.



(g.g.A.: engl. PGI=Protected Geographical Indication; frz. IGP = Indication Géographique Protégée; ital. IGP = Indicazione Geografica Protetta).

Wine may be offered on the market under the designation ‘Landwein’ when:

1. it is produced exclusively from grapes, which were harvested in a single winegrowing area
2. it is produced exclusively from grape varieties permitted for the production of Qualitätswein
3. the juice of the wine grapes displays a minimum must weight of 14 °KMW, and the extant alcohol content meets a minimum of 8.5%
4. it exhibits characteristics typical to the designation
5. the total acid content, figured as tartaric acid, meets a minimum of 4 g/l
6. the maximum yield per hectare (6,750 l/ha or 9,000 kg grapes/ha) is not exceeded
7. it is free of defects in appearance, smell and flavour.

The areas of origin for grapes used in production of 'Landwein' are the winegrowing areas Weinland, Steirerland or Bergland. 100% of the grapes used in its production must come exclusively from one of these winegrowing areas.

The use of the name of a more detailed geographical entity than the winegrowing area, as well as any other product name than 'Landwein' (in particular 'Wine with Protected Geographical Indication') is not permitted.

C) WINE WITH PROTECTED DESIGNATION OF ORIGIN

a) Qualitätswein



The term 'Qualitätswein' (quality wine) is a traditional Austrian usage for wine with a designation of origin, and replaces the Community law product designation 'Wein g.U.' ('Wine with Protected Designation of Origin'). The areas of origin for Qualitätswein are the winegrowing regions. The indication of the product designation 'Wein mit geschützter Ursprungsbezeichnung' or its abbreviation ('Wein g.U.') on the label is not permitted.



(g.U.: engl. PDO=Protected Designation of Origin, frz. AOP=Appellation d'Origine Protégée, ital. DOP=Denominazione di Origine Protetta).

Wine may be offered on the market with the designation 'Qualitätswein', when:

1. it is produced exclusively from grapes, which have been harvested in a single winegrowing region, and production takes place in the winegrowing area of said winegrowing region or in a winegrowing area bordering on it
2. it is produced exclusively from grape varieties approved for the production of Qualitätswein
3. the juice of the grapes has a minimum must weight of 15°KMW
4. it exhibits the characteristics typical and appropriate to the designation, and meets the minimum requirements for being awarded a government inspection number during sensorial examination
5. extant alcohol meets the minimum of 9.0% by volume – for Prädikatswein a minimum of 5.0% alcohol by volume
6. the total acidity, figured as tartaric acid, amounts to a minimum of 4 g/l
7. the maximum yield per hectare is not exceeded (6,750 l/ha or 9,000 kg grapes/ha)
8. it is free of defects in appearance, smell and flavour

Furthermore, Qualitätswein may be distributed to the consumer within and outside of Austria only after it has been inspected and approved by the government tasting authority. The Prüfnummer (Federal Inspection Number) is to be stated on the label.

Kabinett

Qualitätswein may be presented for sale under the designation 'Kabinett' or 'Kabinettwein' when:

1. the juice of the grapes achieves a minimum must weight of 17°KMW
2. the wine has not been chaptalised
3. the content of unfermented sugar is 9 g/l maximum
4. potential alcohol content amounts to 13% maximum
5. no sweetening of the wine has taken place

Regionally typical Qualitätswein (DAC)

Qualitätswein may be offered on the market under the designation 'Districtus Austriae Controllatus' or 'DAC', when it additionally meets the requirements established via decree by the abovementioned minister (upon request made by the national committee), according to established requirements for regionally typical Qualitätswein with profiles of origin. **The designation 'Districtus Austriae Controllatus' or 'DAC' must be indicated in connexion with the individual region in question. This geographical indication may only be used in connexion with the designation 'Districtus Austriae Controllatus' or 'DAC', and used when meeting the relevant conditions.** The designation used together with the name of a more detailed geographic entity than the winegrowing region is permitted. Specifications relevant to the individual DAC regions can be found in the information about the winegrowing regions, starting with page 46.



In Austria wine with 'protected designation of origin' is called 'Qualitätswein' and can be identified by the red-white-red banderole on the bottle capsule, displaying the registered producer number.

Prädikatswein

In Austria, the superordinate category Qualitätswein includes Prädikatswein. **These are Qualitätswein produced according to specific levels of ripeness and/or methods of harvesting/processing.** They can be referred to both generically (e.g. Burgenland), as well as to a specified winegrowing region of origin (e.g. Wachau), as long as the specified winegrowing region has no DAC Qualitätswein established for other styles of wine. It could be conceivable that DAC status could be established for a region particularly suited for the production of Prädikatswein. The hierarchy of Prädikatswein – which makes diverse distinctions between wines with high natural sugar content – and according to specific techniques of harvest or processing – is a special aspect of German and Austrian wine law. For a wine to be declared as a Prädikatswein, in addition to the fulfillment of the following criteria, a wine inspection certificate has to be issued (the so-called Mostwägerbescheinigung), confirming the quality of the harvested grapes. The grapes must not be chaptalised and the residual sugar must be attained by the (natural or premature) interruption of the fermentation (and not by the addition of unfermented grape).

Categories of Prädikatswein (sweet wine)

Spätlese

- perfectly ripe grapes
- minimum must weight of 19 °KMW (94.2 °Ö)
- The wines may not be submitted to the Prüfnummer tasting commission before 1 January in the year following the harvest.

Auslese

- selection of grapes (removal of those that are not fully ripe, or that are spoiled/diseased)
- minimum must weight of 21 °KMW (105 °Ö)
- The wines may not be submitted to the Prüfnummer tasting commission before 1 January in the year following the harvest.



frozen Eiswein grapes

Beerenauslese

- wine from overripe and botrytis-affected grapes
- minimum must weight 25 °KMW (127.3 °Ö)
- The wines may not be submitted to the Prüfnummer tasting commission before 1 January in the year following the harvest.

Eiswein

- wine produced from grapes that were harvested while solidly frozen, and pressed while still frozen
- minimum must weight 25 °KMW (127.3 °Ö)
- The wines may not be submitted to the Prüfnummer tasting commission before 1 April in the year following the harvest.

Strohwein/Schilfwein

- wine produced from fully ripe and sugar-rich grapes that were dried on mats of reed or straw – or hung – for a minimum of three months prior to vinification.
- minimum must weight 25 °KMW (127.3 °Ö)
- The wines may not be submitted to the Prüfnummer tasting commission before 1 April in the year following the harvest.

Trockenbeerenauslese

- wine produced from late-harvested grapes predominately affected by botrytis and extremely shrivelled
- minimum must weight of 30 °KMW (156 °Ö)
- The wines may not be submitted to the Prüfnummer tasting commission before 1 April in the year following the harvest.
- For Trockenbeerenauslesen produced in the Free City of **Rust**, the term **Ausbruch** may be used; use of the term Ausbruch may only be used in connexion with the geographical indication 'Rust'.
 - wine produced from mostly botrytised and over-ripe, naturally dried out and shrivelled grapes
 - in order to obtain more effective lixiviation of the natural sugar content, freshly fermented grape juice or wine of the grades Spätlese, Auslese or Beerenauslese, harvested from the same vineyard, may be added to the harvested grapes; the juice obtained thereby must meet a minimum required must weight of 30 °KMW.

b) Sekt g.U. (PDO)

The newly defined sparkling category 'Österreichischer Sekt mit geschützter Ursprungsbezeichnung (g.U.)' means 'Austrian Sekt with Protected Designation of Origin (PDO)'. Over the course of a discussion lasting several years, the Austrian Sekt Committee – together with a committee representing estates producing grower-Sekt, in cooperation with the experts of the Austrian Viticultural Association, the Federal Chamber of Commerce, the Austrian Wine Marketing Board and the Federal Ministry of Sustainability and Tourism – has developed new regulations focused upon enhancing the positioning of Sekt g.U. This proposal was agreed upon by the National Committee, and submitted to the Minister of Sustainability and Tourism, who gave it force of law by means of decree in 2016.

In principle, the regulation applies that Sekt g.U. may be offered on the market exclusively in connexion with the supplemental terms 'Klassik', 'Reserve' or 'Grosse Reserve' (Grande Reserve), under the appurtenant conditions laid down by decree. In this, the product designation will be composed from the category designation ('Qualitätsschaumwein' or 'Sekt'), the name of the protected designation of origin (federal state and – where applicable – municipality or district thereof) and the term 'geschützte Ursprungsbezeichnung' ('Protected Designation of Origin'). The term 'Hauersekt' (tirage, disgorgement and expedition performed by the grape grower) may additionally be used.

Sekt g.U. Klassik

Requirements for the use of the product designation Sekt g.U. Klassik:

1. harvest of the grapes used for the base wine in a single federal state
2. maturing on the yeasts for a minimum of nine months, regardless of the method of production
3. release to the consumer not before 22 October of the year following the harvest
4. an extant alcohol content that is stated on the label, with a maximum of 12.5%
5. mandatory indication of an Austrian federal state as the Protected Designation of Origin; a more detailed geographic indication than the federal state is not permissible

Sekt g.U. Reserve

Requirements for the use of the product designation Austrian Sekt g.U. Reserve:

1. harvest and pressing (maximum rate of yield 60%) of the grapes for the base wine in one single federal state
2. mandatory hand harvesting and whole-cluster pressing
3. maturing on the lees for a minimum of 18 months
4. production exclusively by means of traditional bottle fermentation ('méthode traditionnelle')
5. release to the consumer no earlier than 22 October of the second year following the harvest

6. a residual sugar content of no more than 12 g/l
7. mandatory indication of an Austrian federal state; no more detailed geographical indication is permissible

Sekt g.U. Grosse Reserve

Requirements for the use of the product designation Sekt g.U. Grosse Reserve:

1. harvest and pressing (maximum rate of yield 50%) of the grapes for the base wine in one single municipality
2. mandatory hand harvesting and whole-cluster pressing
3. maturing on the lees for a minimum of 30 months
4. production exclusively by means of traditional bottle fermentation ('méthode traditionnelle')
5. release to the consumer no earlier than 22 October of the third year following the harvest
6. a residual sugar content of no more than 12 g/l
7. mandatory indication of an Austrian federal state as Protected Designation of Origin
8. mandatory indication of a municipality (or district thereof); at least 85% of the grapes must come from this municipality or district. The name of a municipality or a federal state can still be indicated, when at most 15% of the grapes come from another municipality, which must be adjacent to that giving its name, which can be situated in another federal state or winegrowing region, so long as the vineyards are cultivated by an estate situated in the municipality giving the wine its name, and the harvested material is brought there for processing.
9. the additional indication of Grosslage or Ried (single vineyard) is possible.

Examination by the federal viticultural authorities

Sekt g.U. Klassik, Sekt g.U. Reserve, and Sekt g.U. Grosse Reserve may only be offered for sale after their marketability has been officially determined by the Federal Office for Viticulture in Eisenstadt or the Higher Federal Technical College and the Federal Agency for Production of Wine and Fruit in Klosterneuburg.

Specific Indicative Symbol 'Geschützter Ursprung. Geprüfte Qualität' ('Protected designation of origin. Certified Quality')



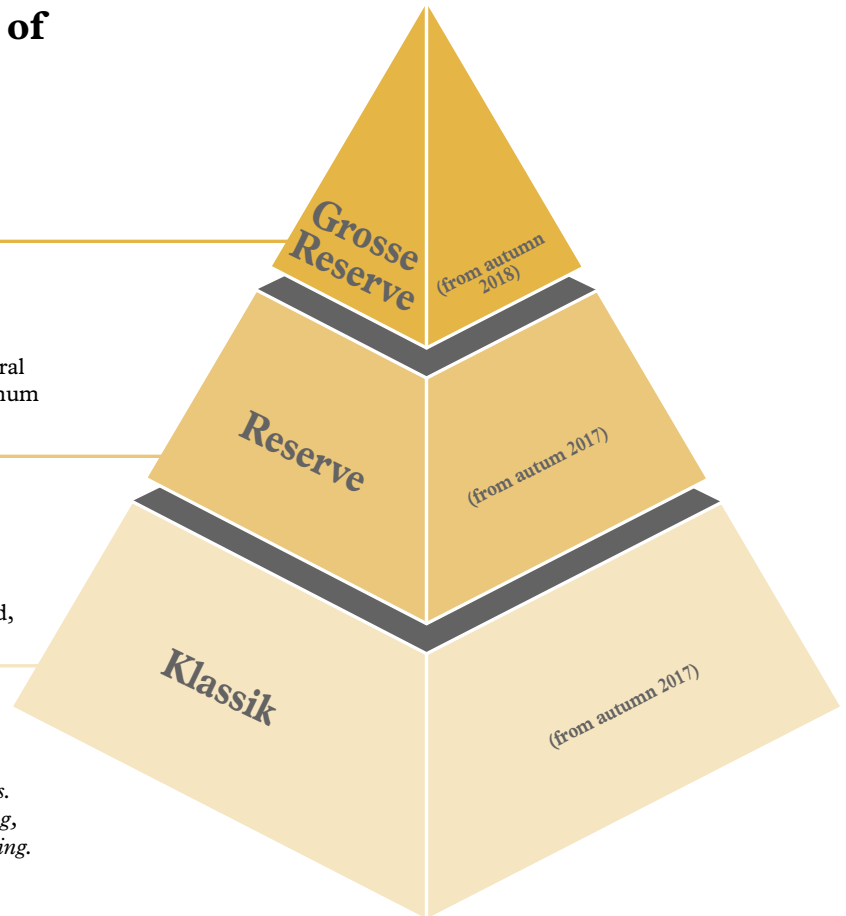
Sekt g.U. Klassik, Sekt g.U. Reserve, and Sekt g.U. Grosse Reserve may only be transferred to the consumer or poured at the place of distribution when the bottle is provided with the specific indicative symbol 'Geschützter Ursprung. Geprüfte Qualität' ('Protected designation of origin. Certified Quality').

Three-tier Quality Pyramid of Austrian Sekt g.U. (PDO)

Grapes harvested and pressed in a single municipality, exclusively traditional bottle fermentation, minimum of 30 months maturation on the lees

Grapes harvested and pressed in a single Austrian federal state, exclusively traditional bottle fermentation, minimum 18 months maturation on the lees

Grapes harvested in one Austrian federal state, all methods suitable for sparkling wine production allowed, minimum 9 months maturation on the lees



Each level encompasses further quality assurance standards. The focus here includes the work in the vineyard, harvesting, hand picking, packing height, rate of yield and gentle pressing.

Méthode Traditionnelle (Traditional Bottle Fermentation)

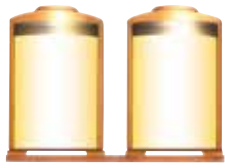
The 'méthode traditionnelle', formerly known as 'méthode champenoise' or Champagne method is the most laborious means of production for Champagne, Sekt or sparkling wine. In Austria, the designations 'méthode traditionnelle' or traditional bottle fermentation are permissible and commonly used. In the 'méthode traditionnelle', the wine is treated with a mixture of yeast and a 'liqueur de tirage' (a special sugar solution) introduced into the bottle that is then sealed with a crown cap, so that a second fermentation takes place in the bottle. The yeast transforms the added sugar into alcohol. The naturally produced carbon dioxide that comes into being as a result cannot escape the bottle, so binds itself to the wine and creates a level of pressure measuring 5 to 6 bar in the bottle. After conclusion of this secondary fermentation process, the Sekt rests 'on the lees' for maturing; the longer this interval of aging lasts, the finer the bead of the mousseux.

In order to remove the yeast after the maturing of the Sekt, the bottles are placed diagonally upside down in a riddling rack or 'pupitre'; here the yeasts will gravitate to the walls of the bottle. The bottles are turned daily one eighth of their circumference (riddled) and each time slightly moved more toward vertical in the rack. This riddling procedure (French 'remuage') occurs some 32 times, which results in even the finest yeast particles moving into the neck of the bottle. This process can take six weeks or even longer. Riddling can be accomplished far more speedily with gyropallets: 500 or more bottles lie in a cage-like rack, and will be

turned at regular intervals in the course of far fewer days, so that the yeasts collect themselves in the neck of the bottles.

Then the Sekt can be 'disgorged', by which process the spent yeasts are removed. Normally this is accomplished as follows: the neck of the bottle is submerged in a cold salt-water bath, which causes the yeasts to freeze. Following this, the bottle is opened and the plug of yeast and ice will be expelled by the pressure generated by carbon dioxide from the second fermentation. Before the bottle is then sealed with a closure of natural cork, the 'liqueur d'expédition' is added, which determines the finished degree of sweetness in the Sekt. Composition of this dosage is customarily a well-kept secret of the cellar master. In the méthode traditionnelle, the Sekt remains from the first painstaking step in its production to the last step in the same bottle.

Méthode Traditionnelle (Traditional Bottle Fermentation)



Base wine for Sekt



Addition of the liqueur de tirage –
(sugar, yeast and wine)



Second fermentation in the bottle and
maturing on the lees



Riddling in the pupitre



Disgorging



Addition of the dosage (liqueur d'expédition) –
if desired – to determine the sweetness of the Sekt



Corking



Applying the muselet
(the wire cage)

Transfer Method (Partial Bottle Fermentation)

With the Transfer Method, secondary fermentation takes place just as it does with Méthode Traditionnelle – in the bottle. After fermentation and ripening in the bottle is complete, however, the content of the bottles is transferred under counter-pressure to the tanks. The yeast residue and solids are removed by means of filtration before addition of the dosage and rebottling, rather than through riddling and disgorgement as in the méthode traditionnelle. This means of production is relevant above all to the bottling of special formats (Jereboam, Rehoboam, etc.). Advantage: the bottles do not have to be riddled, but the indication 'bottle fermented' is permissible.

Gyropallet © Szigeti



Méthode Charmat

The Charmat method also involves yeast and the liqueur de tirage (a special sugar solution) being added to the base wine. In high pressure vessels, the base wine undergoes a second fermentation, which converts the sugar into alcohol and carbon dioxide. During maturation, this process is supported by stirrers. Upon completion of the maturation process, the sparkling wine is filtered and undergoes 2-3 weeks of cooling; then it is provided with the appropriate dosage and filled in bottles via a counter-pressure bottler. This method is used mostly for inexpensive sparkling wines, which are designed to be consumed young, or those whose fruity nature stands in the foreground.

Levels Of Dosage

Designation	Residual sugar content
brut nature / brut zero	0–3 g/l
extra brut / extra herb	0–6 g/l
herb / brut	0–12 g/l
extra trocken / très sec / extra dry	12–17 g/l
trocken / sec / dry / secco	17–32 g/l
halbtrocken / demi sec / medium dry	32–50 g/l
mild / doux / sweet / dolce	über 50 g/l

THE WINE LABEL



Further possible declarations

Heuriger – is the description for wines that may be sold to wholesalers until 31 December of the year following the vintage and sold to end consumers no later than the 31 March in the following year.

Schilcher – is a protected declaration that is only permitted in the Steiermark (Styria) for rosé wines produced from the Blauer Wildbacher variety.

Bergwein – is the description used for wines produced from grapes cultivated on a sloped incline of at least 26%.

There are numerous other designations and terms permitted within the wine labelling regulations of the wine law. These include

Cuveé, Gemischter Satz, Barrique, Classic, Reserve, Jungfernewein, handgelesen, (first wine produced from a new vineyard), handgelesen (hand picked) and so on.

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11. NIEDERÖSTERREICH (LOWER AUSTRIA)



 **Vineyard area:** 28,145 hectares

Niederösterreich is Austria's largest Qualitätswein-producing area. This designation stands for a substantial variety of different wine styles made from both international and indigenous grape varieties. There are eight specified winegrowing regions in Niederösterreich, reaching from the Wachau in the west to Carnuntum in the east. These can be divided into three major climatic zones: the Weinviertel in the north, the region along the Danube River with its adjoining valleys to the west of Vienna, and the warmer Pannonian part in the southeast of Niederösterreich.

The expansive Weinviertel region made headlines in 2003, after the region decided to market its signature variety, the peppery Grüner Veltliner, using the term 'Weinviertel'. Since then, the Weinviertel DAC designation on the label guarantees a peppery-spiced, fresh style of Grüner Veltliner in the wine glass. More powerful wines come under the Weinviertel DAC Reserve designation. The Weinviertel's wide range of fresh, aromatic white wines, fruit-driven red wines and even dessert wines now bear the 'Niederösterreich' designation of origin.

Along the Danube, from Melk in the west downstream to Klosterneuburg to the east, passing the Kamp, Traisen and Krems tributaries, are picturesque wine villages lined like pearls on a necklace. Grüner Veltliner and Riesling are the flagship wines of this area with both varieties displaying their regional typicity also in Kremstal DAC, Kamptal DAC and Traisental DAC. The steep crystalline slopes of the Wachau evolve into loess terraces towards the eastern part of the adjacent Kremstal, which also form the character of the wines in parts of Traisental and Kamptal, but particularly in Wagram, where Roter Veltliner has become another regional asset alongside Grüner Veltliner. In Kamptal, the wines contain a distinctive touch, particularly on the Heiligenstein, with its conglomerate and carbonate-free soil. In this part of Niederösterreich, the range of wines are rounded off with specialities like the Weissburgunder (Pinot Blanc), Chardonnay as well as a select range of elegant red wines. Both Zweigelt and Blaufränkisch thrive in Carnuntum and Sankt Laurent is the speciality in the Thermenregion.

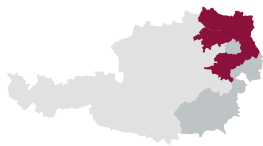
Yet there is much more on offer, with regional white wine specialities Zierfandler and Rotgipfler flourishing around the wine town of Gumpoldskirchen, and Pinot Noir as well as modern blends are becoming increasingly important. Hence Niederösterreich offers much diversity in the little land of great wines.

Geology

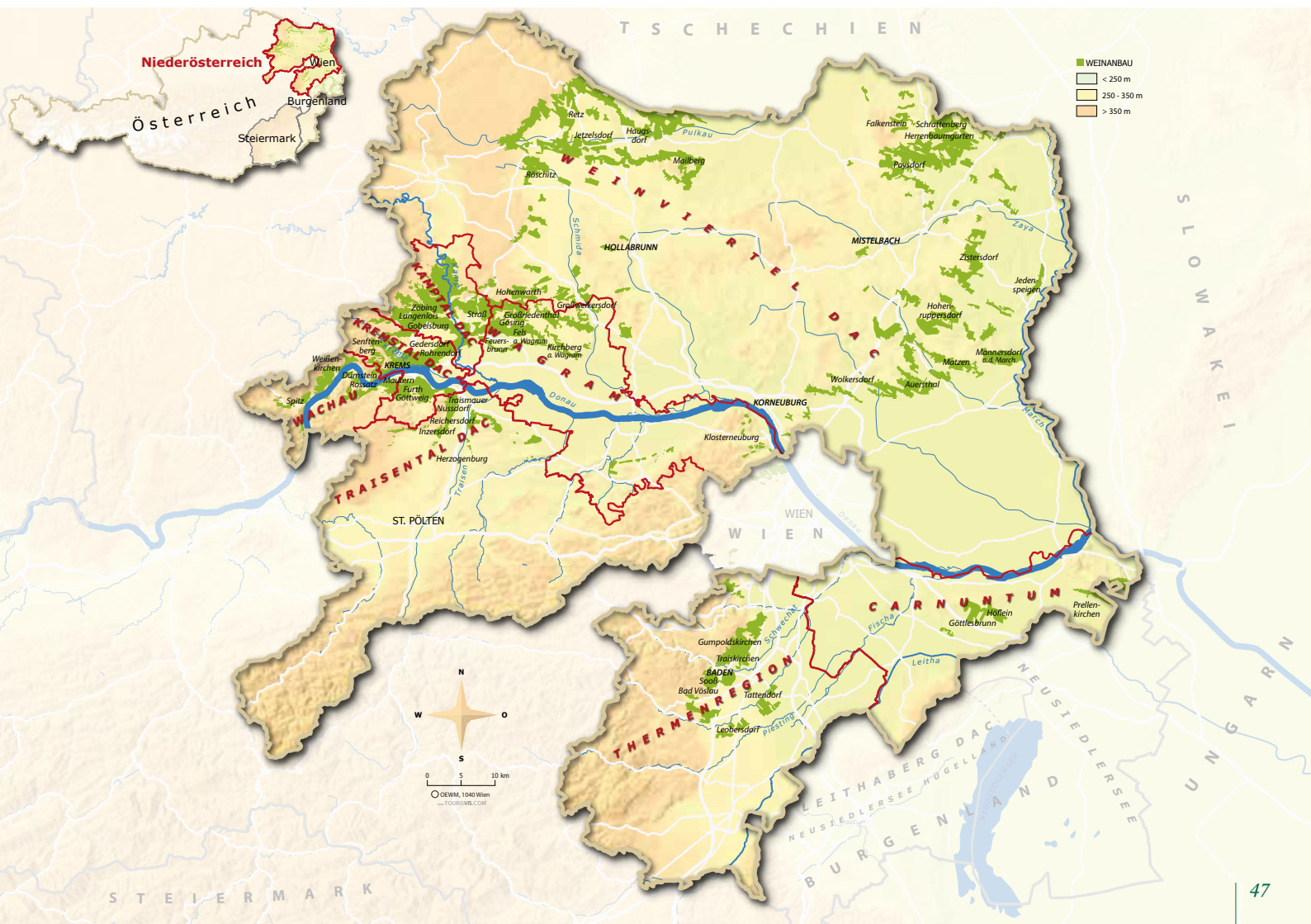
Lower Austria includes the following large geological units: Moldanubian Superunit, Moravian Superunit, Molasse Zone, Vienna Basin, Waschberg Zone, Flysch Zone, Northern Calcareous Alps and the Central Eastern Alps. Quaternary deposits such as fine-grained loess and coarse-grained terrace gravels, which are significant for winegrowing, may overlay all the main geological units.

Loess forms the initial material of the deep soils which show a varying calcareous-dolomitic content for just over half of the vineyards in this area. Almost one third of the vineyards are located upon deposits of Neogene age within the Molasse Zone and Vienna Basin. Aside from locally formed marls and sandstones, conglomerates and the Leitha Limestone, the dominant rocks here are unconsolidated. They vary from clayey silt to sand to gravel and rock debris in all proportions and can also differ greatly in carbonate content.

Just over six percent of the vineyards are located on soils overlying crystalline bedrock of the Bohemian Massif. These areas are dominated by acid gneisses, granites and granulites. Especially in the units with abundant schistose paragneiss, alternation with amphibolite layers is often common and somewhat less frequently with marble layers. Features worthy of particular mention are the remnants of the first erosion episode of the uplifting high mountain ranges of the Bohemian Massif, which are preserved in the so called Zöbing Formation of late Palaeozoic age.



Download map: www.austrianwine.com
Poster (size 84 cm x 59,5 cm): shop.austrianwine.com




11.1 WACHAU

The Wachau is a UNESCO world heritage site and a region of great natural beauty, situated in the Danube River valley between the towns of Melk and Krems. Grape varieties Grüner Veltliner and Riesling predominate here on 1,344 hectares, partly planted in terraces arrayed on steeply inclined hillsides. Top vineyard sites here produce some of the best white wines in the world, with decades of aging potential.

 **Vineyard area:** 1,344 hectares

 **Principal grape varieties:** Grüner Veltliner, Riesling

 **Leading viticultural towns on the northern bank:** Spitz, Wösendorf, Joching, Weissenkirchen, Dürnstein, Loiben
Leading viticultural towns on the southern bank: Arnsdorf, Rossatz, Mautern



In 1983, a select group of innovative producers in the Wachau created their own organisation aptly called the Vinea Wachau Nobilis Districtus. According to their bylaws, dry white wines are divided into three categories, based on their natural alcohol content by volume. Aromatic, light-bodied wines up to 11.5% are called ‘Steinfeder’ (named after the tall, feather-like grass *Stipa pennata*). The most common category is the ‘Federspiel’, with 11.5% to 12.5% alcohol by volume, and the late-harvest, rich and powerful, dry wines bear the designation ‘Smaragd’ (min 13.0% vol.).

The story of how the Wachau – one of Austria’s most exciting and fascinating wine-producing regions – came to be is a captivating tale. Over millions of years, the Danube has dug its winding watercourse through the consolidated gneiss and amphibolite. The crystalline rock soils on the steep hillsides’ ancient terraces produce outstanding Rieslings. During the most recent Ice Age, vegetation cover was scant, and prevailing winds carried drifting sand that settled in the lee of the east-facing crystalline hillsides, forming layers of loess. This is where great, opulent and expressive Grüner Veltliner is cultivated. The extremely diverse geology of the region, coupled with the construction of terraces in the best steep hillsides and the cultivation of vines on these terraces by the Bavarian monasteries during the Middle Ages, created the spectacular and unique landscape of the Wachau.

Climate also plays a vital role, whereby two major systems – Atlantic from the west and Pannonian from the east – interface with one another. Furthermore, each single vineyard has its own microclimate, depending upon degree of incline, exposure to the sun and type of soil, as well as factors such as the dry stone walls and rocky hills that absorb the sun’s heat during the day and redistribute warmth well into the evening. The effects of the hot, dry summer and the harsh winter are evened out by the moderating influence of the Danube River, and cool evening breezes from the more northerly Waldviertel region widen the temperature variation between day and night during the important months immediately prior to the harvest. This subtle factor helps the clusters develop their enticing, multifaceted aromaticity, be in the cooler vineyards of Spitz or the warmer sites in Loibenberg. This character often gives the wine a cool fruit flavour with subtle tropical notes, rang-

ing from the lean and light-bodied Steinfeder to firmly structured Federspiel and the richer Smaragd.

And when one goes to visit the historic Wachau Valley, it is truly rewarding to seek out critically acclaimed producers and recommended restaurants – quite often within walking distance of one another, like in Spitz, Weissenkirchen, Joching, Dürnstein and Loiben. The southern bank of the Danube is also well worth a visit. Alongside the sovereign varieties Riesling and Grüner Veltliner with their exceptional cellaring potential, the indigenous Neuburger, Gelber Muskateller and Sauvignon Blanc guarantee excellent experiences in the matter of flavour.

Geology

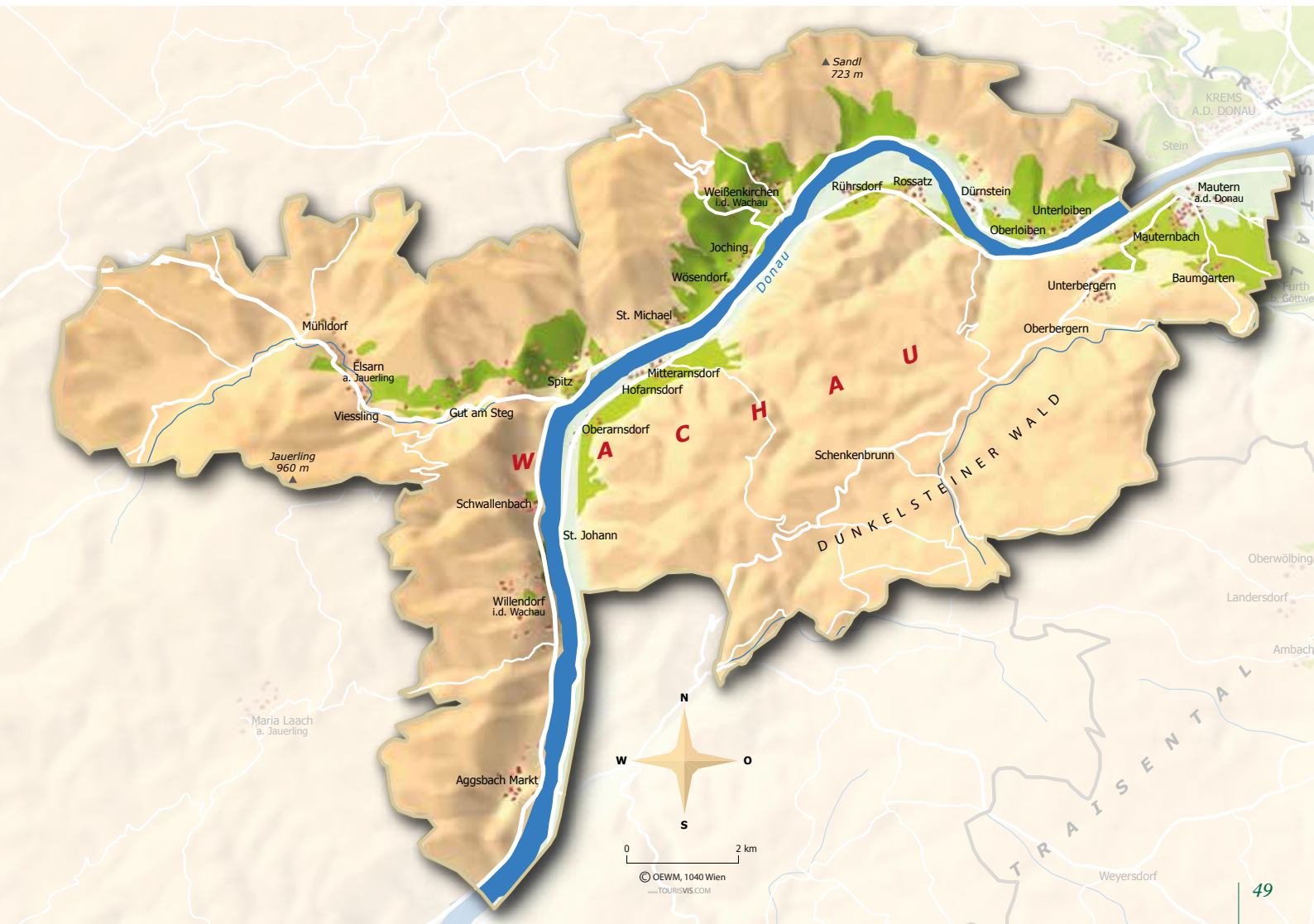
Old, crystalline consolidated rocks form the steep slopes of the Danube Valley with for instance, various gneisses, amphibolites, marbles and quartzites. First and foremost is the finely convoluted Gföhler Gneiss, followed by a variety, on the basis of composition and structure, of paragneiss and the hard granodiorite gneiss of Spitz. Basic rock layers in the form of dark amphibolites which originated as lavas from submarine volcanoes, often alternate with the paragneiss. Marbles with characteristic grey-white banding occur in the western Wachau area.

In the deeper part of the valley flank between Wösendorf and Weissenkirchen there is an old landslide mass of weathered and chaotic layered rock and boulders. The plane of motion is marked by kaolin and red loam. Small remnants of gravels, sands, silts and clays, such as at Spitzer Burgberg and near Weissenkirchen, belong to the Molasse Zone and formed from rivers and marine transgressions during the period between 30 and 15 million years ago.

Loess is often encountered in the Wachau area as a thin layer upon the older rocks. Coarse river gravels with a covering of fine flood sediments form the present valley floor of the Danube.



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 Poster (size 84 cm x 59,5 cm): shop.austrianwine.com



11.2 KREMSTAL DAC

The 2,368 hectares of vineyards in Kremstal are divided into three different zones, starting with rocky soils in the original Krems River valley and the historic town of Krems, along with the municipality of Stein that adjoins the Wachau in the west, then moving on to the deep loess east of Krems, and finally the southern bank of the Danube opposite Krems, around the magnificent abbey Stift Göttweig. Kremstal DAC was introduced in 2007, represented by vibrant and spicy Grüner Veltliner and delicate, mineral-driven Riesling. Kremstal DAC wines are available either in 'classic' refreshing medium-bodied bottlings or as rich, intense 'Reserve' wines.

 **Vineyard area:** 2,368 hectares

 **Principal grape varieties:** Grüner Veltliner, Riesling

 **Leading viticultural towns:** Stein, Krems, Senftenberg, Rohrendorf, Gedersdorf, Furth

The culturally rich and historic town of Krems has always had an affinity with wine production, articulated in a longstanding, traditional viticultural heritage. Nowadays, the prospering town is home to young and dynamic winegrowers, an innovative wine-producing co-operative and a state-of-the-art oenological and viticultural college, as well as being the chosen location for the federal state Niederösterreich's wine fair. The town of Krems, especially the part called 'Stein', is geologically similar to the neighbouring Wachau (mostly weathered crystalline bedrock soils). It is therefore not surprising that both Grüner Veltliner and Riesling predominate, and wines with similar characteristics are also found in Senftenberg, as well as in the quaint wine villages along the banks of the eponymous little river Krems.

The vineyards to the east of Krems, toward the villages of Rohrendorf and Gedersdorf, have a completely different soil structure, one of deep loess terraces. This not only adds a certain appeal to the landscape, it also produces a softer, more opulent style of Veltliner. Beyond the southern bank of the Danube are the idyllic wine villages of Furth, Palt, Krustetten, Hollenburg, Oberfucha and Tiefenfucha, lying beneath the monumental Benedictine abbey Stift Göttweig, which was founded in 1072. In contrast to Krems, a rather earthy and homey feeling prevails here, preserved by the quaint 'Heuriger' wine taverns. As with the winegrowing regions Wachau and Kamptal, Kremstal also has its fair share of special climatic conditions, with cool and humid northern breezes from the nearby Waldviertel interacting with warm and dry eastern winds from the Pannonian plain. Mouthwatering and elegant white Grüner Veltliner and Riesling wines, a lesser amount of Weissburgunder and supple, expressive red wines are typical for this historic winegrowing region on the banks of the Danube, that in addition to wine has a great deal of culinary delights and tourist attractions on offer.



Geology

The winegrowing area of Kremstal is located on the south-eastern arc of the Waldviertel region and the Dunkelstein Forest. Formed of crystalline bedrock the area opens out towards the east into the Alpine Foreland where primarily unconsolidated rocks occur. This position facing away from the windward side of the crystalline highlands is responsible for the widespread and sometimes very thick loess deposits.

North of the Danube the slopes are formed of sometimes schistose, sometimes consolidated paragneiss that show amphibolite and granite gneiss inclusions. The slopes to the northwest consist of Gföhler Gneiss. Granulite outcrops occur south of the Danube. The composition of the light-coloured, very hard granulite is related to the Gföhler Gneiss, but it shows planar foliation.

Among the unconsolidated rocks calcareous loess is the more prevalent, which in places occurs in several layers one above the other. The loess can overlay the crystalline rocks as well as all the older gravel, sands and clays. The latter consist partly of marine deposits and partly of the alluvial Molasse sediments and the Danube River terraces. Only the deepest, flat-lying layers near the gravel floodplains of the Danube have no loess cover, but rather show a thin sheet of fine flood sediments.

 Geological Survey of Austria



Kremstal DAC (from 2007 vintage)

GRAPE VARIETIES: Grüner Veltliner, Riesling

QUALITY LEVELS:

Kremstal DAC; Kremstal DAC with indication of municipality;

Kremstal DAC with indication of municipality and vineyard designation: submission of the wine to the Prüfnummer tasting commission from 1 January in the year following the harvest

Kremstal DAC Reserve:

submission of the wine to the Prüfnummer tasting commission from 1 July in the year following the harvest

ALCOHOL LEVELS:

Kremstal DAC: min. 12.0 % vol.

Kremstal DAC with indication of municipality: min. 12.0 % vol.

Kremstal DAC with indication of municipality and

vineyard designation: min. 12.5 % vol.

Kremstal DAC Reserve: min. 13.0 % vol.

RESIDUAL SUGAR: dry

FLAVOUR PROFILE:

Kremstal DAC; Kremstal DAC with indication of municipality;

Kremstal DAC with indication of municipality and vineyard designation:

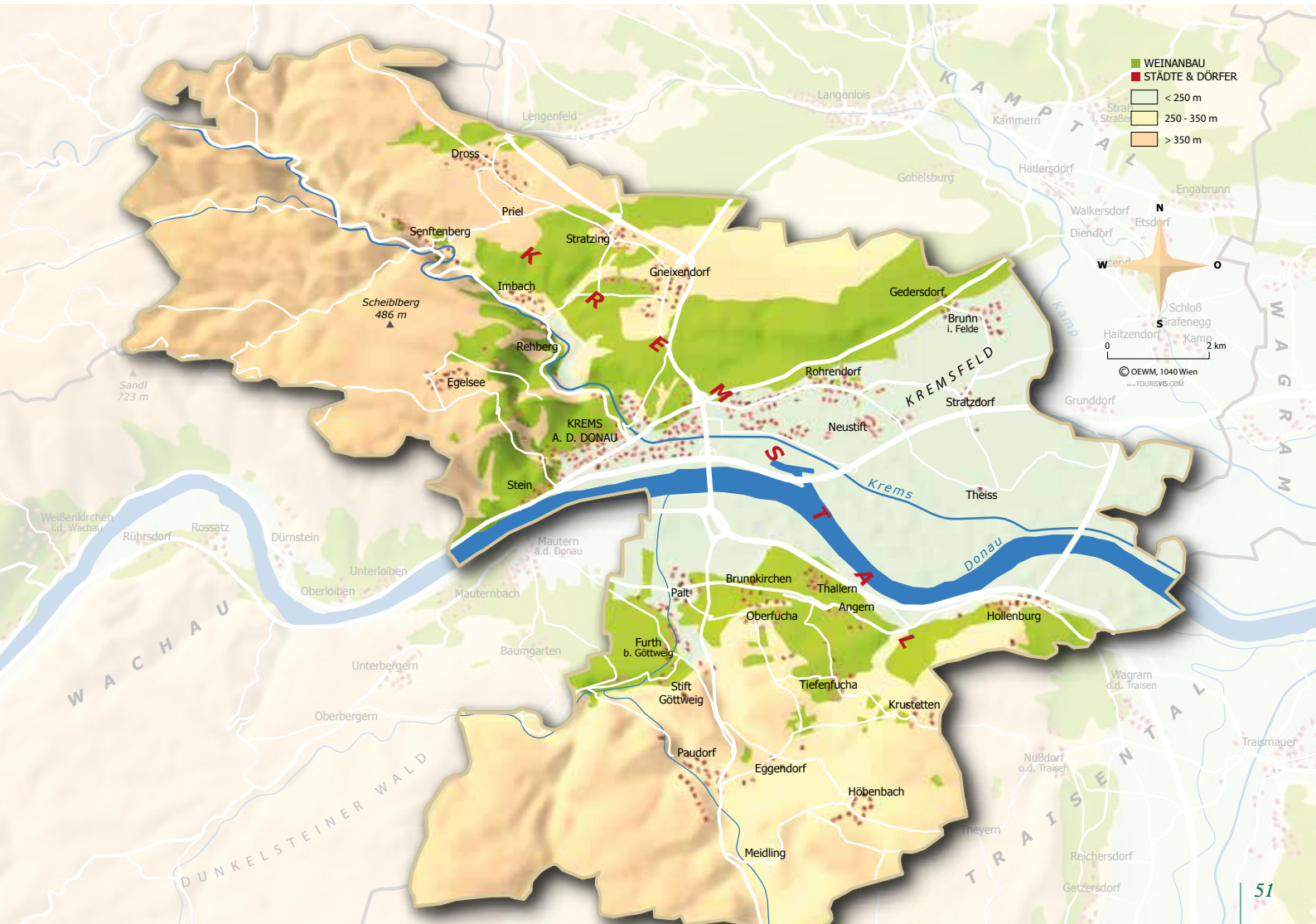
no overwhelming influence of botrytis, well balanced, concentration commensurate with that typical of the specific vintage year.

Kremstal DAC Reserve: robust style, pronounced regional character, concentrated and long in the finish; delicate tones of botrytis or wood are permissible.

LABELLING: Designation of Origin (incl. 'DAC') has to be declared on the front label if there is no back label.



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11.3 KAMPTAL DAC

Kamptal gets its name from the river Kamp that flows directly through it, and is home to Austria's largest wineproducing town, Langenlois. With an area of 3,907 hectares under vines, Kamptal is one of the most successful winegrowing regions in Austria, and boasts a great number of outstanding producers of top quality wines. Culture and tourism also play a significant role and effective with the 2008 vintage, the Kamptal DAC defines wines made from GrünerVeltliner or Riesling in two styles, a classic-styled medium-bodied wine and a rich, opulent, dry Reserve style.



Vineyard area: 3,907 hectares



Principal grape varieties: Grüner Veltliner, Riesling



Leading viticultural towns: Langenlois, Zöbing, Gobelsburg, Kammern, Strass



Kamptal boasts a varied terroir, ranging from loess to gravel to crystalline soils, along with red feldspathic sandstones and conglomerates, for example on the highly regarded vineyard site Heiligenstein. The name derives from the blazing sunshine that generates a hot and dry microclimate. The geological development of the rock is rather special, between 320–250 million years old, formed in the then desert-like conditions when a flash flood deposited soils that included volcanic elements.

Along the terraces of the steep south-facing slopes, that in places are so precipitous that no layers of loess can form a hold, Riesling vines are planted that producing powerful wines with exceptional aging potential. Moving southwards towards the Danube, the character of the soil changes to wider loess and loam terraces, offering the perfect conditions for traditional, but also full-bodied Grüner Veltliner, as well as the red and white Pinot varieties and Zweigelt. These wines are marketed under the designation of 'Niederösterreich'.

Kamptal benefits from the dynamic interaction of hot breezes from the Pannonian plain coming from the east with cooler air from the Waldviertel toward the northwest. This unique combination of warm days and cool nights gives rise to the finely delicate aromatics and naturally vibrant acidity characteristic of grapes grown in the region.

A must-visit attraction for wine enthusiasts is the Loisium wine experience, with its futuristic visitors' centre aboveground, leading to a subterranean labyrinth of several wine cellars, hundreds of years old, offering a memorable wine experience in both sight and sound. Other important winegrowing towns within a short distance of Langenlois are Schiltern, Gobelsburg, Haindorf and Zöbing, and the important wine commune of Strass im Strasser-tale. Smaller wine villages include Etsdorf, Hadersdorf, Kammern, Lengsfeld and Schönberg

Geology

The south-facing winegrowing region includes rocks that on the basis of their geological characters are attributed to the Variscan mountain range and the Molasse Zone. The Molasse Zone shows a marine development, from a sea which is called Paratethys by geologists, and a river landscape, which is characterized by the overlapping areas of influence of three river systems: the Kamp, Traisen and Danube rivers.

In the north, diverse and predominantly acidic crystalline consolidated rocks dominate that also have been noted in the Wachau and the Kremstal areas. A rock package that is quite unique in Austria occurs within a wedge at the Heiligenstein area: in this tectonic rift valley the first erosion products of the former high mountain range of the Bohemian Massif are found. They consist of conglomerates, sandstones, arkoses (red, feldspathic sandstones) and shales. The sediments were deposited before 320 to 250 million years ago mainly under arid-hot climatic conditions as a result of flash floods directed from the ancient mountains onto the foreland. A special feature worth noting is the occurrence of rhyolite pebbles within the conglomerate that prove the existence of volcanic eruptions.

In the Kamp Valley glacially derived loess deposits are again the most prevalent winegrowing rock.



Kamptal DAC (from 2008 vintage)

GRAPE VARIETIES: Grüner Veltliner, Riesling

QUALITY LEVELS:

Kamptal DAC; Kamptal DAC with indication of municipality:

Submission of the wine to the Prüfnummer tasting commission from 1 January in the year following the harvest

Kamptal DAC with indication of municipality and vineyard designation:

Submission of the wine to the Prüfnummer tasting commission from 1 March in the year following the harvest

Kamptal DAC Reserve:

Submission of the wine to the Prüfnummer tasting commission from 1 July in the year following the harvest

ALCOHOL LEVELS:

Kamptal DAC: min. 11.5 % vol.

Kamptal DAC with indication of municipality: min. 12.0 % vol.

Kamptal DAC with indication of municipality and vineyard designation: min. 12.5 % vol.

Kamptal DAC Reserve: min. 13.0 % vol.

RESIDUAL SUGAR: dry

FLAVOUR PROFILE:

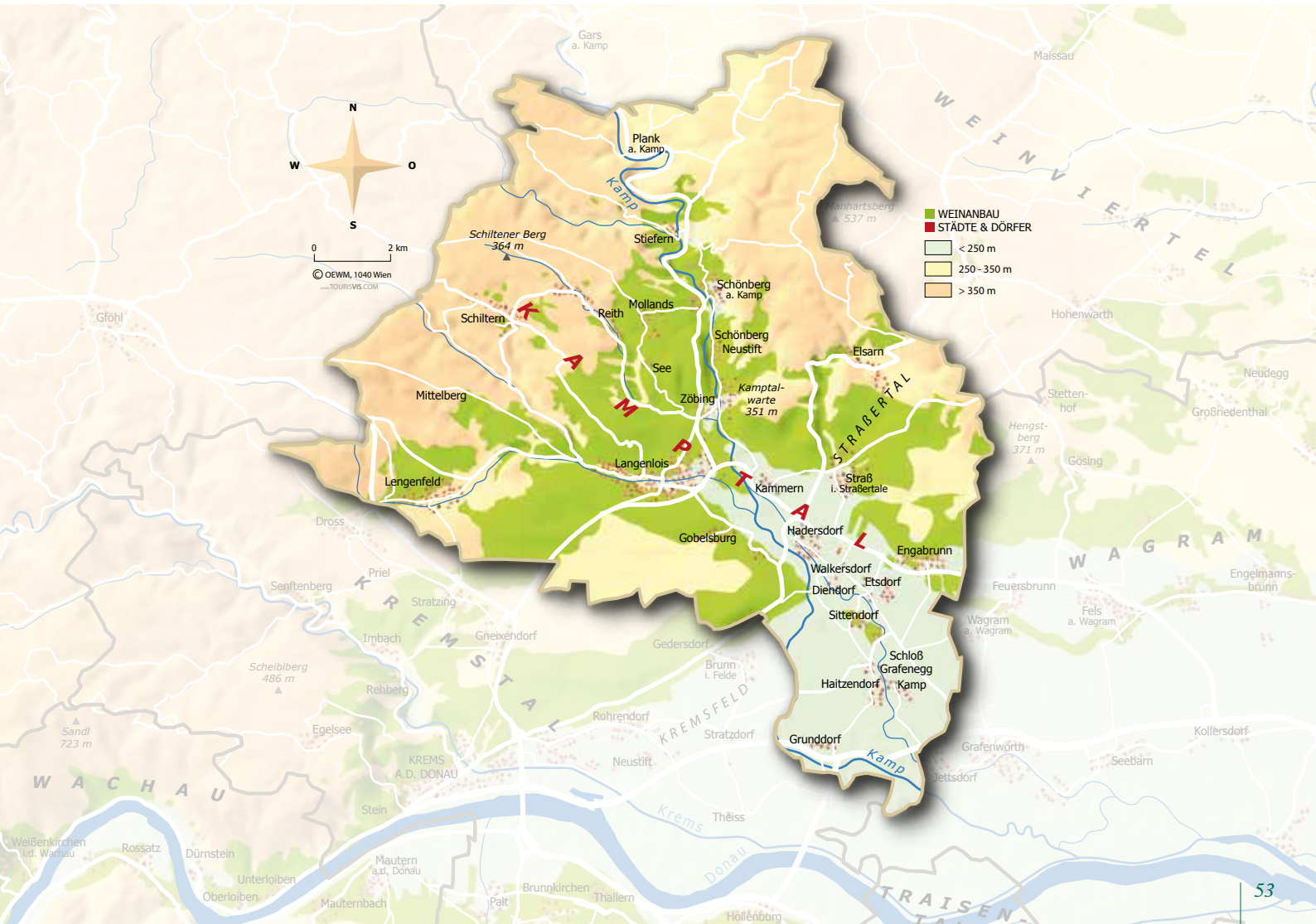
Kamptal DAC; Kamptal DAC with indication of municipality; Kamptal DAC with indication of municipality and vineyard designation: no overwhelming influence of botrytis, well balanced, concentration commensurate with that typical of the specific vintage year.

Kamptal DAC Reserve: robust style, pronounced regional character, concentrated and long in the finish; delicate tones of botrytis or wood are permissible.

LABELLING: Designation of Origin (incl. 'DAC') has to be declared on the front label if there is no back label.



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11.4 TRAISENTAL DAC

Traisental is the most recent addition to the viticultural map of Austria, and with a mere 815 hectares figures among the smaller winegrowing regions. In contrast, its wines are in no way small, particularly the opulent and generous Grüner Veltliner. Its quaint wine villages still are home to the long-established tradition of Buschenschanken (wine taverns), and the larger towns such as Traismauer and Herzogenburg offer a deeper glimpse into the region's history. The designation Traisental DAC was introduced with the 2006 vintage, represented by fruity & spicy Grüner Veltliners and impressive mineral-driven Rieslings.



Vineyard area: 815 hectares



Principal grape varieties: Grüner Veltliner, Riesling



Leading viticultural towns: Nussdorf, Reichersdorf, Inzersdorf, Traismauer, Herzogenburg

Grüner Veltliner represents the greatest proportion of grape varieties planted with a share of sixty per cent, more than in any other Austrian winegrowing region. Riesling is also a significant speciality of Traisental. The vines are predominantly planted on narrow terraces with dry and quite calcareous gravel soils, giving the wines quite a unique flavour profile characterised by a full body and concentrated structure. The mineral framework supports the flavour and vibrant acidity, giving the wines potential for long-term aging. The particular climatic factors, where the influence of the Pannonian plain meets the cool breezes from the Alps result in warm days and cool nights, creating the perfect recipe for precise, delicate aromas and elegant spice.

The Traisental is also a popular destination for wine enthusiasts, hikers, cyclists and those interested in culture. It is here that evidence of grape pips, dating back as early as the Bronze Age – well before any Roman influence – were discovered and confirm the existence of viticulture in ancient times. Furthermore, the nearby town of St. Pölten (capital of the federal state of Niederösterreich) offers a wealth of modern cultural opportunities, and from this most southerly point of Traisental, there is a countless number of picturesque roads leading to idyllic wine villages and their Heuriger: Statzendorf, Unterwölbling, Oberwölbling, Nussdorf, Reichersdorf, Getzersdorf and Inzersdorf, on up to Stollhofen, Frauentendorf and Gemeinlebarn.

A new generation of dynamic winegrowers recognise the importance of Traisental DAC as being the signature wines for the region. These estates play a vital role in making this matchless style famous beyond the boundaries of Austria, reaching new export markets and introducing these memorable wines to international wine critics and discerning journalists.



Geology

The most striking geological element is coarse, calcareous-dolomitic gravels, which were transported here by the ancient Traisen River, about 16 million years ago, derived from the uplifting Calcareous Alps and deposited within a delta of the Paratethys Sea. The gravels have mainly been consolidated to conglomerates and occur especially on the elevated areas of the western slopes of the valley. On the right side of the valley, the older, so-called Oncophora-Beds dominate, which are now referred to as the Traisen Formation. These consist of calcareous, more or less silty and sometimes weakly indurated sands, within which the name-giving marine mollusc shell 'oncophora' is found; locally conglomerates are intercalated within the sands. However, the two units together constitute only about twenty percent of the subsurface of the vineyard soils.

The vast majority of the vineyards are located upon loess, which on the left slopes of the valley is often penetrated by truncated conglomerate components. In the westernmost part of the winegrowing area the crystalline basement of the Dunkelstein Forest emerges as light-coloured, hard granulites, upon which the acidic vineyard soils are established, if loess was not deposited above the granulite.

11.5 WAGRAM

The winegrowing region Wagram received its new name in 2007; it had previously been known as Donauland. Its 2,720 hectares of vines are planted in two distinct zones; one to the north and one to the south of the Danube River. The northern, actual Wagram part, is a striking terrain that stretches some 30km along the northern bank of the river as far as Kamptal, while the area toward the south encompasses the quaint villages around the Tullnerfeld region as well as the historic wine town of Klosterneuburg, just outside Vienna.

 **Vineyard area:** 2,720 hectares

 **Principal grape varieties:** Grüner Veltliner, Riesling, Roter Veltliner

 **Leading viticultural towns:** Feuersbrunn, Fels, Grossriedenthal, Gösing, Kirchberg, Grossweikersdorf, Klosterneuburg



The region's geologic features coupled with consistent weather and climatic patterns provide the prerequisites for producing full-bodied wines rich in aroma and flavour. Layers of loess formed in the Ice Age cover the substrate of marine deposits and river gravels (the name Wagram comes from 'Wogenrain' meaning 'shore') and give a shape to the landscape. Grüner Veltliner in particular benefits from this, yielding nicely maturing hearty and spicy wines with substance and drinking pleasure in the classic style, as well as the rich, characterful Reserves. The indigenous speciality Roter Veltliner provides long living wines thanks to regulations regarding maximum yield, and serves to underscore the distinctive qualities of the region. Leading producers also cultivate some of the most opulent, full-bodied red wines in Niederösterreich, especially from the varieties Zweigelt and Pinot Noir, while the nobly sweet wine segment is well represented by the environmentally conscious commune of Grossriedenthal and its outstanding Eiswein.

The self-confidence of successful producers has made a positive mark on the entire Wagram region, motivating others to further improve quality, supported by tourism and highly regarded restaurants. The quality has improved greatly, and Wagram is no longer considered an insider's tip, and the villages of Feuersbrunn, Fels, Kirchberg (with its vinotheque Weritas and a wide selection of Wagram wines) and Grossriedenthal have long become firmly established as the destination for finding quality-oriented producers.

Klosterneuburg: wine, pleasure and culture

The country's largest privately owned wine estate, Stift Klosterneuburg, has played a formative role in the story of Austrian wine. With modern management and a contemporary technological infrastructure, this estate provides a role model for the future, along with the Bundeslehranstalt für Wein und Obstbau (Federal Institute for Viticulture and Pomology), the world's first viticultural and oenology school (founded in 1860), and today is a leading wine institution with internationally recognised standards for future winemaking generations. The wine producers of Klosterneuburg cover a wide range of viticultural activities, from the small, family-owned Heuriger to the large Sekt producers, all at the doorstep of Austria's capital city Vienna.

Geology

Loess is dominant north of the Danube and almost completely covers the basement consisting of crystalline rocks, silty-clayey marine sediments of the Molasse Zone and glacial terrace gravels. The yellowish flour-like and consistently calcareous-dolomitic rock dust is sometimes up to several meters in thickness here. In the northern, more elevated and hilly part of the winegrowing area, the vineyards are located upon sandy- gravel soils that belong to the so-called Hollabrunn-Mistelbach Formation. These mark a former course of the Danube, which is about 10 million years old. In many cases the gravel shows a loam cover layer.

South of the Danube the vineyards are sited on the varied rocks of the Molasse Zone until towards the east the major location of Klosterneuburg is encountered. The vineyards here lay on diverse grades of calcareous flysch rocks. Characteristic and often repeating sequences of sand, silt, claystone and marl are referred to as flysch, which formed from submarine mudslides that flowed into the deep waters of the former Ocean.

The north-east facing underslopes are coated by fine-grained, more or less calcareous loams.



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11.6 WEINVIERTEL DAC

Austrian wine enthusiasts know the Weinviertel. But nowadays Austria's largest specified winegrowing region is steadily gaining international recognition as well. With 13,858 hectares under vines, size is certainly a factor, but the success of Weinviertel also lies in the Grüner Veltliner, in its regionally typical Weinviertel DAC and Weinviertel DAC Reserve styles.

 **Vineyard area:** 13,858 hectares

 **Principal grape variety:** Grüner Veltliner

 **Leading viticultural towns:** Röschitz, Retz, Haugsdorf, Falkenstein, Poysdorf, Herrnbaumgarten, Wolkersdorf, Mannersdorf



The vast Weinviertel stretches from the Danube River in the south to the Czech border in the north, and from the Manhartsberg in the west to the border with Slovakia in the east. Yet the Weinviertel is not just about Grüner Veltliner; there is a wealth of other grape varieties. The region can be divided up into three sub-regions, based on their geological particulars and climate conditions.

One highlight of the western part of Weinviertel is the area around the historic wine-trading town of Retz, with its labyrinth of underground wine cellars. The dry microclimate here always has favoured production of red wine as well. In the Pulkautal – around the villages of Jetzelsdorf and Haugsdorf – and in the extensive Mailberg basin, fruit-driven Zweigelt and Blauer Portugieser are thriving. For lovers of white wine, the focal point is another ‘island’, but one featuring granite soils, around Röschitz, where Grüner Veltliner and Riesling develop remarkable finesse. Winegrowers in the northeastern part of the Weinviertel around Poysdorf focus especially on spicy Veltliners, fresh Welschrieslings and weighty wines of the Pinot family. Toward Moravia, the northern border of the Weinviertel reveals the limestone cliffs of Staatz and Falkenstein, which have excellent conditions for fruit-toned, mineral-driven wines. Herrnbaumgarten and Schratzenberg, villages to the north of Poysdorf, were ideal from the beginning to produce outstanding red wines, thanks to the area’s basin-like vineyard sites.

Further southeast, along the edge of the Marchfeld around the village of Mannersdorf an der March, the climatic effects of the warm Pannonian climate are felt, which in combination with the Moravia river (the Austrian name for this tributary of the Danube is ‘March’), offer optimal growing conditions for Grüner Veltliner, Riesling and the Pinot family varieties as well as the aromatic Traminer, from dry styles to luscious dessert wines. After a stop-over in Mannersdorf, the journey back to Vienna passes through the winegrowing town of Wolkersdorf, while great Rieslings with pronounced aroma profiles also grow close to the Vienna’s city limits, on the steep inclines of Bisamberg’s hillsides.

Despite this wide spectrum of wines, Grüner Veltliner remains the undisputed star in the Weinviertel, and with some 6,700 hectares planted, which equates to roughly half of all plantings in Austria

– and for that matter half of its world-wide vineyard area. The signature aroma of the Weinviertel Grüner Veltliner is a peppery-spice, the ‘pfeffrige’ flavours of white and green (in riper styles, even black) pepper overlay a fruit-driven bouquet and refreshing acidity: and this is ubiquitous in the region, even though the local climatic conditions and soil structures vary. Beginning with from the 2002 vintage, it was therefore decided that these three tasting elements should form the criteria for the specific flavour profile of Weinviertel DAC, Austria’s first designated regionally typical wine classification, or to use the French term, appellation. In addition to the dry, fruity and unoaked Weinviertel DAC, a more intense, richer style of Grüner Veltliner is available as of the 2009 vintage in Weinviertel DAC Reserve.

Geology

At the edge of the Waldviertel region, the vines stand upon the acidic granite of the Moravian Superunit which weathers to quartz-rich sand. To the east two basins consisting of unconsolidated rocks occur. These are separated by the ridge of the Leis Mountains and the striking klippen of the Waschberg Zone formed of light-coloured, hard limestone. The central part of the Weinviertel region also has occurrences of the flysch rocks in the south with calcareous sandstones and marls at Bisamberg while acidic, quartz-rich sandstones and shales are more commonly found on the eastern edge of the Korneuburger Basin. West of the Waschberg Zone we find the Molasse sediments with sand, gravel, clayey silts and a remarkable diatom horizon on the one hand and on the other hand the broad gravel ridge of the ancient Danube. The region east of the Waschberg Zone forms part of the Vienna basin and is also predominantly composed of unconsolidated, mostly calcareous rocks such as gravel, sand and clayey silt. Consolidated limestone or calcareous sandstone only occurs locally in both basins. More than half of the vineyards are located on loess: the glacial rock dust which can cover all the older rocks in varying thickness and then also provides a source of calcium on acid substrates.



Weinviertel DAC (Weinviertel DAC from 2002 vintage, Weinviertel DAC Reserve from 2009 vintage)

GRAPE VARIETY:

Grüner Veltliner

QUALITY LEVELS:

Weinviertel DAC: Submission of the wine to the Prüfnummer tasting commission from 1st January in the year following the harvest

Weinviertel DAC Reserve: Submission of the wine to the Prüfnummer tasting commission from 15 March in the year following the harvest;

ALCOHOL LEVELS:

Weinviertel DAC: min. 12.0 % vol.

Weinviertel DAC Reserve: min. 13.0 % vol.

RESIDUAL SUGAR:

Weinviertel DAC: max. 6 g/l

Weinviertel DAC Reserve: dry

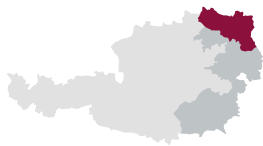
FLAVOUR PROFILE:

Weinviertel DAC: aromatic, spicy, pepper notes, no botrytis, no oak notes

Weinviertel DAC Reserve: dry, full-bodied, spicy, subtle botrytis notes and oak aging allowed

LABELLING:

Designation of Origin (incl. 'DAC') has to be declared on the front label if there is no back label.



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11.7 CARNUNTUM

Archaeologists have been excavating the rich soils of Carnuntum for ancient Roman artefacts for decades. To which we would add that the 906 hectares under vines certainly qualify as an equally remarkable 'treasure of the soil' – especially for production of Carnuntum's regionally typical red wines. The 'Rubin Carnuntum' wines are produced by a dedicated society of the region's most dynamic growers, whose labels carry the unmistakable image of the Roman Heidentor (the Heathens' Gate); they embrace the region's history while promoting excellence in wine.

 **Vineyard area:** 906 hectares

 **Principal grape varieties:** Zweigelt, Blaufränkisch

 **Leading viticultural towns:** Göttlesbrunn, Arbesthal, Höflein, Petronell, Prellenkirchen

The wine region Carnuntum stretches from Vienna in the west to the border of the Slovak Republic in the east. Its vineyards are spread out over three principal mountainous landscapes south of the Danube, among the Leithagebirge (Leitha Range), the Arbesthaler Hügelland (Arbesthal Foothills) and the Hainburg Mountains (a range of mountains near Hainburg). The soil structures consist mostly of dense loam and loess and sandy gravels, which offer optimal conditions for red wine production, particularly the widely-planted indigenous Blauer Zweigelt, along with the international varieties like Cabernet Sauvignon and Merlot. Blaufränkisch is favoured by some producers, with great wines coming from vineyards on the Spitzerberg in the east of the region.

The Pannonian climate typically features hot summers and cold winters, an influence that, in combination with the moderating effects of the nearby Danube River and Lake Neusiedl, enable the grapes to reach full physiologic maturity. A new generation of local winegrowers have learnt how to capitalise on this advantage, producing modern, approachable red wines that present precise fruit and elegant structure, yet which have retained their individuality and sense of origin. These factors have given Carnuntum a highly regarded name for wine within a comparatively short space of time. White wines are also playing an increasingly important role here, particularly Grüner Veltliner, Pinot Blanc and Pinot Gris, which excel with their balanced structure and sense of presence. Carnuntum's effective promotion of tourism has provided the region with a strategic advantage, an essential factor for wine sales, while the beautifully restored Marchfeld castles, the inviting Carnuntum archaeological park, the National Park Donauauen, as well as its close proximity to the Slovak capital Bratislava, provide plenty of opportunities to introduce tourists and visitors to the local wines.

The winegrowing villages of Göttlesbrunn, Höflein and Prellenkirchen, well known for their idyllic taverns offering local food and wine, have always been highly popular destinations, particularly for day-trippers from nearby Vienna. But now, increasingly more people are making a special trip to visit the ever-growing roster of critically acclaimed restaurants, especially since the local wines, prominent on all lists, pair so well with the regional cuisine.



Geology

The vineyards are situated between the Leitha Range and the Hainburg Mountains and are underlain on the one hand by deposits of the Paratethys Sea and the Pannon Lake and on the other hand, in the areas of the Arbesthal Hills and Prellenkirchner Flur, by glacial terrace gravels of the former valley floors of the Danube.

The deposits of the Paratethys Sea and Lake Pannon consist of diverse carbonate-rich, unconsolidated, sandy-marly or silty-clayey, but rarely gravel sediments. The deposits of the Danube terraces are quartz-rich, sandy-gravels. They all bear an extensive cover of calcareous-dolomitic, silty loess or rather clayey, often decalcified loess loam.

The Leitha Limestone formed on the coastline of the Leitha Range about 16 million years ago as a marginal marine deposit within the Vienna Basin. Vineyards at Hof and Ungerberg are located upon the Leitha Limestone.

In the Hainburg Mountains the deepest and innermost portion is formed of granite, which was intruded into existing gneisses. The high altitude Berg vineyard is located on this substrate. Calcareous-dolomitic carbonate rocks of Mesozoic age were then deposited on those rocks. They form the rock walls above Hundsheim and the summit of the Spitzerberg.

 Geological Survey of Austria

11.8 THERMENREGION

The Thermenregion was formed with the wine law of 1985, when the districts of Gumpoldskirchen and Bad Vöslau were amalgamated. Its 2,181 hectares of vines reach from the edge of the Wienerwald forests around the outskirts of Vienna and southward along a chain of hills (highest point is Mount Anninger, at 675m) to beyond the town of Baden. In the northern part around the village of Gumpoldskirchen, white wine thrives in form of the indigenous varieties Zierfandler (or Spätrot) and Rotgipfler, whereas red wines produced from Sankt Laurent and Pinot Noir are predominant in the more southerly vineyards.

 **Vineyard area:** 2,181 hectares

 **Principal grape varieties:** Zierfandler, Rotgipfler, Sankt Laurent, Pinot Noir

 **Leading viticultural towns:** Gumpoldskirchen, Traiskirchen, Pfaffstätten, Baden, Sooss, Bad Vöslau, Tattendorf

Vines have been cultivated in this climatically favoured region south of Vienna for over 2,000 years. Roman legionnaires stationed in Carnuntum and Vindobona (today's Vienna) introduced viticulture to the Pannonian region and cultivated vines brought from their own countries. The Thermenregion takes its name from the thermal, sulphuric water springs from 'Thermae Pannonicae', the present-day town of Baden. The Cistercian monks revitalised viticulture during the Middle Ages, and the design of the vineyard sites, as well as the character of the villages, visibly resemble the Citeaux Abbey of the Cistercians in Burgundy.

The Cistercian monks were expert viticulturalists, and immediately recognised the region's extraordinary terroir. The vines benefit from the effects of the Pannonian climate, with its hot summers, dry autumns and an average of 1,800 annual hours of sunshine. During the autumn, there is a continuous circulation of air through the grapevines, rapidly drying the berries after dew or rain. Loamy soil derived from finely grained deposits predominates, although areas with increasingly coarse fractions are common. These are primarily consolidated or unconsolidated gravel and sand with a high carbonate content and fossil remains of mussels, snails and other marine creatures. Eroded deposits rich in rubble from hill-sides encourage drainage and retain warmth.

The Steinfeld vineyard with its barren gravel soils provides the perfect prerequisites for fine red wines. The region is home to white grape varieties rarely found elsewhere, and the Zierfandler (Spätrot) and Rotgipfler can be vinified individually or as the legendary blend known as Spätrot-Rotgipfler. Other traditionally cultivated varieties include the Blauer Portugieser (or Vöslauer) and the Neuburger, while more modern wines are produced from using the Pinot varieties, Sankt Laurent and Zweigelt, as well as Merlot and Cabernet Sauvignon. Red wine producing villages include Bad Vöslau, Sooss, Tattendorf and Teesdorf, whereas the traditional white winegrowing areas cluster around Perchtoldsdorf, Gumpoldskirchen, Pfaffstätten, Baden, Guntramsdorf and Traiskirchen.



Geology

The winegrowing area of the Thermenregion extends along the eastern edge of the Calcareous Alps to the Vienna Basin. However, only a small proportion of vineyards are located directly upon consolidated limestone and dolomite rock or on the sandstones and conglomerates of the Gosau Group. Most vines are planted on deposits of the transgressing Paratethys and Lake Pannon within the Vienna Basin or on glacial river gravels in the plains of Steinfeld.

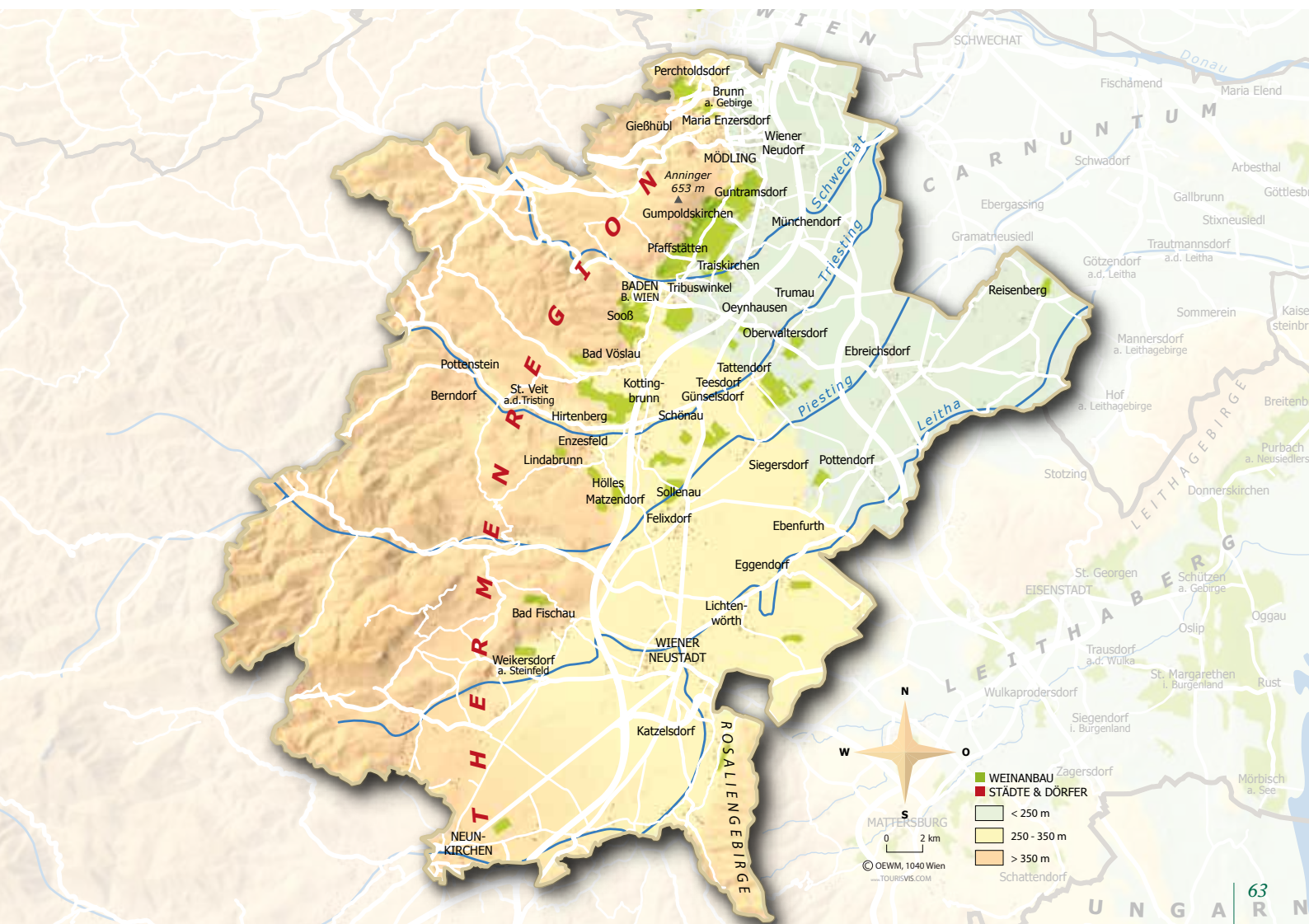
At the margin of the basin sands, gravels, sandstones, conglomerates and breccias are predominant. These are composed of rock material from the Calcareous Alps and flysch rocks and were transported by rivers from the uplifting Alps. Famous fossil sites are recognized within the sediments, such as the Gainfarn Sands, which contain molluscs, gastropods and corals and even a complete, about 14 million year old, sea-cow skeleton. In the basin the vineyards are often located upon fine-grained clays, marls, talus or colluvium, where loamy soils with high lime content often develop.

In the southeast, some vineyards occur on the other side of the Vienna Basin on crystalline schists and carbonates of the Austroalpine Superunit, which outcrops here in the Rosalia mountain range.

 Geological Survey of Austria



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12. BURGENLAND



Vineyard area: 13,100 hectares

Full-bodied and rich red wines abound in the eastern region of Burgenland, under the influence of the hot, continental Pannonian climate. Within this area, there are many distinctions that play an equally important role. For example, the Eisenberg in the most southerly part of Burgenland enjoys a complex soil structure and touch of refreshing climatic influences from neighbouring Steiermark, which provide ideal growing conditions for Blaufränkisch and other red wine varieties with fine mineral-driven character and unmatched elegance. The Ruster Ausbruch – the internationally renowned, nobly sweet dessert wine – epitomises the strong identity of the region. The dense loam soils of Mittelburgenland and the Rosalia area yield Blaufränkisch with particularly deep fruit and exceptional length. In the Leithaberg west of Lake Neusiedl, the variety produces wines with expressive minerality and gripping tannins. The soils on the east-facing slopes of the Leitha Range consist principally of limestone and slate, providing a unique terroir for Blaufränkisch, and also for complex white wines, especially Weissburgunder, Chardonnay and Grüner Veltliner. Exceptional dessert wines, such as the legendary Ruster Ausbruch, complete the trio of Burgenland's best.

The indigenous variety Blauer Zweigelt tends to dominate on the eastern shores of Lake Neusiedl, where it produces powerful and juicy red wines, along with Blaufränkisch and Sankt Laurent, while the subregion of Seewinkel enjoys a unique microclimate, giving it the reputation as being one of the best places in the world to produce high quality nobly sweet wines. A high amount of humidity is naturally created by the large lake along with a countless number of smaller, shallow lakes surrounding the vineyards, encouraging the development of noble rot (*Botrytis cinerea*) during the autumn, enabling the production of the great dessert wines Beerenauslese and Trockenbeerenauslese. Cherished varieties for these delicious wines include Chardonnay, Scheurebe, Traminer and Welschriesling, the latter having the potential to produce exceptional levels of quality.

The innovative and pioneering wine producers of Burgenland are the region's biggest asset and most certainly the reason behind their successful wine economy. This is often why their wines have received so many awards and accolades in recent years, even with international varieties and full-bodied red wine blends.

Since the first regionally typical wine was established for Burgenland with the Mittelburgenland DAC (as of the 2005 vintage), it has been joined by Leithaberg DAC and Eisenberg DAC in 2008, and Neusiedlersee DAC in 2012. Furthermore, the introduction of a regionally typical profile with focus on Blaufränkisch and Zweigelt in the Rosalia area is in discussion.

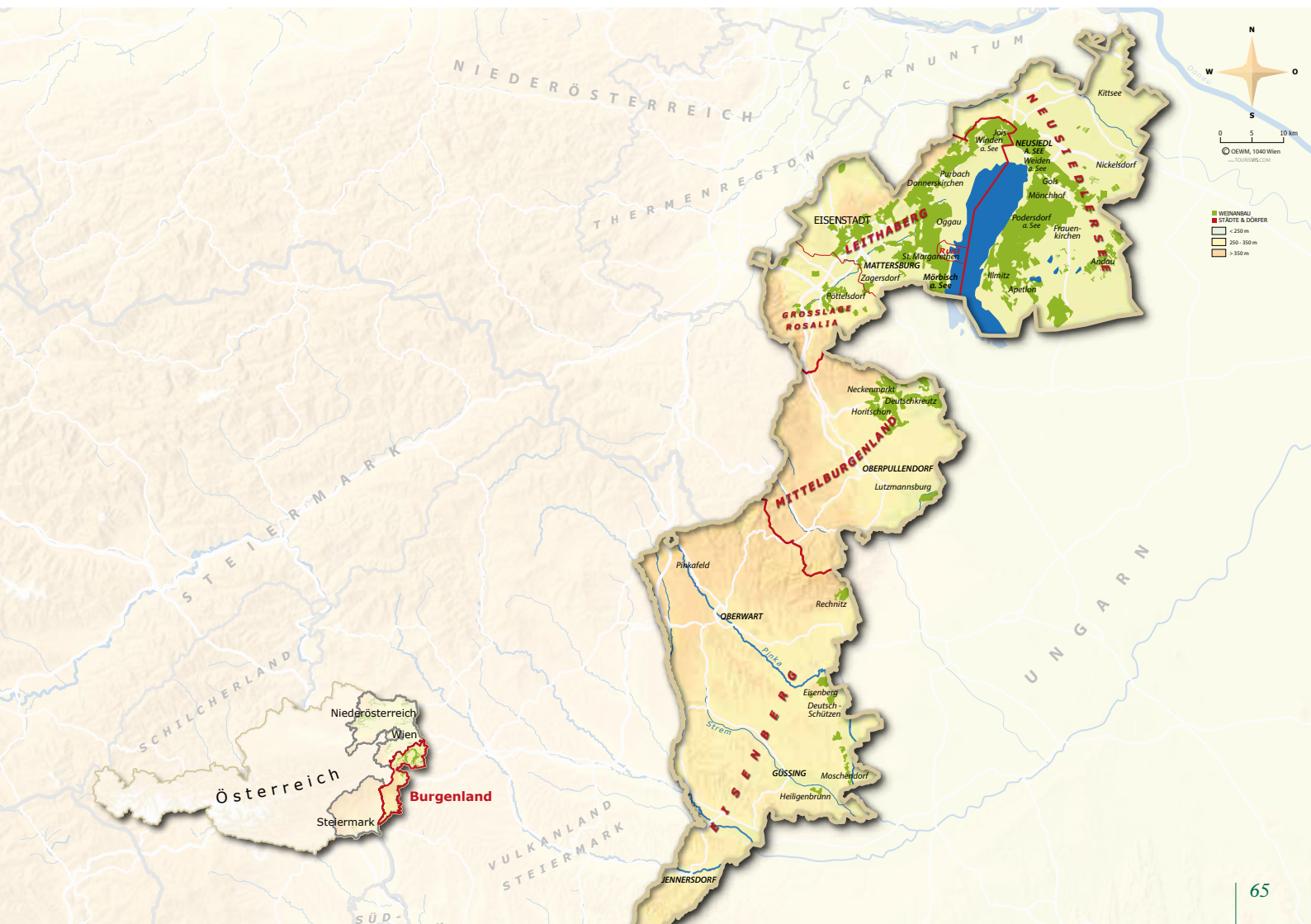
Geology

Burgenland is from a geological point of view formed from the Styrian and Pannonian Basins and from the Austro-alpine and Penninic Superunits. The Austroalpine Superunit consists of several nappes and through tectonic windows the lower levels of the Penninic Superunit are exposed. The deposits of the Quaternary are particularly common in the north of the country. Over 60 percent of the vineyards in this area are dominated by diverse, coarse-grained, calcareous sandy gravels deposited along the ancient course of the Danube. Particularly noteworthy is the Seewinkel gravel, which underlays about a third of the vineyards. These gravels are only covered locally by fine sediments. In the older terraces a loamy, often lime-poor cover layer is widely distributed.

A good third of the vineyards are located on deposits of Neogene age within the basins. The deposits vary greatly, both with regard to grain size distribution, carbonate content and grade of consolidation: The spectrum ranges from partly silty, sometimes almost pure and non-calcareous clays in Mittelburgenland to the consolidated Leitha Limestone. The proportion of winegrowing areas sited on consolidated rocks is low, but includes a colourful range: dolomite and limestone, calcareous-, clay- and mica schists, gneisses, amphibolites and serpentinites.



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12.1 NEUSIEDLERSEE DAC

The winegrowing region Neusiedlersee is situated on the eastern shores of a large, shallow steppe lake, the Neusiedler See or Lake Neusiedl. The designated vineyard area stretches from the wine town of Gols in the north, through the level terrain of the Heideboden and on down to the Seewinkel, adjacent to the Hungarian border. A wide variety of grapes flourish on its 6,675 hectares. Since March 2012, the new Neusiedlersee DAC stands for fruit-driven, harmonious red wines made from the variety Zweigelt and that reflect the region's climate and soil. The wines are also produced with the supplemental designation 'Reserve' either as monovarietal Zweigelt or as a Zweigelt-based blend. The Neusiedlersee DAC region includes the political district of Neusiedl am See, excluding for the communities of Winden and Jois.

 **Vineyard area:** 6,675 hectares

 **Principal grape varieties:** Zweigelt, Welschriesling (sweet)

 **Leading viticultural towns:** Gols, Mönchhof, Halbtorn, Podersdorf, Frauenkirchen, Illmitz, Apetlon, Andau



White wines bearing the designation of origin Burgenland are impressive for their beautiful body and fine balance when they come on the market as Qualitätswein. The new generation of dynamic winegrowers in this region are successful above all with powerful red wines. The distinctive microclimate in the Seewinkel produces some of the greatest nobly sweet wines in the world with impressive frequency.

These vines, planted in vast, protected vineyards thrive on long hours of sunshine. An extended growing period is encouraged by the Pannonian climate of hot, dry summers and cold winters, as well as the moderating effects of the large surface area of water from the vast Lake Neusiedl and the numerous, shallow brackish lakes found scattered in between many of the vineyards. Regular autumn fog and high humidity therefore provide the ideal conditions for the benevolent noble rot (*Botrytis cinerea*), essential to production of high quality dessert wines such as Beerenauslese and Trockenbeerenauslese, especially made from the white variety Welschriesling. These sweet specialities have undoubtedly contributed to the international recognition of Seewinkel, despite the region being much younger than other, more traditional Austrian winegrowing regions. Diversity in the soils, from loess and loam to gravel and sandy sediment, provides the conditions for a wide range of varieties to flourish. Alongside the region's leading white variety Welschriesling, a wealth of white wines are produced from Weissburgunder, Chardonnay and the aromatic varieties. The favoured red variety is Blauer Zweigelt, followed by Blaufränkisch, Sankt Laurent and Pinot Noir, as well as a selection of more recently planted international grape varieties. The red wines from Neusiedlersee are clearly on the right road to success, and come in a wide variety of styles from unoaked, fruit-driven bottlings to those matured in oak, and either as a monovarietal wine or a blend.

To balance out Neusiedlersee's numerous culinary attractions, there are many opportunities there for physical activity: cycling, horseback riding or various water sports; the choice of comfortable accommodations offers many possibilities in all categories for an overnight stay. The winegrowing towns include Neusiedl and Gols on the northern shore, Andau, Frauenkirchen and Mönchhof towards the east of the region, while southwards lie the quaint vil-

lages Podersdorf, Illmitz, Apetlon and Pamhagen. Schloss Halbtorn also holds regular concerts and cultural exhibitions throughout the year.

Geology

The winegrowing region of Neusiedlersee is characterized by the nearly flat gravel plains of Seewinkel and the Parndorfer Plateau. The Parndorfer Plateau is formed from several levels of Pleistocene in age valley floors of the Danube that deepen and young to the southeast. The gravels are silty-sandy, quartz-rich, bear little carbonate (limestone, dolomite) and are always overlain by loam. The basement of the gravel consists of fine-grained, partly calcareous-dolomitic, silty-clayey, sometimes sandy sediments from Lake Pannon. These vineyards are sited on northwest to southeast facing slopes from the plateau to the lake. The Seewinkel gravels are also quartz-rich, but have a significant proportion of carbonates (limestone, dolomite), are only slightly weathered and are only locally overlain by fine-grained, mostly calcareous sediments.

 Geological Survey of Austria

12.2 LEITHABERG DAC

The Leitha Range is home to the all-rounders. There is scarcely any other wineproducing region that permits such a diversity of wine types as does the 3,097-hectare Leithaberg on the western shores of Lake Neusiedl.

 **Vineyard area:** 3,097 hectares

 **Principal grape varieties:** Weissburgunder, Chardonnay, Blaufränkisch

 **Leading viticultural towns:** Jois, Winden, Purbach, Donnerskirchen, Schützen, Oggau, Mörbisch, Grosshöflein



Here, dry styles of wines exude aromas evoking the rich slopes of the Leitha Range, where layers of acidic crystalline schist and gneiss emerge through carbonate-rich layers. The specific regionally typical wines, labelled with the Leithaberg DAC designation, also have a legally defined viticultural area, encompassing the political districts of the free town of Eisenstadt including its outskirts, ranging up to the smaller winegrowing towns of Jois and Winden. Leithaberg DAC white wine may be only produced using the varieties Weissburgunder (Pinot Blanc), Chardonnay, Neuburger and Grüner Veltliner, either as a monovarietal or as a blend of these varieties. Red Leithaberg DAC is produced using Blaufränkisch as the principal grape variety, yet the blend may contain up to fifteen per cent of Zweigelt, Sankt Laurent or Pinot Noir. The wines labelled as Leithaberg DAC display consistent mineral-driven characteristics and are relatively opulent, with declared alcohol levels of 12.5% to 13.5% by volume. Alongside the DAC-designated wines, there is a wide selection of other varieties and styles vinified in the west of the Lake Neusiedl, usually marketed under the general designation 'Burgenland'.

The region has become a true wine Mecca for tourists, with its wealth of quality-oriented estates and dedicated producers. Cultural programmes, including wine, are on offer in Eisenstadt, capital of the federal state Burgenland, with its famous palace Schloss Esterházy, along with the lakeside musical festivals in Mörbisch, the open air opera at the historic quarry in Sankt Margarethen or the wide variety of wine courses at the Austrian Wine Academy in Rust.

Geology

The oldest rocks are the acidic schist and gneiss of the Austroalpine Superunit that form the central part of the Leitha Mountains and support the highest lying vineyards between Breitenbrunn and Donnerskirchen as well as individual vineyards at Eisenstadt and Oslip. However, the most striking rock of the area is the Leitha Limestone. It developed in the quiet shallow water of a warm sea that surrounded the Leitha Range approximately 16 - 11 million years ago where small reefs were able to grow. The Leitha Limestone is a consolidated, light-coloured algal limestone and is rich in remains of sea creatures such as mussels, gastropods and sharks. In contrast, slightly older, quartz-rich, sandy gravels occur on the Rust Ridge. Separated by a tectonic displacement from the Leitha Limestone, two very different parent rocks of the vineyard soils are found here directly next to each other: on one hand, acidic and on the other hand calcareous.

In the topographically lower levels the vineyards are located on unconsolidated, mostly calcareous silts, sands and gravels of the Pannonian Basin and on loam, lacustrine clay and alluvial gravel deposits. The deposits of the area of Pöttelsdorf form part of the Vienna Basin and are mostly fine-grained and locally covered by loam.

 Geological Survey of Austria



Leithaberg DAC (white from 2009 vintage, red from 2008 vintage)

Includes the political district of Eisenstadt, the town of Eisenstadt and the communities of Jois and Winden as well as some vineyards in the community of Neusiedl am See.

GRAPE VARIETIES:

Pinot Blanc/Weissburgunder, Chardonnay, Neuburger, Grüner Veltliner or a blend of these varieties; Blaufränkisch

QUALITY LEVELS:

White: Submission of the wine to the Prüfnummer tasting commission only during April and November in the year following the harvest, and available to the consumer from 1 September in the year following the harvest

Red: Must be aged in oak barrels. Submission of the wine to the Prüfnummer tasting commission only during April and November in the second year following the harvest, and available to the consumer from 1 September in the second year following the harvest

ALCOHOL LEVELS: min. 12.5 % vol.

RESIDUAL SUGAR:

White: dry

Red: < 2.5 g/l

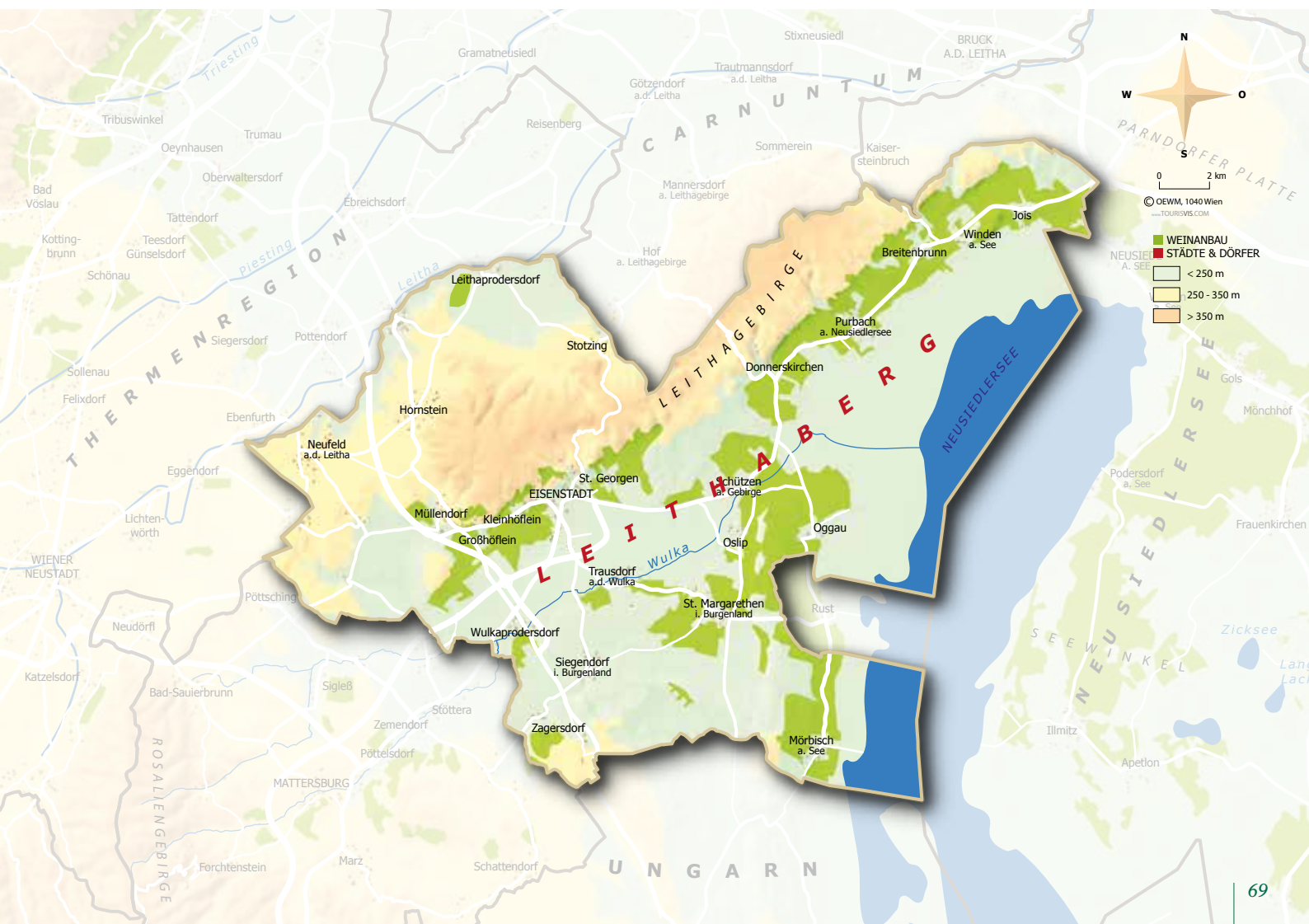
FLAVOUR PROFILE:

Regionally typical, compact, spicy, delicate with minerals, little or no use of oak

LABELLING: Designation of Origin (incl. 'DAC') has to be declared on the front label if there is no back label.



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12.3 MITTELBURGENLAND DAC

Blaufränkisch is the leading grape variety throughout the 2,104 hectares of vineyards in the winegrowing region Mittelburgenland, ideally representing the regionally typical characteristics in Mittelburgenland DAC. The four main wine villages of Deutschkreutz, Horitschon, Lutzmannsburg and Neckenmarkt – as do two very modern cooperative wineries – support the view that large-scale production and high quality are not mutually exclusive.



Vineyard area: 2,104 hectares



Principal grape variety: Blaufränkisch



Leading viticultural towns: Neckenmarkt, Horitschon, Deutschkreutz, Lutzmannsburg



The centre of the red wine culture in Austria lies just beyond the small town of Siegraben, south of Lake Neusiedl and close to the Hungarian border. The first impression of its vineyard landscape of densely forested hillsides might not lead one to believe that the climatic influence of Lake Neusiedl is important at all here, but it is. It was only during the end of the 1970s and early 1980s that the region began producing red wines with any form of regional typicity and character. Blaufränkisch is the variety that started off this red wine renaissance, despite its origin still being relatively mysterious, and it is particularly significant that this variety has garnered such critical acclaim, both in Austria and abroad.

Topographic and climatic conditions here are favourable to viticulture, and many of the vineyards are protected from the elements by the hills of the region Bucklige Welt toward the west along with the Sopron Mountains in the north and the Koszeg Mountains in the south. Thus dry and warm winds from the Pannonian plain blow into the region from the east. The dense, deep loamy and water-retentive soils of Mittelburgenland are perfect for the grape variety Blaufränkisch, and are also ideal for Zweigelt, Cabernet Sauvignon and Merlot, imparting body and structure to the wines. In individual vineyard sites, there are layers of gneiss soil with crystalline schist and mica on the upper slopes, with limestone on the lower slopes and in isolated pockets. There are also other soils with less-dense soil structures of sandy loam over limestone bedrock.

In recent years, Blaufränkisch has achieved notable critical acclaim as a monovarietal wine. Two of the region's modern co-operative wineries have already recognised the Blaufränkisch trend, and have focussed their investments and energy into high quality red wine production, aimed at improving their chances of continued success in the domestic and export markets. Mittelburgenland has also become a popular destination for tourists, particularly those wishing to visit the modern thermal spa Lutzmannsburg, constructed during the past few years, and this inviting subregion of Burgenland offers a wide range of activities for visitors of all ages.

Geology

On the southern slopes of the Ödenburg Mountains, the vines are sited on the consolidated rocks of the Austroalpine Superunit, on acidic schists, paragneiss and coarse gneiss. Towards the basin follows a nappe formed of coarse, crystalline gravels, which in turn is overlain by unconsolidated, partially weakly consolidated quartz-rich sands. These sediments already belong to the marine development of the inneralpine basins at the eastern margin of the Alps, which began about 16 million years ago. At the same time Leitha Limestone developed in the areas of Neckenmarkt and Ritzing. Within the basin, the sediments became ever more fine-grained towards the south-east, to silty-clayey grades and up to almost pure clay deposits that are known only from the Mittelburgenland wine region. These fine sediments show a highly variable carbonate content, they can also be carbonate-free, and bear local enrichments of iron in the form of clay ironstone and limonite nodules. Gravel layers occur within these sediments, but also occur as a cover in the form of strips of Pleistocene terrace remnants.

In the easternmost part of the winegrowing area layers of loess and loam dust are predominant, which in turn partly overlay either terrace gravels or fine-grained sediments of Lake Pannon.



Mittelburgenland DAC (from 2005 vintage)

GRAPE VARIETY:

Blafränkisch

QUALITY LEVELS:

Mittelburgenland DAC: Submission of the wine to the Prüfnummer tasting commission from 1 May in the year following the harvest, and available to the consumer from 1 August in the year following the harvest

Mittelburgenland DAC with vineyard designation: Submission of the wine to the Prüfnummer tasting commission from 1 July in the year following the harvest, and available to the consumer from 1 October in the year following the harvest

Mittelburgenland DAC Reserve: Submission of the wine to the Prüfnummer tasting commission from 1 January in the second year following the harvest, and available to the consumer from 1 March in the second year following the harvest.

ALCOHOL LEVELS:

Mittelburgenland DAC: min. 12.5 % vol. (max. 13 % vol.)

Mittelburgenland DAC with vineyard designation: min. 13 % vol. (max. 13.5 % vol.)

Mittelburgenland DAC Reserve: min. 13 % vol.

RESIDUAL SUGAR: max. 2,5 g/l

FLAVOUR PROFILE:

Mittelburgenland DAC: fruit-driven aromas, spicy, full-bodied, matured in stainless steel, traditional large neutral oak casks or used small oak barrels

Mittelburgenland DAC with vineyard designation: typical for the variety, fruit-driven aromas, spicy, full-bodied, matured in traditional large neutral oak casks or used small oak barrels

Mittelburgenland DAC Reserve: fruit-driven aromas, spicy, full-bodied, matured in traditional large oak casks or small oak barrels

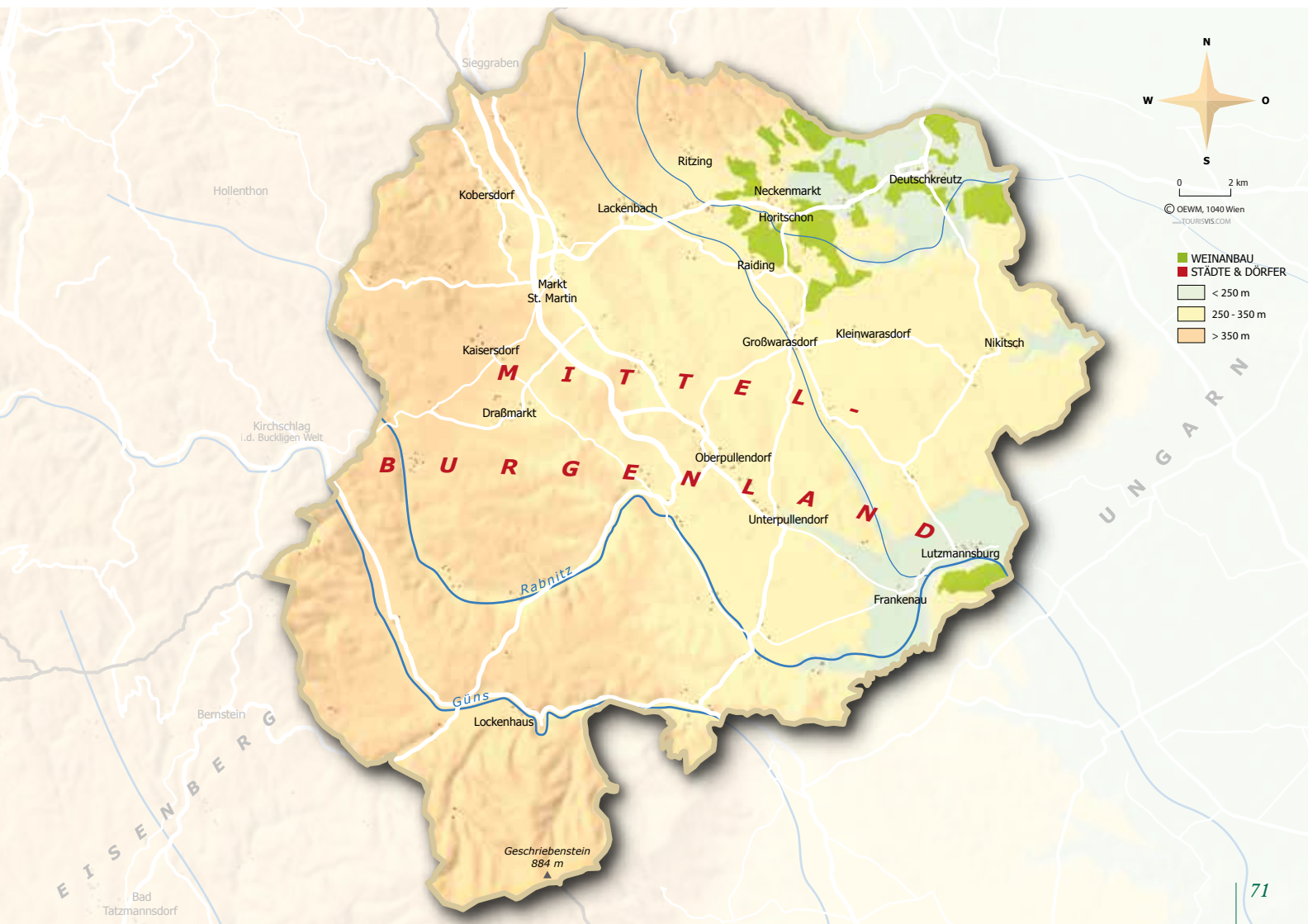
LABELLING:

Designation of Origin (incl. 'DAC') has to be declared on the front label if there is no back label.



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12.4 EISENBERG DAC

This is probably the most unspoilt wine landscape in Burgenland, with some 515 hectares of vineyards stretching from the town of Rechnitz in the north to Güssing in the south. Its authentic red wines, predominantly produced from Blaufränkisch, display subtle mineralic spicy notes, but there are also vibrant and elegant white wines, along with the unique and quirky local speciality, the Uhdler.

 **Vineyard area:** 515 hectares

 **Principal grape variety:** Blaufränkisch

 **Leading viticultural towns:** Eisenberg, Deutsch Schützen, Rechnitz

There are many surprising aspects unique to the Eisenberg, formerly called Südburgenland, the most representative being the structure of the estates. The majority are hobby winemakers, or supplement their income with another job or profession, and only a small number of the larger producers cultivate the small vineyard area. Much of the wine produced will be sold through the local wine taverns, and it cannot be disputed that the region regards itself as being a 'Weinidylle', just plain idyllic for wine. The effects of the Pannonian climate are felt here, along with the climatic influences from the neighbouring Steiermark. Especially the hill known as Eisenberg itself is historically significant and, together with the vineyards of Deutsch Schützen has become the central point of the region. Crystalline rocks occur on the slopes while in the lowlands silty clays form the basis of the varied loam soils that give the Blaufränkisch wines an elegant note. The result is a unique, individual and truly unconventional wine that perfectly reflects vineyard site, soils and climate. The top producers of these wines can be found around the village of Deutsch Schützen. The regionally typical Blaufränkisch has been authorised to carry the Eisenberg DAC designation as of the 2009 vintage (Eisenberg DAC Reserve effective with the 2008 vintage).

Crisp and fruity white wines from the varieties Welschriesling and Weissburgunder are produced around the towns of Rechnitz in the north and Moschendorf in the south. A wide variety of interesting wines are furthermore vinified from the idyllic surroundings of the Csaterberg vineyards near the town of Kohfidisch, as well as along the Pinkatal wine trail from the Winten vineyards to sites in Kulm and Gaas. In the most southerly point, around the villages of Heiligenbrunn and Moschendorf, Uhdler is produced, a particular speciality made from hybrid vines. Its pungent aroma of wild strawberries has resulted in the wine becoming surprisingly popular. Eisenberg remains an insider's tip, far from the overcrowded traditional winegrowing towns. However, the thermal health spa resorts, along with the festivals held at Güssing Castle and the quaint landscape bring tourists to the region, without jeopardising the peaceful, idyllic landscape of the vineyards.



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Geology

Most of the vineyards are located on unconsolidated, mostly silty but also sandy or gravel, young lake and river deposits of the Styrian Basin, that extend toward the east into the Pannonian Basin. They are not only extremely variable in grain size, but also in the carbonate content of the limestone and dolomite components.

In the northern and central parts of the wine region, on the southern slopes of the Güns Mountains and in the areas of Hannersdorf, Königsberg, Eisenberg and Csater Berg the vines are rooted upon diverse consolidated rocks of Mesozoic and Palaeozoic age. These include calcareous phyllite, greenschist and serpentinite of the geological unit of the Alps referred to as the Penninic Superunit. Similar rocks, such as those found at Rechnitz and Eisenberg, also form Austria's highest peak, Mount Grossglockner. Freshwater opals are another remarkable feature that can be found in the vineyards at Csater Berg. The vines at Hannersberg and at Königsberg are rooted in soils derived from consolidated rocks such as dolomite, limestone and shale, which are older than the Penninic Superunit, and belong to the Austroalpine Superunit of the Alps.

 Geological Survey of Austria

13. STEIERMARK (STYRIA)



Vineyard area: 4,633 hectares

Without a doubt – there are winegrowing regions where more powerful wines with more abundant alcohol are vinified. But in the whole world there are to be found no more refreshing and brilliant wines – thus in an elegant way typical of their origins – as in the south of Austria’s federal state Steiermark.

Each of the three designated winegrowing regions in the Steiermark offers its own local speciality. In the west, the spicy rosé called Schilcher dominates the scene, one of the most distinctive terroir-wines imaginable. In the Sausal region and along the idyllic Southern Styria Wine Trail, the aromatic varieties Sauvignon Blanc and Gelber Muskateller call the tune. Then, towards the southeast the region known as Vulkanland Steiermark, the trio of aromatic varieties is rounded off with Traminer, a real treat for connoisseurs. The most widely planted variety is the Welschriesling, with its green apple bouquet, a refreshing, quaffable sort of a wine with far more fans than many wine critics care to consider.

If one’s taste runs to more opulent wines, the Pinot family offers more complexity and fuller body, particularly the Weissburgunder from the carbonate-rich soils. Likewise, Chardonnay (known here as Morillon) and Grauburgunder. Each new vintage is celebrated with a light-bodied young wine called the ‘Junker’, which debuts during the first week of November. In the spring following the harvest, the traditionally dry ‘Klassik’ wines, denoting those wines displaying varietal character without any oak aging, are released. One needs to have patience for the dry, full-bodied, ‘Lagenwein’, from individual single vineyards and very ripe grapes. Styrian producers are maturing these wines ever more gently and methodically, so that genuine Styrian style is becoming a marquee-player on the world stage. Grauburgunder elegantly combines freshness with weight and presence, and both can develop beautifully with bottle age.

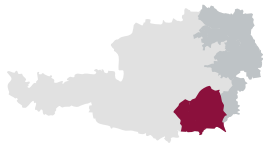
Geology

The Steiermark, in the area of the Central Eastern Alps, is formed from the geological Penninic and Austroalpine Superunits. Among others the following belong to the Austroalpine Superunit: the Northern Calcareous Alps and the crystalline rocks in the areas of Joglland, Sausal and the Koralpe mountain range. Lowlands form the basins in the Mur- and Mürz valleys and the Styrian Basin. The winegrowing regions are situated to the east and south, where the Central Eastern Alps disappear under the Styrian Basin, which extends eastwards to the great Pannonian Basin.

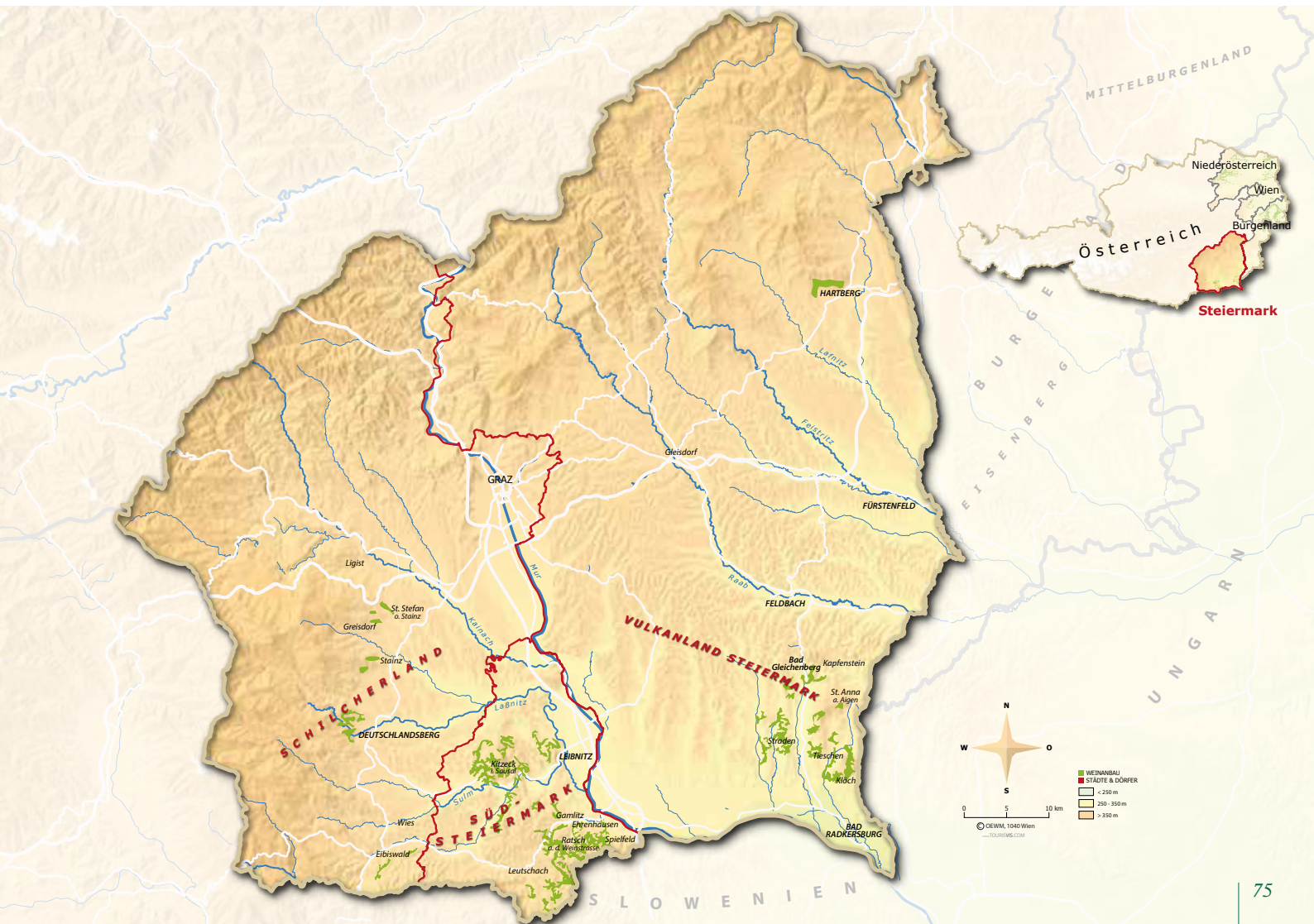
About three-quarters of all vineyards in the Steiermark are sited on deposits of the Styrian Basin, about 20 percent of the vines grow on consolidated rocks of the Austroalpine Superunit. A small proportion of the vines occur on mostly coarse-grained alluvial deposits, which are concentrated in the basin.

Special features to note in the area are the volcanic basalts, scoria and tuffs of the south-east sector, which underlay about three percent of the Styrian vineyards. The remaining basinal deposits vary both in grain size, carbonate content and grade of consolidation. They range from silts and marls to sands, gravels, boulder debris, sandstones and conglomerates and locally occurring limestone.

The diverse rock types occurring in the vineyards in the area of the Central Eastern Alps include gneiss, mica schist, phyllite, amphibolite, rare marbles and limestones.



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13.1 VULKANLAND STEIERMARK

It is the pockets of vineyards planted on the rich and fertile slopes, characterised by remarkable deposits from long-extinct volcanoes, which give the vinous landscape of the Vulkanland Steiermark its magical touch. Its 1,524 hectares of vines are cultivated in a concentrated fashion around the winegrowing towns of Klöch, St. Anna am Aigen and Straden. The Traminer, with its enticing, highly aromatic bouquet is a regional speciality, and the majority of the wines are sold in the wine taverns (Buschenschank) or the estates' cellar doors.

 **Vineyard area:** 1,524 hectares

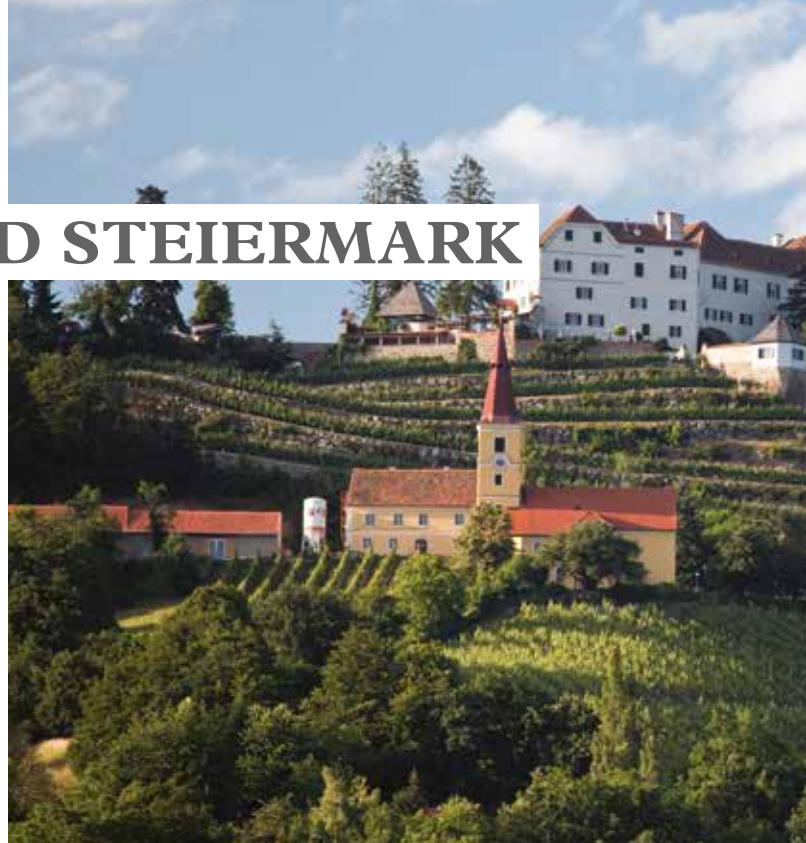
 **Principal grape varieties:** Welschriesling, Weissburgunder, Sauvignon Blanc, Traminer

 **Leading viticultural towns:** Hartberg, Fürstenfeld, Kapfenstein, St. Anna am Aigen, Klöch, Straden, Bad Gleichenberg

For many centuries, the region was the centre of an ongoing borderland dispute, hence the presence of imposing castles and fortified towns sitting proudly atop basalt cliffs. Of course the borders are open nowadays, and the former castles of Riegersburg, Schloss Kapfenstein and other venues offer an attractive ambience for a wide array of cultural and culinary events, with the local wines also playing a role. A remarkable variety of wines are cultivated in the Vulkanland Steiermark, ranging from Welschriesling, Morillon, Weissburgunder, Grauburgunder (Pinot Blanc, Gris and Chardonnay respectively), Gelber Muskateller, all sorts of Traminer, Sauvignon Blanc and even small parcels of Riesling, complemented with a wealth of red wine varieties, especially Zweigelt. All the wines display a delicate mineral spice, an expression of the unique local geological conditions.

Four main wine trails link the picturesque hills and dales, and one good port of call is the vinotheque in St. Anna am Aigen, which stocks virtually all of the region's wines. There is also a wide selection of tourist attractions, including the thermal health spa resorts located along the volcanic fault. The most significant winegrowing towns are Bad Radkersburg, Feldbach, Gleisdorf, Hartberg, Kapfenstein, Klöch, Riegersburg, St. Peter, Straden, Tieschen and Weiz.

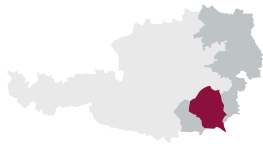
In the north of the region, the Ringkogel vineyards near Hartberg reach a peak of 650 metres above sea level, amongst Austria's highest elevation vines. The climate is described as Illyric, meaning that the continental effects of the hot and dry Pannonian climate meet with warm and humid Mediterranean influences. The majority of the vines are cultivated on warm soils of volcanic tuffs, basalt, sand and loam, as well as weathered schists and gneisses. Vulkanland Steiermark is one of Austria's most unspoilt tourist destinations. Its delightful, themed and perfectly signposted hiking routes guide visitors through the magical landscape, to then perhaps make a stop at a friendly Buschenschank, to taste the local wines and regional specialities, especially the homemade Styrian pumpkin seed oil.



Geology

In the upper sector of Vulkanland Steiermark, the vineyards on the south-east slope of Joglland near Hartberg are located on crystalline consolidated rocks of the Austroalpine Superunit. These include mainly gneisses and mica-schists and to a lesser degree amphibolites and granites. Farther to the southeast unconsolidated, extremely variable, sandy and abundant gravel rocks of the Styrian Basin are predominant.

The landscape and geology of the lower sector of Vulkanland Steiermark are shaped by the extinct volcanoes. These features capture the attention of the observer and are unique within Austria's wine regions. However, they form less than ten percent of the parent rocks in the Vulkanland Steiermark. Remnants of an older and a younger volcanic phase include red Trachyandesite, hard black basalt and vesicular basalt scoria. Resulting from explosive volcanic eruptions tuffs formed from solidified ash and fine-grained maar lake deposits. The majority of the vineyards are located on the alternating deposits from the Paratethys Sea, the lakes and rivers of the Styrian Basin and from Quaternary terrace gravels; the majority show a loam cover.



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 Poster (size 84 cm x 59,5 cm): shop.austrianwine.com



13.2 SÜDSTEIERMARK

The Südsteiermark is synonymous with fresh, aromatic white wines, particularly Sauvignon Blanc. There is, however adequate space on its 2,563 hectares of vineyard for a wealth of other varieties to flourish, ranging from Welschriesling to Morillon (Chardonnay) and Gelber Muskateller to Traminer. Here, in one of Europe's most thrilling landscapes, grape growing is heavy labour due the nature of the terrain, in that most of the vineyards are planted on extremely steep inclines.

 **Vineyard area:** 2,563 hectares

 **Principal grape varieties:** Sauvignon Blanc, Muskateller, Weissburgunder, Morillon, Sausal: Riesling

 **Leading viticultural towns:** Gamlitz, Ratsch, Berghausen, Spielfeld, Leutschach, Sausal: Kitzeck, Sankt Nikolai

The soil structures in the Südsteiermark are as diverse as the grape varieties, ranging from sandstone and slate to marl and limestone. The warm and humid Mediterranean climate results in a long and drawn out vegetation cycle for the vines, with cool nights that help to encourage the development of finely tuned aromatic elements in these distinct and delicately fresh wines. The varied styles of wines allow producers to demonstrate their versatility, and range from light-bodied, fruit-driven young wines called 'Junker', the first wine of the new vintage, to the aromatic 'Klassik' wines with their true varietal character, and finally the very ripe, rich and opulent 'Lagen' or reserve wines, that usually come from special parcels in single vineyard sites.

Sauvignon Blanc in particular has achieved consistently high marks in recent years, and today, the Südsteiermark's signature variety enjoys critical acclaim through the world. The best producers wish to keep it this way, and many are open-minded, exchanging knowledge and techniques, making a point of regularly visiting other international winegrowing regions, or taking work-experience placements at wineries all over the world. The modern viticulture and oenology school in Silberberg strives to prepare aspiring winegrowers for their chosen professions with all necessary qualifications, with theory-based courses, practical skills training and work experience. The Südsteiermark is worth a visit in all seasons, yet particularly during the autumn months, with a gentle drive on the signposted wine trails, either along the Styrian-Slovenian border or up towards the Sausal region, west of the main town of Leibnitz. The traditional, idyllic towns of Ehrenhausen, Gamlitz, Leutschach and Kitzeck are worth a visit, as are the single vineyard sites producing some of the region's best wines, such as Czamilonberg, Grassnitzberg, Kittenberg, Nussberg, Obegg, Sernau-berg, Kranachberg or Zieregg.

Some of these great wines may be found on international wine lists from top restaurants around the world, yet they are all available in the local restaurants. The Archduke Johann of Austria, who originally pioneered and actively promoted viticulture in the region, was well ahead of his time with his European, forward-thinking vision, and he would have been certainly proud of 'his' wine producers today.

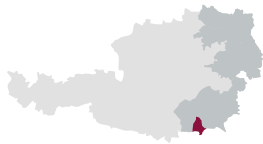


Geology

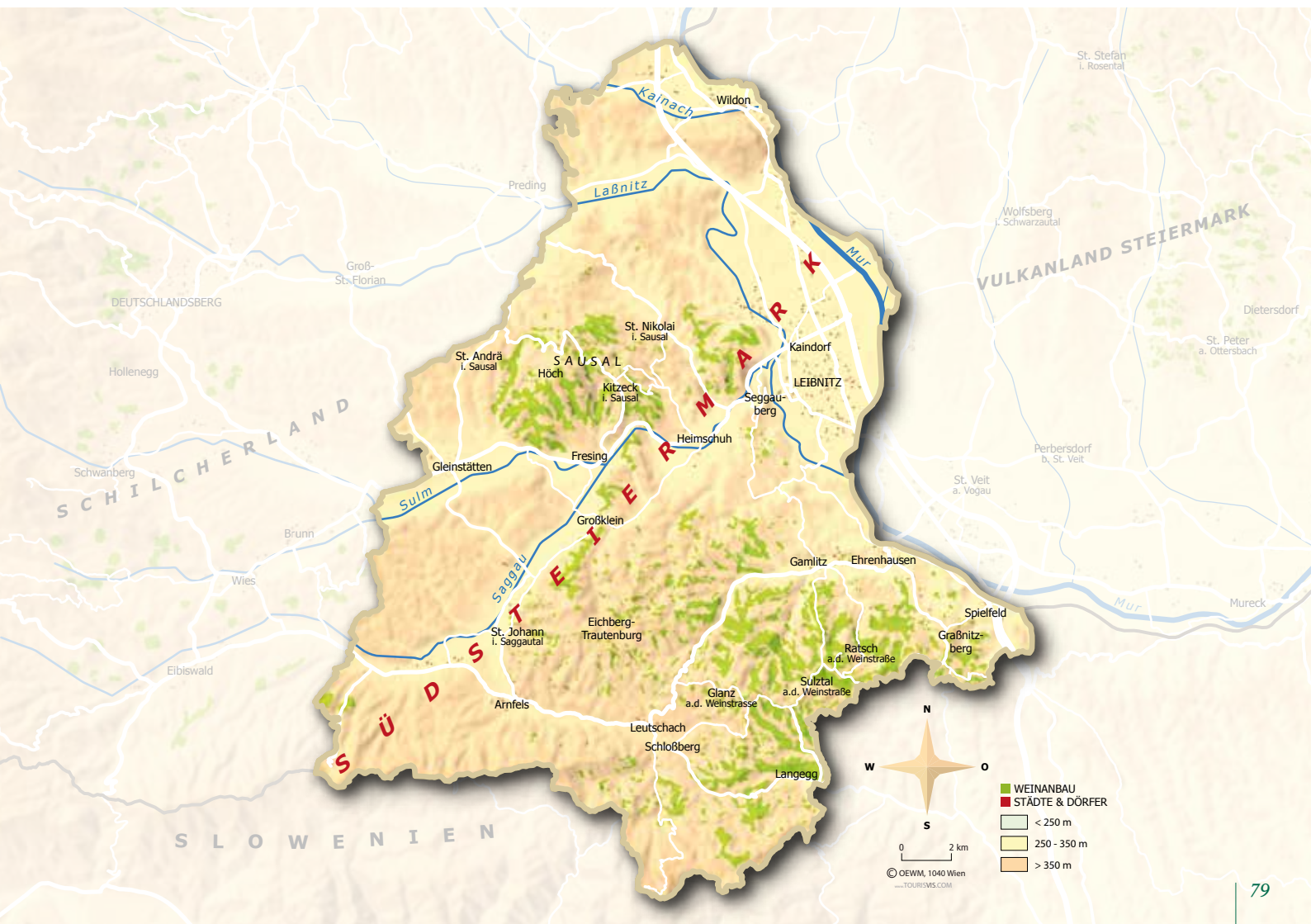
The Sausal with its steep winegrowing slopes is composed of phylitic shales with layers of greenschists and quartzites of the Austroalpine Superunit. On the slopes to the north and at Silberberg, Nestelberg and Rirpenegg one can also find such easily eroded rocks. In addition limestones and clayey-siliceous limestones of Palaeozoic age also occur at Grillkogel.

The majority of the vineyards of Südsteiermark are located upon coarse-grained, gravel river deposits, some of which are consolidated into conglomerates, upon marls, clayey silts and sands of the so-called Styrian Schlier, upon conglomerates and gravels of the Kreuzberg Formation as well as upon sands and marls of the Weissenegg-Formation. These latter units are among the sediments deposited in the Paratethys Sea of the Styrian Basin and date from between about 18 and 15 million years ago. They vary greatly in grain size and calcium content. Pure limestones, similar to the Leitha Limestone, occur locally between Wildon and Grassnitzberg.

 Geological Survey of Austria



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13.3 SCHILCHERLAND DAC

Schilcherland (formerly known as Weststeiermark) marches united behind the banner of a single distinctively rare type of wine: the Schilcher. This racy and characterful rosé made from the variety Blauer Wildbacher serves as the calling card for the whole winegrowing region, which with only 546 hectares under vines is among the smallest in Austria. Here the Schilcher achieves its typical character and expression on two levels: Schilcherland DAC Klassik, and Schilcherland DAC with vineyard designation.

 **Vineyard area:** 546 hectares

 **Principal grape varieties:** Blauer Wildbacher, Sauvignon Blanc, Weissburgunder

 **Leading viticultural towns:** Stainz, St. Stefan ob Stainz, Deutschlandsberg

Despite being the smallest winegrowing region in the Steiermark, it is ancient wine-land, where the vine was cultivated by the ancient Illyrians, the Celts, and later by the Romans. The vineyards stretch up the steep inclines in a long and narrow band, some vines growing at an elevation of 600 metres above sea level, from the foothills of the Koralpe Range and Mount Reinischkogel to the border with Slovenia in the south.

The region's distinctive topography encourages enhanced warming during the day, which helps to protect the vineyards against prevailing winds. One must climb steep hillsides with picturesque little 'Kellerstöckl', huts housing the tools of the trade, and cross deep valleys on the road from Ligist in the north via Sankt Stefan ob Stainz toward Deutschlandsberg and Eibiswald in the south. Side-trips through the wine villages of Greisdorf, Gundersdorf, Wildbach and Wies offer surprising perspectives – as much in the panorama as in the wine. The geology and skeleton of the region is also quite unusual as well; the rocks consist primarily of old gneisses and mica schists. The climate is described as Illyric, with warm and humid Mediterranean and southern European influences and a relatively high amount of precipitation.

The interplay of all these natural elements helps to shape the individualistic style of the local wines, a style that is omnipresent in the region. Most of the vineyard area is dedicated to the Blauer Wildbacher, an ancient red grape variety from which the rosy-hued Schilcher is vinified. For the name, Schilcher must thank its iridescent play of colour in many shades of pink, from light to deep. Mentioned for the first time in 1580 as 'Schiller' by the writer Johann Rasch, the Schilcher later found a powerful champion in Archduke Johann (1782–1859), who established the very first 'Schilcher nursery' and thus brought about an appreciable expansion in the area planted to Blauer Wildbacher. Originally regarded as a rustic peasant wine with harsh and aggressive acidity, in the hands of ambitious growers the Schilcher has transformed itself through continual improvements in quality to become an internationally sought-after terroir wine.



In addition, the Blauer Wildbacher also provides the base wine for elegant and charming sparklers, yields red wines with firm tannic structure and produces refined sweet wines.

Today the protected designation of origin Schilcherland DAC serves to underscore the prominent significance of the Schilcher: dry, refreshing and fruity as Schilcherland DAC Klassik, then spicier and more powerful as Schilcherland DAC with vineyard designation. Schilcherland encompasses the former winegrowing region Weststeiermark as well as the cadastral municipality Obergreith.

Geology

The majority of vineyards have been planted on mostly acidic, crystalline solid rock of the Eastern Alpine range, and toward the east on the partially coarse and primarily looser stone of the Styrian Basin. The so-called Schwanberger Blockschutt with its cubic meter-sized blocks of crystalline stone reaches in channels deep into the Koralpe Range, supporting the vineyards of Sankt Stefan, Wildbach and Schwanberg. A further formation on the rim of crystal and basin is composed of greenish sands washed down by waterways, which modulate into finely grained sandy/clay florian layers toward the centre of the basin. These were deposited some 16 million years ago by the shallow Paratethys Sea.

The crystalline solid stone is composed of hard plate gneiss, variable and partially pegmatitic gneisses and basalt, as well as granitic mica schists, and secondarily from amphibolite and marble.



Schilcherland DAC (from 2018 vintage)

GRAPE VARIETY:

Blauer Wildbacher

QUALITY LEVELS:

Schilcherland DAC Klassik: submission of the wine to the Prüfnummer tasting after 1 January of the year following the harvest

Schilcherland DAC with vineyard designation: submission of the wine to the Prüfnummer tasting after 1 January of the year following the harvest

ALCOHOL LEVELS:

Schilcherland DAC Klassik: min. 11.0 % vol. (max. 12.0 % vol.)

Schilcherland DAC with vineyard designation: min. 12.0 % vol.

RESIDUAL SUGAR:

Schilcherland DAC Klassik: max. 3.0 g/l

Schilcherland DAC with vineyard designation: max. 4.0 g/l

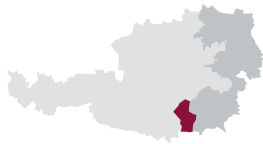
FLAVOUR PROFILE:

Schilcherland DAC Klassik: classical fruit aromas (strawberry, currant, raspberry, elderflower, cassis), fresh, fruit-driven and elegant, without perceptible malolactic fermentation as well as no cask tones

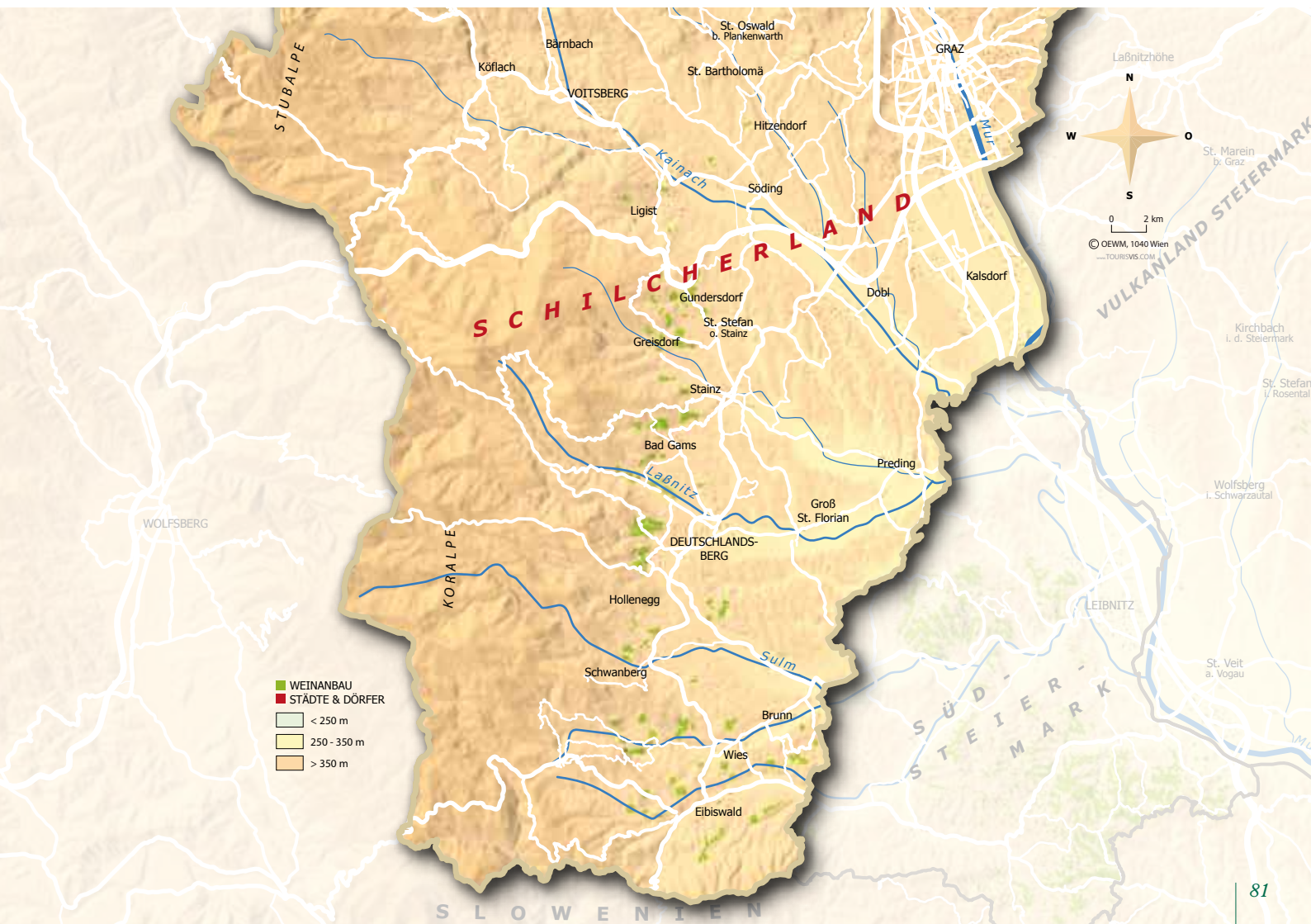
Schilcherland DAC with vineyard designation: varietally typical, fruit-forward and spicy, powerful, classical fruit aromas (strawberry, currant, raspberry, elderflower, cassis), fresh, fruit-driven and elegant, without perceptible malolactic fermentation as well as no cask tones

LABELLING:

Designation of origin (including 'DAC') must be shown on both front and back labels. Indication of the vintage year is mandatory.



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14. WIEN (VIENNA)



Vineyard area: 637 hectares

Wine production in the big city? Most often this means little showpiece vineyards as a tourist attraction. But Vienna is different. Here, our 637 hectares of vines represent an essential economic factor in the life of the city; they actively serve the preservation of a green garland of nature surrounding Vienna and provide the basis for high quality wine. Until the late Middle Ages, grapevines grew within the city walls – even in today’s downtown 1st District... But now the focus of wine production lies in the suburbs at the city limits, where vineyard sites on the Bisamberg north of the Danube River – cultivated by growers in Strebersdorf, Stammersdorf and Jedlersdorf – are particularly well suited to members of the Pinot family.

From Ottakring across Hernals up to Pötzleinsdorf, and above all in the 19th District – in the communities of Heiligenstadt, Nussdorf, Grinzing, Sievering and Neustift am Walde – Riesling, Chardonnay and Weissburgunder are favoured, growing on the varied limestone-rich soils. In the south of Vienna – Rodaun, Mauer and Oberlaa, with soils of rendzina, brown and black earth – opulent red wine cuvées and robust whites flourish. But there is nary a winegrower who forgoes the opportunity to produce Vienna’s traditional Gemischter Satz, in which various white grape varieties are planted together, harvested together and subsequently fermented into wine together. One important discovery of recent years has been the top site Nussberg, which has magically drawn young and imaginative winegrowers from all parts of the city – as well as career changers with the love of wine.

And the age-old attraction of the Viennese Heurigen (the city’s famous wine taverns) has not lost any of its appeal in the modern age. Regardless of whether it is a ‘noble’ Heuriger with an expansive buffet open year-round, or a little hidden ‘Buschenschank’ with only a few weeks in the season ‘ausg’steckt’ – every one serves as a magnet for visitors – for Viennese natives as well as for tourists. Even the most sophisticated wine lovers now find their way to the Heurigen, since there is an ever-increasing selection of top wines being offered by the glass. To aid Vienna in preserving her vineyards for the future as a natural heritage and cultural landscape, a new Viennese state law compellingly prescribes that vineyards

located within the city limits must be cultivated, thus protecting valuable vineyard sites from real estate speculators.

Local colour aside, it is only in the most recent decade that Viennese wine has been able to shed its image of being nothing but mere ‘tavern wine’ and make the leap onto the wine lists of the world’s finest gourmet restaurants. No surprise here, because the finest winegrowers in Vienna have been impressing domestic and international tasting juries for years now, whether it be with noble white wines from Grüner Veltliner, Riesling, Chardonnay and Weissburgunder, or magnificent Pinot Noir and delicious Zweigelt. Above all, the city’s marquee-player Wiener Gemischter Satz has garnered international recognition since achieving legally protected DAC status in 2013 – with thanks as well to the new interpretations of visionary top growers.

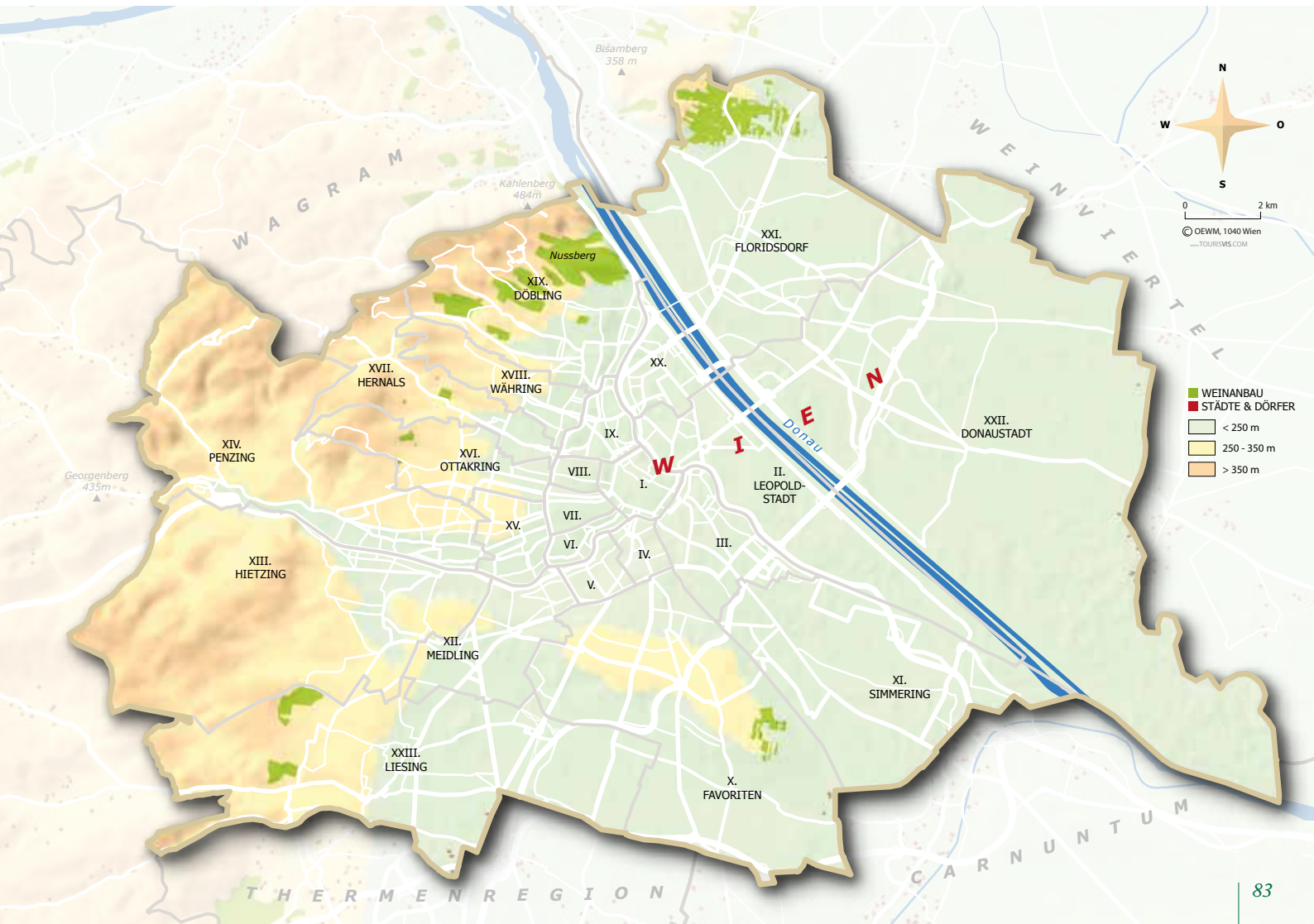
Geology

The vineyards at Bisamberg, in Döbling, Dornbach and Ottakring are situated upon the consolidated rocks of the Penninic Flysch and intercalated coloured marls as well as on marginal marine sediments of the Vienna Basin which is of Neogene age. The flysch consists of partly calcareous and partly quartz-rich sandstones with marl and clay layers. The deposits of the basin margin are composed of consolidated limestone (Leitha Limestone), of unconsolidated but mostly coarse sand and gravel and rarely of marl, which were deposited about 16 to 12 million years ago. The substratum of the vineyards in Mauer and Kalksburg are also formed from marginal sediments of the Vienna Basin. These developed due to deposition by rivers and debris flows from the Vienna Woods of sandy-gravel which solidified as conglomerates or breccias.

The vineyards in Stammersdorf, Hungerberg and in Oberlaa are located on terraces representing old Danube levels and consist of quartz-rich gravels with a loamy surface layer and a base formed mostly of sandy-gravel or fine-grained sediments, referred to locally as Tegel, of the Vienna Basin.



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14.1 WIENER GEMISCHTER SATZ DAC

In Vienna, the tradition of planting different and complementary grape varieties together in a vineyard – then harvesting and fermenting them together as well – has survived to the present day as Gemischter Satz. Thanks to the dynamic efforts of ambitious winegrowers, this traditional rarity has grown in stature and recognition to become the calling card of viticulture in Austria's capital city. The developing significance of this specialty wine and the desire for an officially protected designation of origin motivated the regional wine committee in Wien to apply for DAC status for the Wiener Gemischter Satz, which thus became the ninth DAC-protected provenance in Austria.

 **Vineyard area:** 178 hectares

 **Principal grape varieties:** Gemischter Satz

 **Important large collective vineyard sites:** Bisamberg, Nussberg, Maurerberg, Laaer Berg (formerly Georgenberg)



The statutory formulation concerning the Wiener Gemischter Satz stipulates that at least three white grape varieties – each eligible for production of Qualitätswein – must be planted in a Viennese vineyard listed in the cadastre of the Vienna Vineyard Land Register as a Wiener Gemischter Satz. The greatest proportion of any single grape variety may not exceed fifty per cent, while the third-largest component must make up at least ten per cent of the material. Up to twenty various types of vine can be planted and cultivated together. The most important of these are Grüner Veltliner, Riesling, Chardonnay, Weissburgunder, Welschriesling and Neuburger, but aromatic varieties such as Müller Thurgau, Sauvignon Blanc, Traminer and Gelber Muskateller are included as well. Coupled with the intrinsic characteristics of each individual vineyard site, a multiplicity of variations in flavour are created, all of which bear the unmistakable signature of the city of Vienna.

As a wine in the Klassik category, without any more detailed geographic origin than Wien, a Wiener Gemischter Satz must be vinified dry without any detectable influence of cooperage, and may not contain more than 12.5% alcohol. If the label bears a vineyard designation, the wine must reflect – along with the natural aromatics of the grape varieties – the individual characteristics of the site. It must have a minimum alcohol content of 12.5%, and is not obliged to be finished bone-dry – the influence of cask treatment during vinification is permitted.

In 2008, the Wiener Gemischter Satz was incorporated into the roster of Austrian products on the Slow Food Ark of Taste, to preserve biodiversity and promote the efforts of small farming concerns. Vienna's winegrowers have formed diverse branding communities, united by common goals: to create great wines out of modest frameworks, produced artisanally and hallmarked with individuality, remaining grounded in a dialogue with their vineyards in the urban environment, and to reinforce the significance of Wien as a winegrowing region.

Wiener Gemischter Satz DAC (from 2013 vintage)

GRAPE VARIETIES:

Gemischter Satz: The grapes must grow in a Viennese vineyard planted with at least three quality white varieties, and must be harvested and pressed together; the biggest portion of a single grape variety must be no more than 50%; the third largest portion must be at least 10%

QUALITY LEVEL:

without single vineyard/cru site: without a smaller geographical indication than Wien; earliest release date: from 1 December in the year of the harvest

with single vineyard/cru site: with smaller geographical indication than Wien; earliest release date: from 1 March in the year following the harvest

ALCOHOL LEVELS:

without single vineyard/cru site: max. 12.5 % vol.

with single vineyard/cru site: min. 12.5 % vol.

RESIDUAL SUGAR:

without single vineyard/cru site: must correspond with flavour indication 'trocken' (dry)

with single vineyard/cru site: does not need to correspond with the flavour indication 'trocken' (dry)

FLAVOUR PROFILE:

without single vineyard/cru site: no noticeable flavour of oak

with single vineyard/cru site: n.s.

LABELING:

Designation of Origin (incl. 'DAC') has to be declared on the front label.

15. WINEGROWING AREA BERGLAND



Kärnten (Carinthia - 170 ha)

In recent years the area under vines has grown to some 170 hectares. The centres of viticulture in Kärnten focus on the Längsee (Lake Läng) and the area around Hochosterwitz Castle in the district of Sankt Veit, the Lavant Valley, the district of Feldkirchen and the environs of Klagenfurt. Here it is the white members of the Pinot family that predominate; additionally one finds Sauvignon Blanc, Riesling and Traminer planted, as well as Zweigelt and Blauer Burgunder. The wines of Kärnten are being positioned as the go-to beverage for tourism in the region, demonstrating rather promising potential. Since 2013 the wines of Kärnten have regularly shown very well in the SALON Austrian Wine.

Oberösterreich (Upper Austria - 45 ha)

A wide variety of local, domestic and field names throughout the federal state bear witness to the fact that viticulture was once a relevant economic factor in Oberösterreich. After the decline in the 19th century, the land above the Enns River is now enjoying something of a renaissance; today one finds some fortyfive hectares here under the vine. The sunny environs of the Danube River Valley, the Machland, the Linzer Gaumberg and the borders of the Eferdinger Basin are now supporting viticulture, as are the midsection of Oberösterreich, the hilly central district and the breezy vineyards of the Mühlviertel. Even in the southern part of the Salzkammergut, wine is being produced once more! Viticulture is focussed upon the white varieties Grüner Veltliner and Chardonnay, as well as Zweigelt and Roesler for the reds.

Salzburg (7 ha)

The year 2001 marked the planting of the first vineyards in modern times in Salzburg, on the Grossgmain am Untersberg. Since 2008, Früthroter Veltliner grapevines have been cultivated in the Paris Lodron compound on the famous Mönchsberg mountain that overlooks the city of Salzburg. The production is about 500 bottles a year and it sells for 40 Euros a bottle, with all proceeds being donated to the Salzburg Scouts. The Benedictine abbey Michaelbeuern has also launched a viticultural project encompassing 4,000 vines.

Tirol (Tyrol - 5 ha)

While the wine industry in Südtirol (South Tyrol, a.k.a. Alto Adige) remains of great significance, the Winegrowers' Association of North Tyrol has just two dozen members today. Even the well-known vineyard of Zirl, famous since the 14th Century, currently remains uncultivated. But now one can see new signs of life from viticulture in Tirol, with the most active estates in Haiming, Tarenz and Silz. Here members of the Pinot family are the most widely planted, especially Chardonnay and Pinot Noir. They even have their own web site. www.tirolwein.at

Vorarlberg (10 ha)

There were once 500 hectares of vines growing in the federal state of Vorarlberg, predominantly in Walgau and the Rheintal (Rhine Valley). The aftermath of phylloxera – combined with competition from the wines of Südtirol following the completion of the Arlberg railway – led to the nearly total demise of wine production here, save for a single vineyard in Röthis. Here in the vineyards Müller-Thurgau, Riesling and the classic Pinot varieties claim pride of place among the whites, while Blauer Burgunder is the preferred red wine variety.

Geology

The hard cliffside rocks that make up the western and central part of Austria are highly diverse and include the following geological compounds: Moldanubicum, Molasse Zone, Eastern Alps with the Northern Kalkalpen (lit. Limestone Alps) and the Central Eastern Alps, Penninikum with flysch rocks, Helvetic and Subpenninikum. As in Eastern Austria, young sedimentary basins and geological even younger, quaternary, deposits of gravels, sands, silts and clays are found in the Alps. These sediments and particles were deposited across all peaks and troughs into the present valley and lake areas. In the cold periods of the Quaternary, large parts of the highlands were widely glaciated several times over, only the northern parts of Upper Austria and Eastern Carinthia were the last glacier high ice-free state. There are large gravel terraces and, in Upper Austria, also loess and loam sediments. In the mountainous regions, however, the young sedimentation is localised and very diverse in content.



16. AUSTRIAN GRAPE VARIETIES

In Austria, there are 36 grape varieties – 22 white and 14 red – officially approved for the production of Qualitätswein or Qualitätswein with a special level of ripeness and/or method of production (Prädikatswein) and Landwein. The proportion of red wines by area planted has doubled over the past two decades and now represents one third of Austria's area under vines, which total 46,500 hectares.

Austria offers excellent sites for growing internationally known varieties such as Riesling, Pinot Blanc, Chardonnay, Muskateller, Traminer, Pinot Noir, Merlot, Cabernet Sauvignon and Syrah. But even more important is the precious portfolio of domestic grape varieties, with Grüner Veltliner at the top of the list. This white variety alone accounts for almost one third of Austria's plantings. In addition to Grüner Veltliner, other white varieties such as Neuburger, Rotgipfler, Zierfandler and Roter Veltliner – as well as the red varieties Zweigelt, Blaufränkisch, Sankt Laurent and Blauer Wildbacher – are highly respected and, in fact, treasured once again.

Genetically, many grapes have Traminer and Heunisch as parent varieties. Traminer, one of the oldest European varieties, likely descends from wild vines that grew during antiquity. Heunisch is the name for a variety family that may have been brought by the Magyars from Hungary to Austria, where it quickly spread. At least 75 of the varieties known today have Heunisch in their family tree – for example, Chardonnay and Riesling.

Knowledge about viticulture and grape breeding have a long tradition in Austria. In fact, it has long been supported by the Federal Institute for Viticulture and Pomology at Klosterneuburg, which celebrated its 150th birthday in October 2010. It is the oldest winegrowing school in the world. The department for grape breeding is managed by Dr. Ferdinand Regner, an internationally recognized expert. His research in grape variety identification, with the help of DNA analysis, has earned outstanding recognition worldwide.

Autochthonous varieties

Here, 'autochthonous' refers to grape varieties that are almost exclusively the result of natural cross-breeding or mutation in a particular growing area, and have a long history in that area. Throughout their development, they adjusted well to the local conditions – and today give their best quality under these same conditions. Today's autochthonous grape varieties are increasingly appreciated as true resources of a region, and the basis for wines that reflect their incomparable terroir.

New breeds

A 'new breed' results from the intentional combination of two or more grape varieties (single or multiple crossings) with the focus on the new variety revealing all of the positive characteristics of the parent varieties while the negative characteristics are minimised. Despite intense efforts, however, there has been only partial success. The cross-breeding of vines is both time- and cost-intensive. In Austria, new cultivars are bred at the Federal Institute for Viticulture and Pomology in Klosterneuburg.

The following new breeds are part of the Austrian quality grape variety range:

White wine varieties: Müller-Thurgau, Muskat-Ottonel, Scheurebe, Jubiläumsrebe, Goldburger

Red wine varieties: Blauburger, Zweigelt, Rathay, Roesler

The aim of today's new cultivars is mainly to improve varietal resistance to fungal diseases. These crossings are called **PIWI** (fungal resistant) varieties. The resistance, against one or more fungal diseases, is always only partial. And now, there is a series of partially-resistant varieties for which fewer phytosanitary measures against fungal disease have to be performed.

The following **partially resistant varieties** are included in the Austrian quality grape variety range:

Red wine varieties: Rathay, Roesler

For the production of **wine without protected designation of origin** or geographical indication with grape variety- or vintage-designation, the following partially-resistant grape varieties are permitted for planting:

White wine varieties: Bronner, Muscaris, Cabernet Blanc, Souvignier Gris, Johanniter

Red wine varieties: Regent, Cabernet Jura

Distribution of grape varieties in Austria¹

White wine

	Austria total in ha	Austria total in %	Nieder- österreich	Burgen- land	Steiermark	Wien
Grüner Veltliner	14,422.66	31.0%	45.9%	10.4%	0.0%	21.5%
Welschriesling	3,337.81	7.2%	4.7%	9.6%	16.2%	2.9%
Riesling	1,985.70	4.3%	6.1%	1.0%	1.4%	9.4%
Weissburgunder	1,970.92	4.2%	3.0%	3.9%	12.4%	6.7%
Müller-Thurgau	1,788.00	3.8%	4.4%	2.3%	5.3%	1.8%
Chardonnay	1,617.41	3.5%	2.1%	5.0%	7.1%	4.6%
Sauvignon Blanc	1,247.71	2.7%	1.0%	2.0%	14.7%	1.8%
Muskateller	863.84	1.9%	1.4%	1.0%	7.1%	1.5%
Gemischter Satz	670.68	1.4%	1.3%	0.8%	0.4%	28.0%
Neuburger	496.53	1.1%	1.3%	1.1%	0.0%	0.9%
Frühroter Veltliner	366.73	0.8%	1.2%	0.1%	0.0%	0.4%
Scheurebe	357.12	0.8%	0.2%	1.2%	3.3%	0.1%
Muskat Ottonel	356.63	0.8%	0.3%	2.0%	0.1%	0.2%
Traminer	284.31	0.6%	0.4%	0.8%	1.5%	1.1%
Grauburgunder	226.27	0.5%	0.2%	0.6%	2.1%	0.7%
Bouvier	220.27	0.5%	0.1%	1.4%	0.0%	0.3%
Roter Veltliner	194.84	0.4%	0.7%	0.0%	0.0%	0.2%
Rotgipfler	118.80	0.3%	0.4%	0.0%	0.0%	0.1%
Goldburger	98.33	0.2%	0.1%	0.4%	0.6%	0.0%
Zierfandler	77.48	0.2%	0.3%	0.0%	0.0%	0.1%
Sylvaner	37.70	0.1%	0.1%	0.0%	0.2%	0.2%
Furmint	11.14	0.0%	0.0%	0.1%	0.0%	0.0%
Jubiläumsrebe	6.04	0.0%	0.0%	0.0%	0.0%	0.0%
Other white varieties ²	388.12	0.8%	0.2%	0.6%	5.1%	0.5%
Total white	31,145.04	67.0%	75.3%	44.4%	77.6%	83.0%

² The following grape varieties may be planted for the production of white wine without protected designation of origin or geographic indication, with designation of grape variety or vintage: Bronner, Muscaris, Cabernet Blanc, Souvignier Gris, Johanner.

Red wine

	Austria total in ha	Austria total in %	Nieder- österreich	Burgen- land	Steiermark	Wien
Zweigelt	6,425.81	13.8%	12.5%	19.2%	7.6%	6.5%
Blaufränkisch	3,009.11	6.5%	0.5%	21.7%	0.3%	0.5%
Blauer Portugieser	1,262.76	2.7%	4.4%	0.1%	0.0%	0.8%
Blauburger	742.02	1.6%	2.1%	0.9%	0.4%	1.2%
Sankt Laurent	731.85	1.6%	1.2%	2.8%	0.3%	1.3%
Merlot	724.03	1.6%	0.9%	3.3%	0.4%	1.6%
Blauburgunder	616.14	1.3%	1.0%	2.2%	0.4%	2.9%
Cabernet Sauvignon	588.90	1.3%	0.7%	2.8%	0.3%	1.4%
Blauer Wildbacher	458.45	1.0%	0.0%	0.0%	9.9%	0.0%
Roesler	238.18	0.5%	0.4%	1.0%	0.1%	0.3%
Gemischter Satz	156.24	0.3%	0.6%	0.0%	0.0%	0.1%
Syrah	152.48	0.3%	0.1%	0.9%	0.0%	0.1%
Cabernet Franc	74.44	0.2%	0.0%	0.5%	0.0%	0.2%
Rathay	35.01	0.1%	0.0%	0.2%	0.0%	0.0%
Other red varieties ³	154.73	0.3%	0.0%	0.2%	2.6%	0.0%
Total red	15,370.15	33.0%	24.7%	55.6%	22.4%	17.0%

³ The following grape varieties may be planted for the production of red wine without protected designation of origin or geographic indication, with designation of grape variety or vintage: Regent, Cabernet Fura.

Total Austria 46,515.19 ha

¹ Source: an aggregate of reports from the wine-producing federal states: (Statistik Austria in Niederösterreich, Wein-Online Burgenland, Viticultural Cadastre Steiermark, Vineyard Register of the City of Vienna, MA58 [Dept. of Water Rights]) — Updated February 2017

16.1 WHITE WINE

*Grüner Veltliner***GRÜNER VELTLINER**
(Weissgipfler)**Origin:** probably Niederösterreich, Austria**Parentage:** Natural offspring of Traminer and St. Georgen

The second parent variety was found in St. Georgen in Austria's Burgenland. This grape variety was named after its discovery location because, following genetic research, it could not be attributed to any known variety. The Grüner Veltliner is not related to the Roter Veltliner or Frühroter Veltliner.

Vineyard area: 14,423 ha, 31.0%

Grüner Veltliner is the most important autochthonous grape variety in Austria. It became the most widely planted in the 1950s because of the introduction of Lenz Moser's Hochkultur (high training system) training system. Today, the variety is widely planted especially in Niederösterreich and northern Burgenland. Producing an origin-typical DAC wine, this variety holds special rank in several winegrowing regions. While its cultivation decreased between 1999 and 2015, it still maintains the dominant position in Austria's total vineyard surface area.

Important ampelographic features:

Leaf: medium-sized, pentagonal to circular, with five to seven lobes, deeply lobed and a moderately hairy underside. The typical white woolly hair on the shoot tip gives the variety its synonym - Weissgipfler.

Grape cluster: medium to very large, medium density, conical, shouldered, with large round to oval berries, greenish-yellow to foxy-yellow on the sun-exposed side

Ripening time: mid-season

Significance, conditions: The most important grape variety in Austria. Grüner Veltliner achieved worldwide awareness and popularity at the end of the last century. It is a prolific variety and therefore requires yield regulation. It grows especially well in deep loess soils, does not like dryness, is sensitive during flowering, and is susceptible to peronospora, Roter Brenner (*Pseudopezizicola tracheiphila*) and chlorosis.

Wine: Grüner Veltliner delivers all quality levels - from light, acidity-toned wines to the highly ripe Prädikatswein. The site and the yield are crucial to the quality. Spicy, peppery versions are preferred; so are versions showing stone fruit notes.

*Welschriesling***WELSCHRIESLING****Origin:** probably Northern Italy (Riesling italico)

Parentage: Unknown - Elbling is the variety most closely related. Welschriesling is not related to Weisser Riesling.

Vineyard area: 3,338 ha, 7.2%

The versatile Welschriesling can cover almost all quality levels: from base wine for neutral, acidity-accented sparkling wines (the grapes come mostly from the area around Poysdorf in the Weinviertel) to easy-drinking Buschenschank (tavern) wines from the Steiermark, to the nobly sweet TBA wines from Burgenland, especially from the Seewinkel. The vineyard area planted with this grape decreased noticeably between 1999 and 2015.

Important ampelographic features:

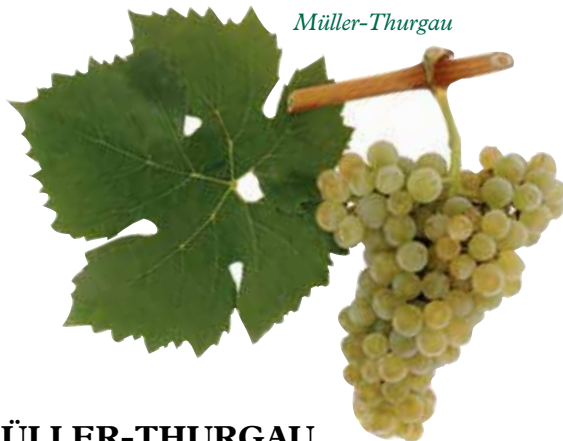
Leaf: with three to five lobes, smooth, serrated with sharp teeth

Grape cluster: medium length, very dense berries, conical, shouldered, with medium-large secondary clusters, round berries with thin skins, spotted, very juicy; yellowish-green colour

Ripening time: late

Significance, conditions: These grapes are very good for production of sparkling wine, but also excellent for Prädikatswein. The range of quality is very wide. In the vineyards, Welschriesling requires early-warming sites and soils with an ample supply of magnesium. The vine is very sensitive to any lack of moisture – too little can cause inadequate shoot development.

Wine: Yields wines with generous acidity and a fruity bouquet exuding notes of green apple and lemon. While dry Welschrieslings can be very refreshing culinary companions, the Prädikat versions figure among the truly great sweet wines of the world. Beerenauslese and Trockenbeerenauslese styles have a golden-yellow hue, the bouquet wafts scents of exotic fruit and the palate delivers a fine honey note along with the crispy acidity.



MÜLLER-THURGAU (RIVANER)

Origin: Germany, Geisenheim Research Center (Hessen)

Parentage: New breed - from Riesling x Chasselas de Courtillier (=Madeleine Royale)

This variety was bred in 1882 in Geisenheim by the Swiss botanist Hermann Müller, from the canton of Thurgau. For a long time, it was believed that Riesling and Sylvaner were the parent varieties, but eventually, genetic research provided clarity. Müller-Thurgau is the oldest successful new breed spread throughout the world. The synonyms Rivaner and Riesling-Sylvaner point to the original but incorrect attribution of parentage, and now the name Riesling-Sylvaner is prohibited as it is misleading.

Vineyard area: 1,788 ha, 3.8%

This variety grows in all Austrian winegrowing regions. But between 1999 and 2015, its growth declined significantly, as did its importance.

Important ampelographic features:

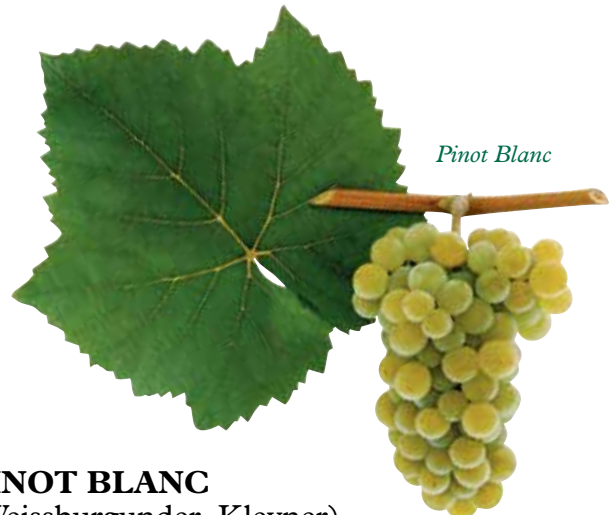
Leaf: medium-sized, vesicular, circular, with five lobes, deeply lobed with twisted middle lobe

Grape cluster: medium to large, medium density, cylindrical with oval greenish-yellow berries. The fruit has a slight muscat flavour.

Ripening time: early

Significance, conditions: The variety ripens very early and is therefore offered in the form of must, Sturm (partially fermented) and *en primeur* wine. In blends with other white varieties, Müller-Thurgau is used for popular young wines, which should be drunk fresh. At the other end of the ripeness spectrum, Prädikatsweine are produced – wines whose development potential is often underestimated. This variety needs deep soils with good water retention. It is very susceptible to peronospora, oidium, berry- and stem rot, Roter Brenner (*Pseudopezicula tracheiphila*) and phomopsis. Compared to other varieties, more plant protection is necessary.

Wine: The variety brings early maturing, mild wines with a slight muscat flavour. When the acidity is on the low side, the wines age quickly. Prädikatswein can achieve a very high quality potential.



PINOT BLANC (Weissburgunder, Klevner)

Origin: probably Burgundy, France

Parentage: Mutation of Grauer Burgunder

Vineyard area: 1,971 ha, 4.2%

Growth level remains unchanged.

Important ampelographic features:

Leaf: medium-sized, pentagonal, with three to five lobes, not very deeply lobed

Grape cluster: medium, cylindrical, shouldered, often with small secondary clusters. Berries are dense round to oval, with yellowish-green thin skin

Ripening time: mid- to late-season

Significance, conditions: Because of its somewhat demure character, Weissburgunder is often used for blending (*cuvée*) with

other varieties and is sometimes vinified in small oak barriques and undergoes malolactic fermentation. In the vineyard, it demands quite a lot from soil and site. Compared to Chardonnay, Weissburgunder is more prone to botrytis because the grapes are more compact.

Wine: Only in good vineyard sites does this variety yield the highest quality. Young wines have a blossomy expression and piquant acidity, while mature versions tend to develop bread and nut flavours. Maturation goes slowly and the highest quality is achieved after longer bottle aging.



RIESLING

(Weisser Riesling, Rheinriesling)

Origin: Germany, Rhein area

The earliest documentation of the name was in 1435, in Rüsselsheim.

Parentage: Natural crossing of Weisser Heunisch and a Frankish variety (Traminer seedling). The variety was probably taken from wild vines on the Oberrhein (the Upper Rhine). Roter Riesling is a red grape variation, a bud mutation of the Weisser Riesling. The Weisser Riesling is not related to the Welschriesling variety.

Vineyard area: 1,986 ha, 4.3%

This variety was brought from the Rhine to the Danube in Austria and is now – next to the Grüner Veltliner – the most important white wine variety in the Wachau. In premium vineyard sites, especially in the winegrowing regions Wachau, Kremstal, Traisental, Kamptal as well as Wien, Wagram and Weinviertel, the Riesling yields highly ripe grapes because it is a late-maturing variety. The vineyard area for Riesling increased steadily between 1999 and 2015. In Germany, Riesling is the most widely grown white variety for all quality levels of wine.

Important ampelographic features:

Leaf: medium-sized, circular, with five lobes, coarse surface, very hairy underside

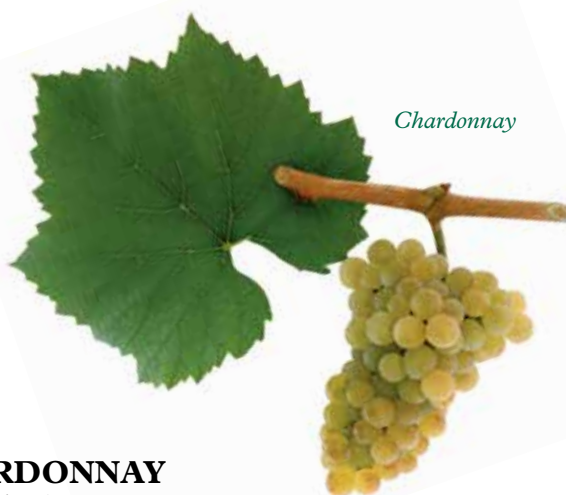
Grape cluster: small but dense, cylindrical, shouldered, usually no secondary clusters, small yellowish-green grapes with scar marks

Ripening time: late

Significance, conditions: Riesling is a world-renowned variety, that along with Grüner Veltliner enjoys great prominence and importance in the winegrowing regions along the Danube river and

its tributaries, an area quite rich in weathered primary rock soils. There is good reason that Riesling is called the king of white wines. The late ripening grape is highly demanding in the vineyards, and is sensitive to grape stalk necrosis, stalk rot and grape botrytis. The botrytis is mainly undesirable – except for noble rot, for Auslese wines – because it can ruin the typical varietal aromas.

Wine: Young Riesling wines exude charming fruitiness and flavour, and can develop into great and complex wines through aging. For these, notes of stone fruit are dominant and include peach, apricot and exotic fruits. Wines especially from the terroirs of the Wachau, Kremstal, Kamptal and Traisental reflect a minerality reminiscent of slate or flint. Riesling ripens slowly and reaches the highest quality as aged wines with rose-like scent. Depending on the level of aging, they develop a pleasurable petrol tone, something that perhaps not all wine consumers like. When the late harvest grapes are infected with noble rot, then special wines are the result – Auslese and Beerenauslese styles with outstanding quality.



CHARDONNAY

(Morillon)

Origin: probably from Burgundy, France

Parentage: Natural crossing of Burgunder and Heunisch.

Vineyard area: 1,617 ha, 3.5%

Chardonnay gained importance in Austrian vineyards only at the end of the last century, although the variety already had long been cultivated here, especially in the Steiermark. In earlier days, often no differentiation was made between Weisser Burgunder (Pinot Blanc) and Chardonnay. Even statistically, both varieties were ranked together as one grape (Weisser Burgunder). In the Steiermark, the name Morillon is traditionally used as a synonym for Chardonnay.

Important ampelographic features:

Leaf: medium-sized, pentagonal, few lobes, exposed petiole, open

Grape cluster: medium; dense round berries, conical, often has secondary clusters, yellowish-green colour

Morillon is genetically identical to the Chardonnay variety. Specialists see little differences in the colour of the leaves and buds. There are also no differences in the characteristics of the bunches.

Ripening time: mid-season

Significance, conditions: The variety is grown throughout the world and yields some of the most sought-after wines anywhere. It

is also used for base wine in Champagne production. Warm sites with deep soil, good water retention and ample limestone content are required.

Wine: Depending on maturity levels, wines can range from unripe, thin and grassy to fully ripe and powerful. There are two types of maturation – in ‘classic’ steel tanks, which accentuates fruit and animated acidity; and the most widely used method internationally – malolactic fermentation and aging in barriques. The most important feature of a great Chardonnay is complexity, which comes through only when grapes are grown in especially good sites with calcareous soil. The best examples of these complex Chardonnays are from northern Burgenland and Steiermark, and from some sites in Niederösterreich and Wien.



Sauvignon Blanc

SAUVIGNON BLANC

Origin: France, the Loire

This variety was introduced in the Steiermark in the 19th century by Archduke Johann. At that time, it was known as Muskat-Sylvaner.

Parentage: Probably natural crossing of Traminer and Chenin Blanc.

The former name (Muskat-Sylvaner) is no longer permitted for use, as it is misleading. There is no relation to any Muscat or Sylvaner varieties; moreover the Sauvignon Blanc has no Muscat aroma.

Vineyard area: 1,248 ha, 2.7%

In Austria, growth more than doubled between 1999 and 2015 and continues to increase in Niederösterreich, Burgenland and the Steiermark.

Important ampelographic features:

Leaf: circular with five lobes, corrugated edge, round arch-shaped teeth, very hairy underside

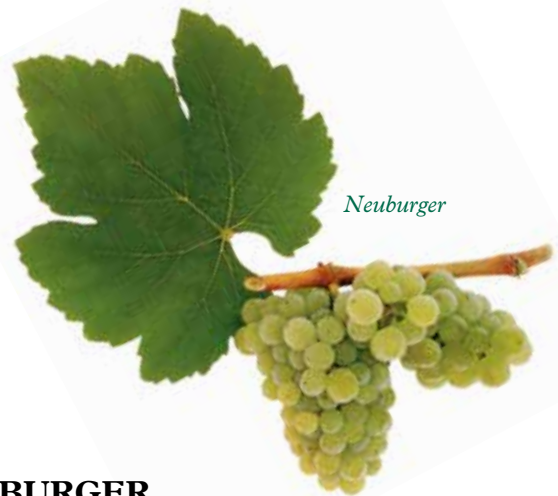
Grape cluster: small, dense grapes; cylindrical; shouldered; round to oval greenish-yellow berries with spicy, herbal-grassy flavours

Ripening time: mid- to late-season

Significance, conditions: In the Steiermark as well as in Burgenland and Niederösterreich, outstanding top-quality wines with great aging potential are produced. This variety needs good sites, but with rather meagre soils. It is a robust variety that requires leaf

maintenance. The methoxypyrazines (pepper and green pepper aromas) and marcaptanes (scents of grapefruit, passion fruit and black currants) are very photosensitive and can be reduced significantly by measures such as defoliation around the grape zone. These photosensitive aromas are responsible for the characteristic smell and taste. The thicker the leaves are during the ripening period, the higher is the methoxypyrazine content. The grower can influence this content according to the time of partial defoliation – if a green, vegetal expression of the variety is wanted or not. Sauvignon Blanc is highly prone to peronospora and oidium.

Wine: Grown worldwide, this variety has a characteristic bouquet, which can be intrusively unripe and grassy when the grapes are not fully ripe. When the grapes have good ripeness, they develop complex aromas of black currants, gooseberries and tropical fruit. The wines develop – according to the level of maturity – from discreet to very complex. The complex versions have wonderful aging potential especially from malolactic fermentation and barrique maturation. When the grapes are very ripe, the complex aromas retreat and a powerful, spicy wine unfolds.



Neuburger

NEUBURGER

Origin: probably Wachau, Austria

The former Neuburger memorial (now NÖ wine memorial) in Ahrnsdorf in the Wachau is a reminder of the origin of this autochthonous variety.

Parentage: Natural crossing of Roter Veltliner and Sylvaner.

Vineyard area: 497 ha, 1.1%

The Neuburger has significance in the Wachau, the Thermenregion and in the Leithaberg region. Between 1999 and 2015 its vineyard presence decreased significantly.

Important ampelographic features:

Leaf: large, with three to five lobes; main nerve stem is red

Grape cluster: small to medium with very tightly compact berries; cylindrical, yellow-green grapes with thick skins, spotted and fleshy

Ripening time: early- to mid-season

Significance, conditions: The planting of this grape is heavily decreasing. There are two reasons for this: while Neuburger delivers excellent wine quality, it still cannot really compete with Grüner Veltliner; also, it can be weakened easily by disease and the

vines could die. Fortunately, though, the vines have a very strong shoot growth and prefer dry, meagre sites. In deep fertile soils, coulure could occur. The variety also is highly sensitive to late frosts and winter frosts, and is somewhat prone to oidium and peronospora. It is very susceptible to botrytis – compact grape bunches are not an advantage.

Wine: Neuburger delivers mostly robust, full yet mild wines with a neutral taste. The young versions are spicy and flowery. Later a nutty flavour develops. Very good for Qualitätswein and Prädikatswein.



MUSKATELLER (Gelber Muskateller, Roter Muskateller)

Origin: Unknown, but possibly from Italy or Greece.

Parentage: It is one of the oldest grape varieties and yields different types, especially in Italy. Roter and Gelber Muskateller are differentiated by the colour of their berries (red and yellow, respectively).

Vineyard area: 864 ha, 1.9%

Since the end of the last century, this variety has been planted more and more, and has increasing market significance. Between 1999 and 2015, its vineyard coverage increased from 143 ha to 864 ha.

Important ampelographic features:

Leaf: medium-sized, five lobes, deeply serrated, with sharp pointed teeth and nodules at the tips

Grape cluster: medium, loose to dense round berries, conical, greenish yellow (Gelber Muskateller) or raw-meat red (Roter Muskateller) in colour; nutmeg flavour

Ripening time: late

Significance, conditions: Gained popularity with consumers especially at the end of the last century and since then, plantings in all winegrowing regions have increased.

The variety makes little demands on the soil, which is an advantage to winegrowers. But in the vineyard, it can be difficult and challenging. It is rot-prone and its yield is unpredictable because of a sensitive flowering phase. Also, it needs warm, airy sites; the variety is highly susceptible to oidium and botrytis.

Wine: Delivers wines with a more or less intense nutmeg aroma and flavour. With too little ripeness, the wines are low in extract and therefore thin and with intrusive acidity. The Muskateller is especially delicious as an apéritif and with appetizers.



FRÜHROTER VELTLINER (Malvasier)

Origin: probably Niederösterreich, Austria

Parentage: Natural crossing of Roter Veltliner and Sylvaner

Vineyard area: 367 ha, 0.8%

This old autochthonous grape variety is widely grown in the Thermenregion, the Weinviertel and in the Wagram. Its representation in vineyards decreased between 1999 and 2015.

Important ampelographic features:

Leaf: cuneiform to pentagonal, three to five lobes, stalk is red up to the main nerve, slightly open petiole

Grape cluster: large with thick berries, cylindrical shape, shouldered with elliptic, rose-coloured berries with a neutral taste

Ripening time: early

Significance, conditions: The significance of the Frühroter Veltliner is decreasing. It is marketed mainly as a table grape, as an *en primeur* or an open house wine – especially in the Thermenregion, the Weinviertel and the Wagram. Has few demands on soil and site.

Wine: The early-drinking, gently acidic wines are low in alcohol and present a bouquet that is mainly herbaceous with whiffs of flowers and bitter almonds.



Scheurebe

SCHEUREBE (Sämling 88)

Origin: Germany, Landesanstalt für Rebenzüchtung, Alzey (Rheinland-Pfalz)

Parentage: Bred in 1916 by Georg Scheu as a 'Sämling', or seedling, from Riesling and Bukettraube at the Landesanstalt für Rebenzüchtung in Alzey. Scheu numbered all of his young plants consecutively, and this particular one was Seedling Number 88 – thus the name Sämling 88, a synonym for the 'Scheu Vine', or Scheurebe.

Vineyard area: 357 ha, 0.8%

Grown mostly in Burgenland and the Steiermark. Between 1999 and 2015, the variety's total vineyard surface in Austria dropped, therefore, its importance is in decline.

Important ampelographic features:

Leaf: medium-sized, circular, deep-lobed

Grape cluster: medium-sized, cylindrical, shouldered, dense, round yellowish-green berries with a typical nutmeg-nuanced Sämling flavour

Ripening time: mid-season

Significance, conditions: Waning in importance. At Lake Neusiedl, TBA, Strohwein and Schilfwein styles are vinified. Requires good vineyard sites; sturdy with a high tolerance for dryness and limestone and very resistant to winter frost.

Wine: Only fully ripe grapes bring full-bodied wines. With unripe grapes, the Sämling tone is obvious and unpleasant. When highly ripe, Prädikatsweine are possible.

MUSKAT OTTONEL

Origin: France, Angers, Val de Loire

Parentage: New breed from Gutedel (Chasselas) and Muscat de Saumur, by Jean Moreau (1839), a private grower in Angers.

Vineyard area: 357 ha, 0.8%

Grown mainly at the Lake Neusiedl in Burgenland. Surface total in vineyards is stable.

Important ampelographic features:

Leaf: small, pentagonal, five lobes, deeply-lobed

Grape cluster: small to medium, cylindrical, mostly without secondary clusters, dense with round to oval berries, greenish-yellow colour. The grape skin has a fine nutmeg taste.

Ripening time: mid-season

Significance, conditions: Significant in Burgenland.

To winegrowers, the variety can be difficult in the vineyard. It makes high demands on the site (warm, wind-protected) and the soil (good retention of water and nutrients). Its very sensitive flowering phase means an often irregular and low yield. It tolerates only a low limestone content in the soil and is easily susceptible to chlorosis when the weather is cool and wet.

Wine: Can yield full yet mild wines with a delicate nutmeg flavour. Highly ripe grapes can deliver mild, very supple Prädikatsweine, which partner well with sweet dishes.



Roter Traminer

TRAMINER (Gewürztraminer, Roter Traminer, Gelber Traminer)

Origin: Likely from southeast Europe. In the Middle Ages, the variety was found in Südtirol (South Tyrol). In fact, Traminer was named after the lively South Tyrolean town of Tramin, long-established in the wine trade.

Parentage: Probably selected from wild vines, Traminer is one of the oldest European varieties and was even likely known by the Romans as *Vitis aminera*.

The variety is differentiated by its range of colours. Roter Traminer has red grapes, Gewürztraminer shows light red/pink grapes and with yellow grapes it is the Gelber Traminer. These also deliver different spicy flavours influenced by their terroirs. Name-wise, all of the Traminer types can be referred to as Gewürztraminer.



Muskat Ottonel

Traminer is often a natural crossing partner for other varieties, including the Grüner Veltliner (Traminer x St. Georgen).

Vineyard area: 284 ha, 0.6%

Though grown worldwide, the variety is cultivated in Austria mainly on small vineyard sites for the production of specialties. The sites are spread over all of the country's winegrowing regions; the Vulkanland Steiermark is particularly well-known for Traminer. Overall, however, the variety's representation in vineyards is decreasing.

Important ampelographic features:

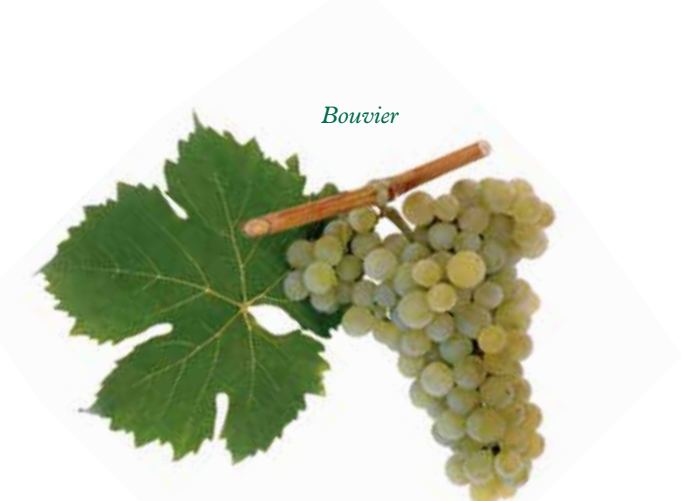
Leaf: small, round with five lobes; slightly sinuous; wide overlapping petiole

Grape cluster: small; medium density, conical, shouldered, often with small secondary clusters; grapes are round to oval with thick skins; firm flesh with low acidity, high sugar content and an intense spicy taste

Ripening time: mid- to late-season

Significance, conditions: This is a special variety for highly ripe aromatic wines. Very demanding of soil and site. It is particularly sensitive during flowering - bringing low yields, but grapes with a high sugar content.

Wine: The wines are low in acidity, but rich in extract and aromas (roses, lemon, forest berry, raisin, dried fruit), have good durability and excellent aging potential. Prädikatsweine often have a residual sweetness and a discreet, harmonious bitter touch.



BOUVIER

Origin: Austria, Bad Radkersburg, Steiermark

Parentage: Breed from Gelber Muskateller X Weissburgunder. This variety was bred at around 1900 by Clotar Bouvier in Bad Radkersburg.

Vineyard area: 220 ha, 0.5%

Bouvier is found mainly in Burgenland. Between 1999 and 2015, its vineyard area decreased noticeably.

Important ampelographic features:

Leaf: medium, circular with five lobes, deeply lobed

Grape cluster: small- to medium-sized; medium dense to loose grapes; cylindrical; often with secondary clusters; round, greenish-yellow grapes with thick skins

Ripening time: very early

Significance, conditions: Bouvier is marketed mainly as a table grape, as must, Sturm (still-fermenting grape juice) or as young wine. In Burgenland, its primary growing region, the variety makes also Prädikatsweine that usually express a mild character with a delicate nutmeg tone. Disadvantages to the variety are its unpredictable and low yields.

Wine: The wines are mild, extract-rich and, depending on the site, have a more or less strong nutmeg bouquet.



PINOT GRIS (Grauburgunder, Ruländer)

Origin: probably France

Grauburgunder (Pinot Gris) was brought from Burgundy to Austria in the 13th or 14th century by Cistercian monks - which is why the variety once was referred to as the Grauer Mönch, or gray monk. The grape made its way to Germany from Burgundy or Champagne, and in 1711, it was found in a vineyard - which no longer exists - by businessman Johann Seger Ruland from Speyer (Pfalz). From there, the variety was planted under the name of Ruländer.

Parentage: mutation of the variety Blauburgunder (Pinot Noir)

Vineyard area: 226 ha, 0.5%

Mostly in northern Burgenland and the Steiermark. The vineyard area decreased continuously between 1999 and 2015.

Important ampelographic features:

Leaf: pentagonal, three to five lobes, slightly overlapping petiole

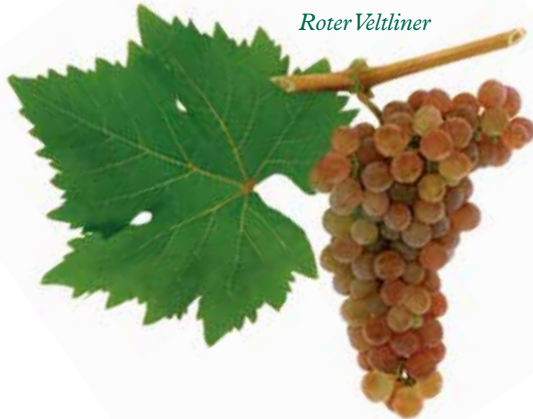
Grape cluster: small, densely compact berries; cylindrical; occasionally shouldered, with small round berries having greyish-red thin skins. Before the grapes ripen, it is difficult to differentiate the variety from Pinot Noir and Pinot Blanc. Only the colour of the ripened grapes and the ripening time confirm the identity.

Ripening time: mid-early season

Significance, conditions: The variety reaches a high natural sugar content and is, therefore, well-suited for Spätlese and Auslese

styles. The vines are demanding and prefer warm, sloped sites with deep nutrient-rich soil and good water retention.

Wine: Yields soft dry wines and sweet wines with very persistent, understated varietal aromas. When harvested very early, the wines become light and sparkling. As it is prone to botrytis – which develops to noble rot when it appears later in the season – the Grauburgunder often shows a strong palate characterized by the botrytis with its typical honey tone. Achieves high quality after appropriate aging in the cellar.



ROTHER VELTLINER

Origin: Probably brought from the Valtellina to Austria

Parentage: Roter Veltliner is actually the parent variety of the Veltliner group and appears in numerous types (Weissroter, Brauner, Silberweisser Veltliner and Gelbling). As an autochthonous variety, it holds a special position amongst the Veltliners as a natural crossing partner for Neuburger, Zierfandler and Rotgipfler.

Vineyard area: 195 ha, 0.4%

It grows in limited areas of Niederösterreich, especially in Wagram, Kamptal and Kremstal, and occasionally in the Weinviertel and Wien. Between 1999 and 2015, its representation in vineyards decreased steadily.

Important ampelographic features:

Leaf: large, five lobes, deeply sinuated

Grape cluster: medium to large with very compact berries; conical with grapes coloured from greenish-yellow to flesh-red; thick skinned; uneven ripening

Ripening time: late

Significance, conditions: Has lost vineyard are because the sites needed are extremely good for the Grüner Veltliner.

The variety needs early warming sites with deep loess soils. During flowering, it is extremely sensitive to winter and late frosts. It is also very prone to botrytis and peronospora. Overall, it does not have vivid varietal characteristics, which limits its appeal.

Wine: Roter Veltliner is a high yielding variety, which is why yield limitation is necessary for achieving high quality bottlings. Then, very characteristic and elegant, extract-rich wines with fine aromatics and enormous aging potential can be created. Without yield regulation, the wines are somewhat thin and simple.



GOLDBURGER

Origin: Austria, LFZ Klosterneuburg, Niederösterreich

Parentage: New breed from Welschriesling and Orangetraube – created by Dr. Fritz Zweigelt in 1922 at the Teaching and Research Centre for Viticulture and Horticulture (LFZ) in Klosterneuburg

Vineyard area: 98 ha, 0.2%

The variety has little significance in terms of area, and is cultivated only in Austria.

Important ampelographic features:

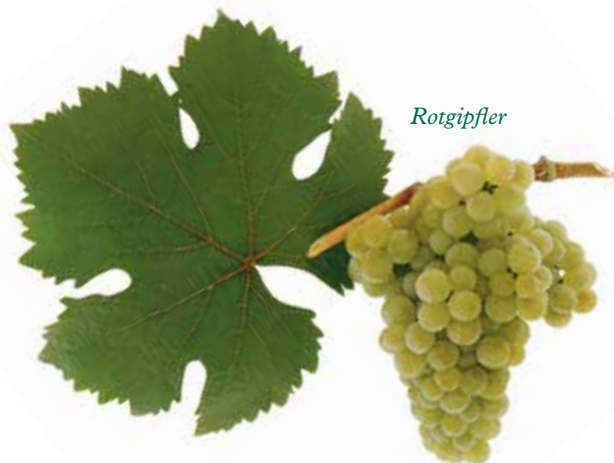
Leaf: medium-sized, round, five lobes

Grape cluster: small with compact berries, cylindrical, often with secondary clusters; grapes are small with a greenish-yellow colour, are spotted, juicy and have a neutral taste

Ripening time: mid-season

Significance, conditions: The variety makes few demands on the soil and so far has – despite its somewhat early ripeness (the intent of using the early-ripening Orangetraube variety for crossing) – no significance in comparison with Welschriesling.

Wine: brings full, fruity, extract-rich, neutral wines



ROTGIPFLER

Origin: probably the Thermenregion, Austria

Parentage: Natural crossing of Traminer and Roter Veltliner, this autochthonous variety is related to Weissgipfler (synonym for Grüner Veltliner).

Vineyard area: 119 ha, 0.3%

Found almost solely in the Thermenregion.

Important ampelographic features:

Leaf: Medium-sized; circular; five to seven lobes; veins are red; deeply lobed. A key characteristic: reddish-bronze vine shoots (thus the name Rotgipfler).

Grape cluster: medium to large; very compact juicy berries; conical; greenish yellow colour

Ripening time: mid- to late-season

Significance, conditions: Only in the Thermenregion appropriate growing conditions with respect to climate and soil can be found. Warm south-facing vineyard sites with good calcareous-based soils are necessary, otherwise shoot growth diminishes significantly. Good vigorous sites bring consistently high yields.

Wine: With strict yield control, the wine shows a high extract content, pleasant acidity and a fine bouquet. It tends to age slowly and is usually blended with the variety Zierfandler.



ZIERFANDLER

(Spätrot)

Origin: probably the Thermenregion, Austria

Parentage: Natural crossing of Roter Veltliner and a Traminer-like variety

Vineyard area: 77 ha, 0.2%

This autochthonous variety is a rarity of the Thermenregion and grown almost exclusively there.

Important ampelographic features:

Leaf: large, circular, three to five lobes, hairy underside

Grape cluster: medium-sized; very dense berries; cylindrical, shouldered, sometimes with secondary clusters; round reddish colored grapes (Spätrot)

Ripening time: mid- to late-season

Significance, conditions: In the Thermenregion, Zierfandler (Spätrot) and Rotgipfler are often vinified as Spätrot-Rotgipfler, either blended as cuvée or already planted together mixed in the vineyard. Zierfandler requires the best vineyard sites and makes few demands on the soil. It is sensitive to winter frost and very prone to botrytis, but also is very tolerant to dryness and calcareous soils.

Wine: When the grapes are nicely ripe, the wines are rich in extract and have a pleasant acidity and subtle aromatics. In a TBA, the bouquet exudes honey and even sherry-esque tones. Prädikatsweine have excellent aging potential.



SYLVANER

(Grüner Sylvaner)

Origin: Austria

Sylvaner is one of the oldest autochthonous grape varieties in Austria. From here, the variety made its way to Germany and, in fact had once been known there as the 'Österreicher'.

Parentage: Natural crossing of Traminer and Österreichisch Weiss

Vineyard area: 38 ha, 0.1%

The variety was still quite significant in Austria in the mid-20th century. But its popularity declined because of its considerable disadvantages when compared to the Grüner Veltliner - such as

little resistance to winter frosts and a high susceptibility to peronospora, oidium and botrytis. Also, the variety's growth proved too weak for Lenz Moser's Hochkultur high training system, which had gained widespread use with the favoured Grüner Veltliner. Between 1999 and 2015, Sylvaner's limited vineyard growth decreased even further.

Important ampelographic features:

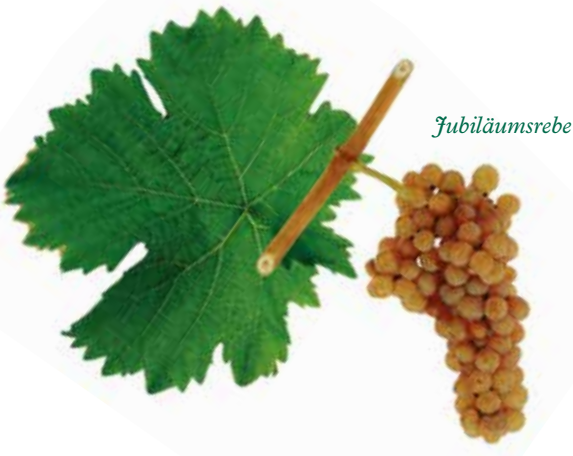
Leaf: Pentagonal with five lobes, slightly sinuate, wavy

Grape cluster: small; very compact berries; cylindrical; shouldered with small, round and spotted greenish-yellow grapes

Ripening time: mid-season

Significance, conditions: Little significance in Austria, though plays a more important role in Germany. Sylvaner is very challenging in the vineyard and is susceptible to chlorosis in soils with high limestone content.

Wine: Yields neutral to fruity wines. Aged versions usually show an expression of gooseberry.



JUBILÄUMSREBE

Origin: Austria, LFZ Klosterneuburg, Niederösterreich

Parentage: New breed from Grauer Portugieser and Früherer Veltliner created by Dr. Fritz Zweigelt in 1922 at the Teaching and Research Centre for Viticulture and Horticulture (LFZ) in Klosterneuburg.

The variety made its public debut 1960 at the 100th anniversary celebration for the founding of the viticulture school Höheren Bundeslehr- und Versuchsanstalt für Wein- und Obstbau, Klosterneuburg. The variety's name commemorates the occasion.

Vineyard area: 6 ha

Because there are several other varieties used for vinifying excellent Prädikatswein, this new breed never gained significance.

Important ampelographic features:

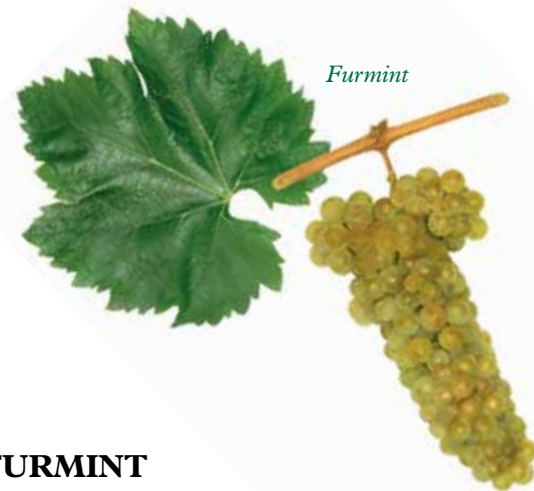
Leaf: medium, pentagonal to circular, five to seven lobes

Grape cluster: medium-sized, cylindrical and elongated, medium density; no secondary clusters; grape colour ranges from pale red to a reddish brown or grey brown; has a high sugar content

Ripening time: Late-season – interesting only as a Prädikatswein

Significance, conditions: The variety is cultivated best to achieve low yields. In good sites, the grapes reach high sugar levels. High must weights are possible even through the drying of non-botrytised grapes. Has few soil demands.

Wine: Noteworthy as a Prädikatswein in the sweet wine segment. The wines have low acidity, a high residual sugar content, and are somewhat similar to the Tokaji wines from Hungary.



FURMINT

Origin: probably Hungary

Parentage: From a Heunisch variety crossing, and is genetically similar to other Hungarian varieties

Vineyard area: 11 ha

Furmint – the main-variety used for Tokaji – has been approved as a Qualitätswein in Austria since 1987, but its growth here is limited. In Rust, Furmint is one of the grape varieties used for traditional Ausbruch wines.

Important ampelographic features:

Leaf: circular to pentagonal, five lobes

Grape cluster: very large with compact berries, cylindrical, shouldered, often with secondary clusters, grapes are oval with a greenish-yellow colour and a neutral taste

Ripening time: late

Significance, conditions: The variety is highly prone to botrytis, making it a preferred grape for the production of nobly sweet wines. Needs excellent warm and dry sites with calcareous soils. There are some disadvantages, such as sensitivity to winter and late frosts and a propensity for peronospora and oidium.

Wine: The wines are very rich in extract and have good body. The relatively high acidity and alcohol content support the longevity of the wines. A honey tone is characteristic. Furmint delivers good quality especially in high-level Prädikatswein.

16.2 RED WINE

*Zweigelt***ZWEIGELT**

(Blauer Zweigelt, Rotburger)

Origin: Austria, LFZ Klosterneuburg**Parentage:** New breed from Sankt Laurent and Blaufränkisch, created by Dr. Fritz Zweigelt in 1922 at the Teaching and Research Centre for Viticulture and Horticulture (LFZ) in Klosterneuburg**Vineyard area:** 6.426 ha, 13.8%

In order to ensure widespread growth of this variety, Lenz Moser planted it extensively and utilised his Hochkultur (high training system) training system for it. At the end of the last century, when red wine variety plantings began to increase, the Blauer Zweigelt represented the biggest share of reds in the vineyards. Today, it is still the most important red variety in all of Austria's winegrowing regions. Between 1999 and 2015, its vineyard surface coverage increased strongly, but has stabilised by now.

Important ampelographic features:**Leaf:** circular to pentagonal, three to five lobes**Grape cluster:** medium-sized; compact; cylindrical, with secondary clusters; round, blue-black coloured grapes**Ripening time:** mid-season**Significance, conditions:** As the most widespread red wine variety in Austria, Zweigelt grows in favourable sites in all of the country's winegrowing regions. The wine spectrum ranges from young-drinking, non-wood-matured versions to strong, firm wines from the barrique. The variety is also often used as a partner for

cuvée wines. In Carnuntum and the environs of Lake Neusiedl, Zweigelt frequently yields attractively opulent wines.

Wine: The variety brings slightly violet-reddish coloured wines with strong tannins. Mature, full-bodied and long-living wines deliver tones of Morello cherry. High-quality wines are produced both in stainless steel as well as in barrique.

Blaufränkisch**BLAUFRÄNKISCH****Origin:** Austria

This variety was first documented in the 18th century in Austria. At that time, in what was then Germany, it had the name of Lemberger or Limberger, which was derived from the town of Limberg – today Maissau – in Niederösterreich. In Hungary known as Kékfrankos.

Parentage: Natural crossing of the Heunisch variety and the Blaue Zimmettraube.

Blaufränkisch was used as a crossing partner for Austrian new breeds like Zweigelt, Blauburger, Roesler and Rathay. Even breeding stations abroad used the variety for crossings.

Vineyard area: 3.009 ha, 6.5%

An autochthonous variety, Blaufränkisch is found especially in the winegrowing regions of northern, middle and southern Burgenland as well as in eastern Niederösterreich.

Important ampelographic features:

Leaf: large; five lobes; coarse teeth

Grape cluster: large, conical and V-shaped; moderately compact; round blueish-black grapes

Ripening time: Late

Significance, conditions: It is the leading variety in Eisenberg, Mittelburgenland ('Blaufränkischland') and in Leithaberg. These regions deliver origin-typical DAC-wines. In Niederösterreich, the region Carnuntum is also known for its excellent Blaufränkisch wines. The variety is highly demanding of its vineyard site. Coulure easily occurs if the weather is cool during the flowering period.

Wine: The typical palate of this late ripening variety is characterised by deep wood berry or cherry tones, and reveals its characteristic acidity. Blaufränkisch can yield wines with dense structure and prominent tannins. The wines are often impetuous in their youth, but develop velvety facets when sufficiently ripe. Fuller, stronger versions have good aging potential.



BLAUER PORTUGIESER

(Português Azul)

Origin: Portugal

This variety was brought from Oporto to Vöslau by Baron von Fries at around 1770.

Parentage: Blauer Portugieser is a cross between Blaue Zimmettraube and Sylvaner. The Blauer Portugieser is identical with the variety Português Azul in Portugal.

Vineyard area: 1.263 ha, 2.7%

Grows mainly in Niederösterreich, but is declining in significance. Its growth area decreased between 1999 and 2015.

Important ampelographic features:

Leaf: circular, with five to seven lobes

Grape cluster: medium-sized, compact berries, conical, shouldered, sometimes with small secondary clusters; oval grapes with blueish-black colour

Ripening time: early- to mid-season

Significance, conditions: The Blauer Portugieser is important in the Thermenregion and the northwestern Weinviertel. Its susceptibility to winter frost, botrytis, oidium and peronospora makes production difficult.

Wine: Higher yields bring simple and light-coloured red wines that mature and age quickly. Good vintages and yield limitation allow Blauer Portugieser to deliver strong and extract-rich red wines.



BLAUBURGER

Origin: Austria, LFZ Klosterneuburg, Niederösterreich

Parentage: New breed from Blauer Portugieser and Blaufränkisch, created by Dr. Fritz Zweigelt at the Teaching and Research Centre for Viticulture and Horticulture (LFZ) in Klosterneuburg in 1923.

Vineyard area: 742 ha, 1.6%

Grows mainly in Niederösterreich, especially in the Weinviertel.

Important ampelographic features:

Leaf: five-lobed, overlapping petiole

Grape cluster: medium-sized; moderately compact; cylindrical, shouldered, often with secondary clusters; grapes have a frosted blueish-black colour.

Ripening time: early- to

Significance, conditions: A salient feature is the deep dark colour of the wine, which makes Blauburger also a good blending partner for light-coloured red wines. While it can have a modest image as a monovarietal wine, there is also a higher quality potential, especially when the grapes are grown in good sites and yields are limited. Blauburger has no heavy site and soil demands.

Wine: The variety presents a wine that is extract-rich and has a very dark colour. Generally, the wines are neutral and have soft berry aromas - mostly elderberry. The palate is velvety and harmonious.

*Sankt Laurent*

SANKT LAURENT

Origin: probably Niederösterreich, Austria
Growth nurtured by Stift Klosterneuburg.

Parentage: Natural Burgunder seedling
Sankt Laurent was named after St. Lawrence's Day – August 10th – the day when the grapes begin to change colour.

Vineyard area: 732 ha, 1.6%
This autochthonous variety is found mainly in the Thermenregion and in northern Burgenland. Its growth increased noticeably between 1999 and 2015.

Important ampelographic features:

Leaf: mid-sized, five-lobed, undulated

Grape cluster: medium-sized; compact berries; cylindrical, with secondary clusters; oval grapes with a blueish-black colour

Ripening time: mid-early season

Significance, conditions: With its somewhat low yield, the variety is considered difficult in the vineyard. It was not always appreciated. Needs good sites with deep soils. It is sensitive during the flowering period, and sensitive to late frost. It produces inconsistent yields.

Wine: Sankt Laurent delivers dark, sturdy, fruity and somewhat piquant red wines with Morello cherry notes. They are of high quality and have good ageability.

*Pinot Noir*

PINOT NOIR (Blauer Spätburgunder, Blauburgunder)

Origin: France, Burgundy

Parentage: Natural crossing from Schwarzriesling (Pinot Meunier) and Traminer.

Vineyard area: 616 ha, 1.3%
Pinot Noir was spread throughout the world from its home, Burgundy, and can be found nearly in all Austrian winegrowing regions.

Important ampelographic features:

Leaf: pentagonal, with three to five lobes, petiole is slightly overlapping

Grape cluster: small, compact, small round berries; cylindrical, grapes have a blueish-black colour and have thin skins

Ripening time: mid- to late-season

Significance, conditions: The variety is of importance in Austria. Requires good sites with deep, warm soils and ample water retention. It is extremely prone to botrytis and easily susceptible to chlorosis.

Wine: Pinot Noir from optimal vineyard sites, with high ripeness, and through skilled vinification, can deliver high quality wines with good ageability - even despite that it is sensitive and a challenge to the winemaker in the vineyard and the cellar. Characteristically, it does not have a very dark colour. Its typical aroma is discreet with notes from red berries (strawberry, raspberry, Morello cherry), forest soil and dried plums.

*Merlot*

MERLOT

Origin: probably Bordeaux, France

Parentage: natural crossing of Caberbet Franc and an unknown variety

Vineyard area: 724 ha, 1.6%
Merlot has been authorized as an Austrian Qualitätswein variety since 1986, and it is grown in nearly all winegrowing regions except the Steiermark. The great wines from this variety come from France - the right bank Bordeaux appellations Saint-Émilion and Pomerol.

Important ampelographic features:

Leaf: conical; seven-lobed; petiole is slightly open with U-shaped base

Grape cluster: elongated, with loose to somewhat compact berries, conical, with secondary clusters, grapes are small and bluish-black in colour

Ripening time: mid- to late-season

Significance, conditions: Merlot wines are smoother than Cabernet Sauvignon wines because the Merlot produces less tannin and acidity. This variety is often used as a cuvée partner or is vinified as a monovarietal wine.

It needs good soils, and is sensitive to late frost as well as to coulure when the weather is cool during the flowering phase. Its yields are inconsistent, and it requires yield regulation.

Wine: Only with advanced ripeness and a long maturation period do the wines present generous fruit, soft extract sweetness and round, harmonious tannins. Highly ripe wines have really good aging potential. If the grapes are not fully ripe, then there is a possibility of the wines having a grassy green character.



Cabernet Sauvignon

CABERNET SAUVIGNON

Origin: France, Bordeaux

Parentage: natural crossing of Cabernet Franc and Sauvignon Blanc

Vineyard area: 589 ha, 1.3%

Cabernet Sauvignon has been authorized as an Austrian Qualitätswein variety since 1986. This grape was brought to Austria in the 1980s as part of the international variety 'invasion'. The classic international Cabernet regions are still Bordeaux and California, but there are others, including Maremma in Italy.

Important ampelographic features:

Leaf: circular, with five to seven lobes, deeply incised, petiole is overlapping; moderately hairy underside

Grape cluster: medium-sized, conical; loose to moderately compact berries; has secondary clusters, grapes are round with a bluish-black colour

Ripening time: very late

Significance, conditions: Cabernet Sauvignon is appreciated as a monovarietal wine or as part of a cuvée blend. While it has no strong soil demands, an excellent vineyard site is key. Early, warm sites are necessary for this late-ripening variety, so that unripe, grassy wines are not made. Because it is a high yield variety, yield regulation is necessary for good quality.

Wine: As a young wine, it is fruity and somewhat rough at the edges with strong tannins and a powerful bouquet. A good Cabernet Sauvignon improves during aging with delicate roasted tones and expressions of black currant, and often liquorice and green pepper. The wines need a longer development time so that the tannins can ripen. Only when aged for a good amount of time does the wine reach its peak. Maturing in barriques is practically obligatory – it complements the variety perfectly.



Blauer Wildbacher

BLAUER WILDBACHER

Origin: Austria, Wildbach, Steiermark

Parentage: natural seedling from the Heunisch variety
This autochthonous variety is closely related to the Blaufränkisch.

Vineyard area: 458 ha, 1.0%

It is grown only in the Steiermark, especially the Schilcherland. Only Blauer Wildbacher from the Steiermark is permitted for the production of Schilcher.

Important ampelographic features:

Leaf: mature leaf is wedge-shaped with three to five lobes

Grape cluster: small, with compact berries; conical, shouldered, often with secondary clusters; roundish blue-black grapes and a neutral to grassy taste

Ripening time: very late

Significance, conditions: Although its vineyard presence is very small, this grape is nevertheless very well known for its rosé-style wine – a Steiermark speciality called Schilcher. With its pink to onion skin colour, the Schilcher is vinified just as rosé. The variety demands the best vineyard sites. It is sensitive to late frosts and highly prone to oidium and peronospora.

Wine: Racy acidity as well as a distinctive aroma and taste characterise the fruity-fresh, robust wine - which can be enjoyed also as an apéritif. In gneiss and slate soils, the variety achieves a grassy and spicy expression. Red wine is also made from Blauer Wildbacher, as is Prädikatswein (including Eiswein).



ROESLER

Origin: Austria, LFZ Klosterneuburg, Niederösterreich

Parentage: New breed from Blauer Zweigelt and Klosterneuburg 1189-9-77 (= Seyve Villard 18-402 x Blaufränkisch), by Dr. Gertrude Mayer, LFZ Klosterneuburg.

Vineyard area: 238 ha, 0.5%

This variety has been registered as a Qualitätswein variety since 2000, and is one of the PIWI varieties.

Important ampelographic features:

Leaf: large, five to seven lobes with a heavily blistered surface

Grape cluster: with loose, large grapes, conical, shouldered, and one to two secondary clusters with small, round blueish-black berries

Ripening time: mid-early season

Significance, conditions: Because of its strong colour, the Roesler variety is used as a blending partner. It is partially resistant to oidium and peronospora and completely resistant to winter frost.

Wine: Brings red wine with a characteristic forest berry aroma. The colourful grapes yield extremely dark wines - rich in extract, body and tannins.



SYRAH (Shiraz)

Origin: France, Rhône Valley

Parentage: natural crossing of Dureza and Mondeuse blanche

Vineyard area: 152 ha, 0.3%

Registered as a Qualitätswein variety since 2001. This grape is grown around the world and is of significant importance in the warm red winegrowing regions in all of the continents.

Important ampelographic features:

Leaf: medium-sized; five lobes; slightly sinuated

Grape cluster: medium-sized, compact, cylindrical, with secondary clusters, small berries with thin skins, blueish-black colour; very fragrant and juicy

Ripening time: late

Significance, conditions: Syrah is appreciated as a monovarietal red wine and as a blender in cuvées. It is sensitive to frost and suitable only for very early warming sites. Because of its rather high yields, crop regulation is in order.

Wine: Delivers deep red, tannin-rich wines from grapes with full physiological ripeness - from low yielding vines growing in very good sites. The grapes typically exude aromas of violets and mignonette. Long maturation time and aging are required for the production of high quality wines.



Cabernet Franc

CABERNET FRANC

Origin: probably Bordeaux, France

Parentage: Selected from wild vines
Cabernet Franc is a very old grape variety. Its natural crossing with Sauvignon Blanc created Cabernet Sauvignon.

Vineyard area: 74 ha, 0.2%

The variety has been registered as an Austrian Qualitätswein variety since 1986, and can be found in Burgenland and Niederösterreich.

Important ampelographic features:

Leaf: five to seven lobes, deeply lobed

Grape cluster: medium-sized, moderately compact, conical, either small secondary clusters or none at all, with round, oval and blueish-black coloured grapes

Ripening time: very late

Significance, conditions: Except for its presence in some large vineyard areas of Burgenland, Cabernet Franc is seldom found in Austria. This variety is frequently blended with Merlot in the production of Bordeaux wines. It is a robust variety suitable for growth in meagre soils, but requires very good vineyard sites, since it ripens late in the season.

Wine: Compared to Cabernet Sauvignon, Cabernet Franc provides lighter, less powerful wines with a lighter bouquet and body. It is often blended with Cabernet Sauvignon and matured in barriques. Unripe grapes yield grassy, greenish-tasting wines.

Important ampelographic features:

Leaf: medium-sized, conical to pentagonal; five lobes

Grape cluster: medium-sized, moderately compact berries, cylindrical, with secondary clusters, the grapes are dark blue to black in colour

Ripening time: mid-early season

Significance, conditions: Because of its robust colour, this variety is used also as a blending partner. It is partially resistant to oidium and peronospora. It is resistant to winter frost.

Wine: The deep, dark wines are full-bodied, and rich in extract and tannins. They are ready to drink early on.



ROSENMUSKATELLER

Origin: Dalmatia

Parentage: Crossing between Gelber Muskateller and a second hitherto unknown variety.

Vineyard area: The area under vines has not yet been officially determined.

Permitted for production of Qualitätswein since 2017, planted in limited parcels in Burgenland.

Important ampelographic features:

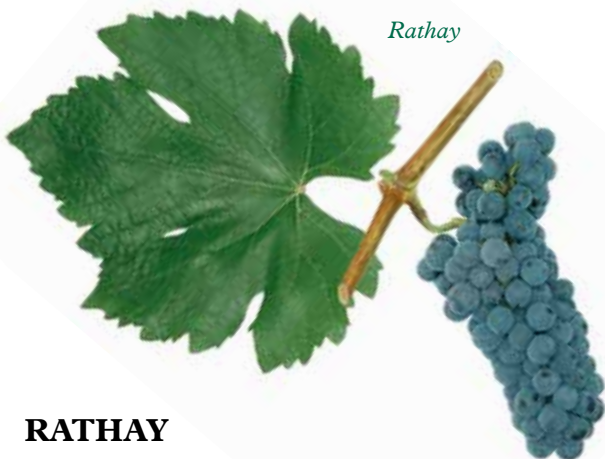
Leaf: long, pentagonal with three to five lobes and an undulating profile

Grape cluster: medium-sized to long, loose to moderately dense, conical, no secondary cluster, skin dark red to blue-black

Ripening time: mid- to late-season

Significance, conditions: Demands very good sites with meagre soils, is prone to small and irregular yields because of its inclination to millerandage.

Wine: Extremely ripe and shrivelled berries will yield high-grade sweet wines.



RATHAY

Origin: Austria, LFZ Klosterneuburg, Niederösterreich

Parentage: New breed from the Klosterneuburg 1189-9-77 (= Seyve Villard 18-402 x Blaufränkisch) and Blauburger, by Dr. Gertrude Mayer, LFZ Klosterneuburg.

Vineyard area: 35 ha, 0.1%

Registered as a Qualitätswein variety in Austria since 2000, and is one of the PIWI varieties.

17. AUSTRIA'S VINTAGES 1993–2017






Weinland white

(Niederösterreich, Wien, Burgenland)

Steiermark white

Austria red

2017	 Very warm vintage; rich wines	 Very good vintage; good quantity	 Excellent reds; good quantity
2016	 A classic fresh and elegant white wine vintage	 80% loss (late frost); fine and aromatic wines	 Precise wines with fine fruit and moderate alcohol
2015	 Excellent vintage with marvellous depth of fruit	 Great vintage for the Steiermark; optimal weather conditions	 Great potential for profound and robustly expressive wines
2014	 Difficult year, heavy rainfall; very edgy wines	 Difficult year, heavy rainfall; edgy wines	 Cool year; Blaufränkisch surprisingly fine
2013	 Excellent white wine vintage	 Very good year; rather substantial wines	 Cool, lithe and elegant
2012	 High level of ripeness, lots of fruit; fullbodied	 Very good; a fine vintage	 A monumental vintage; many collectable wines
2011	 High level of ripeness, bountiful harvest; nicely rounded	 Great vintage with powerful wines	 Great red wine vintage
2010	 Cool vintage; small harvest; crisp wines	 Cool growing season; good Sauvignon Blanc	 Cool vintage; small harvest; lithe and elegant reds
2009	 Warm vintage; powerful wines	 Solid wines, slow to develop	 Great, substantial red wines; notable potential
2008	 Cool and moist vintage; good white wines	 Perfect vintage for Steiermark; great finesse	 Cool and problematic red wine vintage
2007	 A fine vintage of harmonious wines	 Great vintage with powerful wines	 Fine wines with fine fruit and balance
2006	 Great vintage year; perfect autumn; monumental wines	 Average vintage; the top estates did well	 Great vintage year; perfect autumn; monumental wines
2005	 Very good vintage; some wines with botrytis	 Average vintage	 Difficult and damp vintage for red wines
2004	 Cool vintage; good, crisp white wines	 Average vintage	 Cool, but a number of very good wines
2003	 Hot vintage; very powerful, fullbodied wines	 Very robust vintage; top wines maturing well	 Hot vintage with very substantial wines
2002	 Great white wines despite fickle weather	 Small crop; the good growers made fine wines	 Very good red wines despite fickle weather
2001	 A great classic on the cool side	 A small and fine vintage for the best growers	 Cool vintage with some surprisingly good wines
2000	 Hot vintage with very powerful, fullbodied wines	 A great vintage of powerful wines	 Hot vintage with very substantial wines
1999	 Perfect vintage; fine and brilliant wines	 One of the finest vintages ever in the Steiermark	 Perfect vintage; some true rarities with great finesse
1998	 Interesting wines; good ripeness & frequent botrytis	 A weak and damp vintage	 Difficult vintage; good ripeness, but some botrytis
1997	 Crystal clear wines with perfect structure	 Vintage of the century!	 Brilliant wines with perfect structure
1996	 With few exceptions, a disaster	 Weak vintage	 With few exceptions, a disaster
1995	 Great vintage; some botrytis	 Average vintage	 Average vintage for reds; some botrytis
1994	 Very good vintage for the top growers	 Average vintage	 Good red wine vintage, but not an easy one
1993	 Very fine, elegant vintage	 A very good vintage; elegant wines	 Very good vintage; elegant red wines

 Cool  Hot  Botrytis  Very good vintage  Excellent vintage



























































Vintages 1986-2017: www.austrianwine.com



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Burgenland botrytis



Eiswein Burgenland

Eiswein Niederösterreich

2017	 Good yields, fine botrytis	Hardly any Eiswein	Very little Eiswein
2016	 Extremely small quantities, good quality	Hardly any Eiswein	 Good Eiswein
2015	 Great Prädikatswein vintage with good quantities	 Little Eiswein	 Little Eiswein
2014	Difficult vintage; little botrytis	Hardly any Eiswein	Hardly any Eiswein
2013	 Handsome botrytis, difficult harvest	Hardly any Eiswein	Hardly any Eiswein
2012	 Very good aromas, good acidity	 Top Eiswein vintage	 Few Eisweins, but very good
2011	 Late onset botrytis, aromas of dried fruit	 Good Eiswein, picked late	 Good Eiswein, picked late
2010	 Outstanding quality, medium quantity	 Good Eiswein	 Good Eiswein
2009	 Good botrytis, but a small harvest	 Very good Eiswein	 Good Eiswein
2008	 Very good botrytis vintage	 Few Eisweins	 Top Eiswein
2007	 Small quantities, but very good	 Few Eisweins	Hardly any Eiswein
2006	 Very good botrytis vintage, good quantities	 Small harvest, but good	 Small harvest but good
2005	 Excellent botrytis vintage, average quantities	 Small harvest, but good	 Good Eiswein harvest
2004	 Good year, abundant quantities	 Very good Eiswein	 Few Eisweins
2003	Hardly any botrytis	 Good, sweet Eiswein	 Very good, sweet Eiswein
2002	 Scattered examples of good botrytis wine	No Eiswein	 Small quantity, but top quality
2001	 Good sweet wines, modest yield	 Good Eiswein	 Good Eiswein
2000	 Hardly any botrytis	No Eiswein	No Eiswein
1999	 Top vintage for sweet wines	 Very good Eiswein	 Good Eiswein
1998	 A great deal of botrytis; very damp vintage; low acidity	 Few Eisweins	 Good Eiswein
1997	 Hardly any botrytis, top in Rust	 A modest amount of Eiswein	 Good Eiswein
1996	 Difficult vintage; Ruster Ausbruch was good	 A modest amount of Eiswein	 A modest amount of Eiswein
1995	 Top vintage, many heavy-weight TBAs	No Eiswein	No Eiswein
1994	 Little botrytis	No Eiswein	 A modest amount of Eiswein
1993	 Very good botrytis vintage, fine wines	 Good Eiswein	Hardly any Eiswein

 A few good Eisweins
 A few good botrytis wines

 Good Eiswein vintage
 Good botrytis vintage

 Outstanding Eiswein vintage
 Outstanding botrytis vintage

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18. THE STRUCTURE OF WINE LISTS

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The new legislation regulating nomenclatures carries significant consequences for the structuring of wine lists, which are still inadequately addressed by the restaurant trade and wine merchants. One still finds inaccurate designations such as ‘Grüner Veltliner DAC’ or ‘Chardonnay Kamptal’ on wine lists and price lists. But it is important that wines are correctly identified and wine lists are correctly structured in the technical sense. In all cases, the legally precise origin according to the label must be given. Often it is the back label, bearing all the required data, that is the legal one, in order that that the front label may be attractively designed. The indication of origin, however, should in any case be stated on the front label. This is already obligatory for the DAC appellations Kremstal, Kamptal, Traisental, Weinviertel, Neusiedlersee, Leithaberg, Mittelburgenland, Eisenberg and Wiener Gemischter Satz.

There are many different possibilities for structuring a wine list. An initial organisation of the wines according to basic type is nevertheless necessary for all wine lists. Further levels of organisation are possible, oriented according to the type of establishment, the breadth of the selection and the preferences of the proprietor and designer.

1st Level of Classification: Wine Type

White wines – Rosé wines – Red wines – Sweet wines (or Prädikatswein) – Sparkling wines/Semi-sparkling wines (may also be named ‘Sparklers’, ‘Bubbles’ ...). Some exclusive restaurants have two wine lists: Whites (including rosé wines, sweet wines and sparkling wines) and Reds.

2nd Level of Classification: for example, by country (Austria, Italy, France...)

Within the accordingly divided categories – for example ‘White Wines from Austria’ – there will again be various subdivisions.

3rd Level of Classification: for example, by grape variety

Within a type of wine and country one can also arrange wines by grape variety.



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QUALITY CRITERIA FOR WINE LISTS

CATEGORIES	CRITERIA	TYPE OF ESTABLISHMENT			
		Bar Bistro Café	Tavern	Restaurant	High-end Restaurant
Wine offering, according to number of choices	Total number of items	✓	✓	✓	✓
	Range of origins, Austria	✓	✓	✓	✓
	Range of origins, international	✗	✗	✓	✓
	Range of wine styles (sparkling wines, light wines, sweet wines, nobly sweet wines, etc.)	✓	✓	✓	✓
	Range of other wine styles, acknowledging current trends	✗	✗	✓	✓
	Range of grape varieties	✓	✓	✓	✓
	Range of matured wines (arranged by white, red, sweet...)	✗	✗	✓	✓
	Range of volumes served (by-the-glass, half bottles, magnums...)	✓	✓	✓	✓
Wine offering, according to quality	Correlation between wine selection and the establishment's philosophy	✓	✓	✓	✓
	Range of wine styles (sparkling wines, light wines, sweet & nobly sweet wines, etc.)	✓	✓	✓	✓
	Range of other wine styles, acknowledging current trends	✗	✗	✓	✓
	Range of grape varieties	✓	✓	✓	✓
	Range of vintages, mature	✓	✓	✓	✓
	Range of by-the-glass offering	✓	✓	✓	✓
	Relative emphasis: well known wines and brands, compared to discoveries and latest darlings	✓	✓	✓	✓
Harmony of the wine with the menu	Consideration for the house culinary style	✓	✓	✓	✓
Creativity and promotion of sales	A recognisable wine concept	✓	✓	✓	✓
	Ideas and their creative implementation	✓	✓	✓	✓
	Visual appearance – graphic	✓	✓	✓	✓
	Visual appearance – textural considerations	✓	✓	✓	✓
	Contents	✓	✓	✓	✓
Price structure	Correlation between price structure, type of establishment and business philosophy	✓	✓	✓	✓
	Range of price categories	✓	✓	✓	✓
Detail and accuracy in presentation	Vintages up to date...	✓	✓	✓	✓
	Correct and complete designations of origin and quality level	✓	✓	✓	✓
	Correct and complete indication of the wine's specifics: name, vineyard, municipality, grower, grape variety	✓	✓	✓	✓
	Compliance with legal requirements (volume of contents, inclusive price, currency)	✓	✓	✓	✓
	Spelling and grammar	✓	✓	✓	✓

 = Very important for the quality |
 ✓ = Important for this type of establishment |
 ✗ = Unimportant for this type of establishment

a) Short wine list organised according to:

✓	1. Type of wine
⊗	2. Level
⊗	3. Level

Sequence of designations: **Origin-Quality Level-Grape Variety**

A simple system of organisation for pubs or bistros with a small wine assortment: **Sparkling – White – Red – Sweet**. The types of wine (white wine, red wine, etc.) will for the sake of simplicity not be defined more closely (so, no ‘classic refreshing white wines’, ‘opulent reds’, etc.) The individual wines to be identified in the order of vintage, origin, quality level, producer.

Sparkling wines

- 2015 **Burgenland g.U. Sekt Klassik Brut Grüner Veltliner**, Szigeti, Gols
- 2014 **Österreich Sekt Grüner Veltliner**, Steininger, Langenlois
- 2013 **Österreich Sekt Brut Cuvée ‘Sparkling’ (WR, CH, PB)**, Schlumberger, Wien

White wines

- 2016 **Wachau Steinfeder Grüner Veltliner**, Jäger, Weissenkirchen
- 2015 **Kremstal DAC Reserve Grüner Veltliner Ried Steinleithn**, Geyerhof, Furth bei Göttweig
- 2014 **Kamptal DAC Reserve Riesling Ried Gaisberg**, Hirsch, Kammern
- 2016 **Südsteiermark Gelber Muskateller**, Primus, Spielfeld
- 2015 **Wiener Gemischter Satz DAC Bisamberg**, Christ, Wien
- 2014 **Leithaberg DAC Chardonnay**, Wagentristsl, Grosshöflein

Red wines

- 2015 **Neusiedlersee DAC Zweigelt**, Hannes Reeh, Andau
- 2014 **Niederösterreich Zweigelt ‘Exklusiv’**, Schuckert, Poysdorf
- 2014 **Thermenregion Reserve Sankt Laurent**, Familie Auer, Tattendorf
- 2013 **Mittelburgenland DAC Reserve Blaufränkisch**, Grenzlandhof-Reumann, Deutschkreutz
- 2013 **Burgenland Cuvée ‘Impresario’ (BF, ZW, CS)**, Paul Kerschbaum, Horitschon

Sweet wines

- 2013 **Burgenland Beerenauslese Sämpling**, Salzl, Illmitz, 0,375 l
- 2012 **Wagram Eiswein Grüner Veltliner**, Familie Bauer, Grossriedenthal, 0,375 l



b) More comprehensive lists organised according to:

✓	1. Type of wine in detail
⊘	2. Level
⊘	3. Level

Sequence of designations: **Origin-Quality Level-Grape Variety**

A very consumer-friendly organisation for the modern fashionable eatery with a good wine programme, but for superior inns and restaurants with a mid-sized selection as well. Here the types of wine will be organised (white wine, red wine, etc.) into more specific categories according to style ('classic & refreshing', 'full bodied', etc.) This enables the guest to initially choose the weight class ('To start, we would like a crisp, dry white!') and then decide according to vintage, origin and vineyard site, level of quality, variety or producer.

Sparkling wines - fizzy & invigorating

- 2015 **Niederösterreich g.U. Sekt Klassik Brut Grüner Veltliner**, Schlumberger, Wien
- 2015 **Österreich Frizzante Schilcher**, Reiterer, Wies
- 2014 **Österreich Sekt Brut Grüner Veltliner**, Szigeti, Gols
- 2012 **Österreich Sekt Brut Reserve Cuvée (CH, PN)**, Malat, Palt

Classic refreshing white wines

- 2016 **Niederösterreich Grüner Veltliner** 'Hirschvergnügen', Hirsch, Kammern
- 2016 **Wachau Steinfeder Grüner Veltliner**, Jäger, Weissenkirchen
- 2016 **Weinviertel DAC Grüner Veltliner Ried Satz**, Bannert, Obermarkersdorf
- 2015 **Wiener Gemischter Satz DAC** Bisamberg, Christ, Wien
- 2016 **Südsteiermark Gelber Muskateller**, Primus, Spielfeld
- 2014 **Südsteiermark Sauvignon Blanc Ried Welles**, Lackner-Tinnacher, Gamlitz

Opulent white wines with power

- 2015 **Wagram Grüner Veltliner Ried Rosenberg** 'Alte Reben', Anton Bauer, Feuersbrunn
- 2014 **Kremstal DAC Reserve Grüner Veltliner Ried Pfarrweingarten**, Walter Buchegger, Dross
- 2014 **Kamptal DAC Reserve Riesling Ried Steinhaus**, Rudolf Rabl, Langenlois
- 2014 **Südsteiermark Sauvignon Blanc Ried Kranachberg**, Hannes Sabathi, Gamlitz
- 2013 **Leithaberg DAC Chardonnay**, Hans Moser, Eisenstadt

Racy rosés

- 2016 **Weststeiermark Schilcher Ried Burgegg**, Domäne Müller, Gross St. Florian
- 2016 **Niederösterreich Rosé 'Lust & Laune'**, Zull, Schrattenthal

Fruit-forward red wines

- 2015 **Niederösterreich Blauer Zweigelt**, Malteser Ritterorden, Mailberg
- 2014 **Carnuntum Zweigelt** 'Rubin Carnuntum', Martin & Hans Netzl, Göttlesbrunn
- 2014 **Mittelburgenland DAC Blaufränkisch Ried Hochäcker**, Iby-Lehrner, Horitschon

Great red wines with power

- 2014 **Carnuntum Reserve Blaufränkisch Ried Spitzerberg**, Payr, Höflein
- 2014 **Thermenregion Sankt Laurent Ried Holzspur**, Johanneshof Reinisch, Tattendorf
- 2013 **Eisenberg DAC Reserve Blaufränkisch Ried Saybritz**, Kopfensteiner, Deutsch Schützen
- 2012 **Mittelburgenland DAC Reserve Blaufränkisch**, Hundsdorfer, Neckenmarkt
- 2012 **Burgenland Cuvée 'Maximus' (BF, CS, ME)**, Josef Iglar, Deutschkreutz

Sweet liquid gold

- 2013 **Burgenland Beerenauslese Sämpling**, Salzl, Illmitz, 0,375 l
- 2012 **Wagram Eiswein Grüner Veltliner**, Familie Bauer, Grossriedenthal, 0,375 l

c) Restaurant wine list organised according to:

✓	1. Type of wine
✓	2. Grape variety
⊘	3. Level

Sequence of designations: Origin-Quality Level

Wine lists with a generous Austrian selection can also be organised according to grape variety. One makes distinctions initially by type of wine, then by variety and then with the individual wine goes on to vintage, origin, quality level and producer. Under the headings of individual varieties, the lighter and younger wines will be listed first, and thus make choosing easier for the guest. Modern fashionable venues with a good selection can also list international wines along with the Austrians under the individual varietal headings, like for example Marlborough or Sancerre under Sauvignon Blanc.

Sparkling wines**Welschriesling**

NV **Niederösterreich g.U. Sekt Klassik Brut** 'No 1', Kattus

Chardonnay

2011 **Österreich** 'Mathäi', Stift Klosterneuburg

Cuvée

2011 **Österreich Brut Reserve**, Harkamp

White wines**Grüner Veltliner**

2016 **Weinviertel DAC**, Walek

2016 **Niederösterreich** 'Weinmanufaktur Krems', Winzer Krems

2016 **Traisental DAC** Ried Rosengarten, Herwald Hauleitner

2015 **Kremstal DAC** 'Kremser Weingärten', Josef Schmid

2014 **Wagram** Ried Rosenberg, Anton Bauer

Riesling

2015 **Kamptal DAC Reserve** Ried Gaisberg, Birgit Eichinger

2014 **Kremstal DAC Reserve** von Stein, Salomon Undhof

2014 **Wachau Smaragd** Ried Dürnsteiner Kellerberg, Knoll

Sauvignon Blanc

2016 **Südsteiermark** 'Steirische Klassik', Erwin Sabathi

2014 **Südsteiermark** Ried Kranachberg, Pongratz

Gemischter Satz

2016 **Wiener Gemischter Satz DAC**, Hofer

2016 **Wiener Gemischter Satz DAC** Ried Weissleiten, Hajszan Neumann

Zierfandler/Rotgipfler

2015 **Thermenregion Zierfandler** Ried Rasslerin, Zierer

2015 **Thermenregion Rotgipfler** Ried Flammig, Aumann

Weissburgunder

2015 **Niederösterreich**, Johann Topf

2014 **Leithaberg DAC**, Gernot & Heike Heinrich

Chardonnay (Morillon)

2015 **Südsteiermark** 'Classique', Skoff Original

2014 **Niederösterreich**, Bründlmayer

Rosé wines**Blauer Wildbacher**

2015 **Weststeiermark** Schilcher Ried Schilcherberg, H & L Jöbstl

Cuvée

2016 **Niederösterreich** Rosé 'Lust & Laune', Zull

Red wines**Zweigelt**

2015 **Neusiedlersee DAC**, Paul Rittsteuer

2014 **Niederösterreich Reserve**, Schloss Gobelsburg

2014 **Niederösterreich Cuvée (ZW, PN)**, Gerhard Markowitsch

Blaufränkisch

2015 **Burgenland**, Zantho

2013 **Mittelburgenland DAC Reserve**, Josef Reumann

2010 **Eisenberg DAC Reserve** 'Senior', Schützenhof

Sankt Laurent

2014 **Thermenregion**, Georg Schneider

2014 **Thermenregion Reserve** Ried Holzspur, Johanneshof Reinisch

Pinot Noir

2013 **Niederösterreich** 'Black Edition', Ebner-Ebenauer

2013 **Thermenregion** 'Hundred Cases', Christian Fischer

Cuvée & other varieties

2014 **Burgenland Cabernet Sauvignon**, Maria Kerschbaum

2013 **Burgenland** 'Caberhei' (ME, CS, CF), Panta Rhei

2013 **Burgenland Reserve Syrah**, Gmeiner

Sweet wines**Grüner Veltliner**

2013 **Wagram Eiswein**, Familie Bauer, 0,375 l

Sämling 88

2014 **Burgenland Beerenauslese**, Salzl, 0,375 l

2010 **Burgenland Trockenbeerenauslese**, Willi Opitz, 0,375 l

d) Restaurant wine list organised according to:

✓	1. Type of wine in detail
✓	2. Grape variety
⊘	3. Level

Sequence of designations: **Origin-Quality Level**

Voluminous wine lists require more levels of organisation than small ones. Here, the types of wine (white wine, red wine, etc.) will first be organised in a detailed manner ('classically fresh', 'opulent', etc.). If there is then a further level of organisation by variety, one can succinctly describe the individual wines. Thus the guest can first choose the weight class ('To start, we would like a crisp, dry white!') and then decide within varietal preference about the vintage, origin/vineyard, level of quality or producer.

Sparkling wines

Muskat Ottonel

2015 **Burgenland g.U. Sekt Klassik Extra Dry**
Szigeti, Gols

Cuvée

2012 **Österreich Brut 'DOM T.FX.T'**
Sektellerei Schlumberger, Wien

White wines

Classic

Grüner Veltliner

2016 **Wachau Federspiel** Ried Pichl Point
Weingut Schmelz, Joching

2016 **Kremstal DAC** 'von den Terrassen'
Weingut Sepp Moser, Rohrendorf

Gemischter Satz

2016 **Wiener Gemischter Satz DAC**
Weingut Cobenzl, Wien

Sauvignon Blanc

2014 **Südsteiermark** Ried Welles
Weingut Lackner-Tinnacher, Gamlitz

Powerful

Grüner Veltliner

2015 **Weinviertel DAC Reserve**
Weingut Walek, Poysdorf

2014 **Wagram** Ried Schlossberg
Weingut Josef Fritz, Zaussenberg

Riesling

2015 **Kamptal DAC Reserve** Ried Gaisberg
Weingut Birgit Eichinger, Strass

2014 **Wachau Smaragd** Ried Steiger
Weingut Josef Fischer, Rossatz

Zierfandler

2011 **Thermenregion** Ried Modler
Weingut Spaetrot Gebeshuber,
Gumpoldskirchen

Weissburgunder/Pinot Blanc

2014 **Burgenland**
Weingut Birgit Braunstein, Purbach

Rosé wines

Blauer Wildbacher

2015 **Weststeiermark** Schilcher Ried Schilcherberg
Weingut H & L Jöbstl, Wernersdorf

Cuvée

2016 **Niederösterreich** Rosé 'Lust & Laune'
Weingut Zull, Schrattenthal

Red wines

Classic & elegant

Zweigelt

2015 **Carnuntum**
Weingut Ernst Lager, Göttlesbrunn

Blaufränkisch

2015 **Eisenberg DAC**
Weingut Wallner, Deutsch Schützen

Rich & concentrated

Blaufränkisch

2014 **Leithaberg DAC**
Weingut Grenzhof-Fiedler, Mörbisch

2013 **Mittelburgenland DAC Reserve** Ried Hochäcker
Weingut Iby-Lehrner, Horitschon

Sankt Laurent

2013 **Thermenregion** Ried Ronald
Freigut Thallern, Gumpoldskirchen

Cuvée

2013 **Burgenland** Cuvée 'Maximus' (BF, CS, ME)
Weingut Josef Igler, Deutschkreutz

2013 **Burgenland** Cuvée 'Caberhei' (ME, CS, CF)
Weingut Panta Rhei, Eisenstadt

Sweet wines

Gewürztraminer

2015 **Burgenland Spätlese**
Sommer, Donnerskirchen

Grüner Veltliner

2013 **Wagram Eiswein**
Weingut Familie Bauer, Grossriedenthal, 0,375 l

e) Restaurant wine list organised according to:

✓	1. Type of wine
✓	2. Country
✓	3. Producer

Sequence of designations: **Origin-Quality Level-Grape Variety**

Very expansive and wide-ranging wine lists with many wines per producer, as well as venues that feature a great assortment of wines from only a few growers, can also be arranged according to country and producer, so that all wines from an estate are grouped together. Here it is recommended to supply the municipality of the estate and the municipality according to Austrian federal state and within the federal states according to winegrowing region, either in geographic sequence (west-east-south) or alphabetically. Within the range of a single grower, the wines should be organised by place of origin, and then according to quality level: from the lower point in the hierarchy (wine without designation of origin, [federal state may be mentioned], Landwein, generic winegrowing region) to specified winegrowing region (DAC), followed by the Reserve wines.

Sparkling wines from Austria

Steininger, Langenlois/Kamptal

- 2014 **Niederösterreich g.U. Sekt Klassik brut** Burgunder
- 2013 **Niederösterreich g.U. Sekt Klassik brut** Sauvignon Blanc

Szigeti, Gols/Neusiedlersee

- 2015 **Burgenland g.U. Sekt Klassik brut** Grüner Veltliner
- NV **Österreich Sekt brut** Welschriesling

Taubenschuss, Poysdorf/Weinviertel

- 2016 **Niederösterreich** Weissburgunder Classic
- 2016 **Weinviertel DAC** Grüner Veltliner Ried Hermannschachern
- 2014 **Niederösterreich** Grüner Veltliner Ried Tenn
- 2012 **Weinviertel DAC Reserve** Grüner Veltliner 'MX Alte Reben'

Biegler, Gumpoldskirchen/Thermenregion

- 2014 **Thermenregion Reserve** Rotgipfler

White wines from Austria

Bernhard Ott, Feuersbrunn/Wagram

- 2015 **Wagram** Grüner Veltliner 'Fass 4'
- 2014 **Wagram** Grüner Veltliner Ried Rosenberg
- 2010 **Wagram** Grüner Veltliner Ried Rosenberg
- 2014 **Wagram** Rheinriesling

Hajszan Neumann, Grinzing/Wien

- 2016 **Wiener Gemischter Satz DAC** Ried Weissleiten
- 2016 **Wien** Grüner Veltliner Ried Nussberg

Herzinger, Nussdorf/Traisental

- 2016 **Traisental DAC** Grüner Veltliner
- 2014 **Traisental DAC Reserve** Grüner Veltliner Ried Hochschopf 'Privat'

Esterházy, Eisenstadt/Leithaberg

- 2014 **Burgenland** Pinot Blanc Ried Tatschler
- 2013 **Leithaberg DAC** Chardonnay

Mantlerhof, Gedersdorf/Kremstal

- 2015 **Niederösterreich** Roter Veltliner Ried Reienthal
- 2014 **Kremstal DAC** Grüner Veltliner Ried Reitgasse
- 2013 **Kremstal DAC Reserve** Riesling Ried Wieland

Tement, Berghausen/Südsteiermark

- 2016 **Südsteiermark** Welschriesling 'Steirische Klassik'
- 2014 **Südsteiermark** Sauvignon Blanc Ried Grassnitzberg
- 2014 **Südsteiermark** Morillon Ried Sulz

Johann Topf, Strass/Kamptal

- 2015 **Niederösterreich** Weissburgunder
- 2015 **Kamptal DAC** Grüner Veltliner Strassertal
- 2013 **Kamptal DAC Reserve** Grüner Veltliner Ried Ofenberg
- 2011 **Kamptal DAC Reserve** Grüner Veltliner Ried Ofenberg

f) Restaurant wine list organised according to:

✓	1. Type of wine
✓	2. Country
✓	3. More detailed origin

Sequence of designations: **Quality Level-Grape Variety**

One may also organise a wine list initially by type of wine and country, then by more closely defined origins (winegrowing region/DAC), where in the individual instance the generic winegrowing region is stated and the wine labelled as such (for example 'Niederösterreich'), then further specified according to the individual places of origin found in this federal state (winegrowing region/DAC-district). Within the individual places of origin, the guest can decide according to vintage, quality level, grape variety or producer.

Sparkling wines from Austria

Österreich

- 2016 **Frizzante Schilcher**, Reiterer, Wies
- 2012 **Sekt brut Reserve** Cuvée (CH, PN), Malat, Palt

Niederösterreich g.U.

- 2015 **Sekt Klassik brut Grüner Veltliner**, Schlumberger, Wien
- 2014 **Sekt Klassik brut Burgunder**, Steininger, Langenlois

Neusiedlersee DAC

- 2016 **Klassik**, Hannes Reeh, Andau
- 2013 **Reserve** '65', Robert Goldenits, Tadtén

Leithaberg DAC

- 2013 Rainprecht, Oggau
- 2013 Zehetbauer, Schützen am Gebirge
- 2013 Nehrer, Eisenstadt

Red wines from Austria

Niederösterreich

- 2014 **Reserve Zweigelt**, Schloss Gobelsburg, Gobelsburg
- 2013 **Blauburger** 'PUR', Matthias Hager, Mollands

Carnuntum

- 2014 **Zweigelt** 'Rubin Carnuntum', Schenzel-Wallner, Bruck/Leitha
- 2014 **Zweigelt** Ried Schüttenberg, Hans & Philipp Grassl, Göttlesbrunn
- 2013 **Blaufränkisch** Ried Spitzerberg, Horst Pelzmann, Berg bei Wolfsthal

Thermenregion

- 2014 **Pinot Noir** 'best of', Landauer-Gisberg, Tattendorf
- 2013 **Reserve Sankt Laurent**, Familie Auer, Tattendorf

Burgenland

- 2014 **Blaufränkisch** Ried Oberer Wald, Ernst Triebaumer, Rust
- 2014 **Pinot Noir**, Paul Achs, Gols
- 2013 **Reserve Sankt Laurent**, Juris, Gols
- 2014 Cuvée 'Pannobile' (ZW, BF), Anita & Hans Nittnaus, Gols
- 2013 Cuvée 'Bela Rex' (CS, ME), A. Gesellmann, Deutschkreutz

Mittelburgenland DAC

- 2013 Ried Sonnberg, Rotweingut Prickler, Lutzmannsburg
- 2012 Ried Sonnberg, Bauer-Pörtl, Unterpetersdorf
- 2010 **Reserve** Ried Dürrau, Iby, Hortischon

Eisenberg DAC

- 2013 'trinculo', Stephan O Das-Wein-Gut, Deutsch Schützen
- 2013 **Reserve** Ried Saybritz, Kopfensteiner, Deutsch Schützen
- 2012 **Reserve** Ried Weinberg, Wachter-Wiesler, Deutsch Schützen

Vulkanland Steiermark

- 2014 Cuvée Eruption Rot (ZW, ME), Frauwallner, Straden



19. WINE & FINE DINING

The diversity of landscapes in Austria's wine country is reflected in the multifaceted nature of its many distinctive styles of wine. Attractive themes they all tend to share are well-balanced fruit acids and pronounced aromaticity, for which they can thank – among other factors – Austria's unique climate with its dramatic temperature swings between warm days and cool nights. Among white wines the bandwidth reaches from light, dry and refreshing through opulent, dry and powerful to the most nobly sweet dessert wines. Red wines run the gamut from youthful and elegant to magisterial and opulent – and then there are Austria's sparkling wines, which come in a wealth of various styles. Seen from the stylistic angle, primary fruit flavours will claim the foreground in some Austrian wines, while with others one finds the mode of élevage (perhaps in barrique, or with long lees contact) more of a factor. This vast range of possibilities provides a marvellous playground for matching wines with foods. Connecting all of the dots would be an attractive assignment, but in order to remain just a bit manageable, we have arranged this wide variety into nine types of wine, which also make for a perfect sequence on the menu.

© Hedi Klügers Familienküche/Klimek

1. Sparkling Wine – effervescent and invigorating

Austria produces first-class sparkling wines – the tradition here goes back to the middle of the 19th century. They fill the bill perfectly as a classic apéritif, as well as being very flexible accompanists to a great many dishes. In the meantime, alongside Sekt g.U. at the Klassik level, one encounters more frequently the Pétillant Naturel – PetNat for short – sparkling wines produced according to the Méthode Ancestrale. These wines often convey the flavour of pure primary fruit, are finely tart and reminiscent of good ciders; thanks to their modest carbon dioxide content, extended lees-aging and low alcohol content they are very refreshing indeed.

One very distinctive niche in the market is successfully occupied by the racy Schilcher Sekt from the Schilcherland. All of these sparklers acquit themselves admirably in the role of apéritif; then when combined with food, the carbon dioxide functions as an aromatic amplifier. Tried-and-true culinary partners for dry Sekt include smoked dishes, perhaps made from salmon or fresh-water fish like trout or arctic char, as well as canapés or tapas.

2. Sekt: Méthode Traditionelle

This category includes sparkling wines that are made according to the traditional method of fermentation in the bottle, primarily Austrian Sekt g.U. Reserve and Grosse Reserve. Specialists in the sparkling sector include private artisanal producers as well as well-known 'Sekthäuser'. Where grape varieties are concerned, in the Weinviertel the Welschriesling and Grüner Veltliner are above all the most successful, while in other regions Riesling and Sauvignon Blanc yield expressive sparkling wines with great character. Cuvées made from members of the Pinot family in the French tradition

remain timelessly in fashion. These Sekts set the stage quite admirably for white meat, fowl and heartily spiced vegetable dishes, as well as rice and pasta courses – and of course fish and raw seafood. And the rule here is: the fuller-bodied the Sekt, the more strongly flavoured the dish can be. Extra brut and brut nature Sekts should accompany dishes with a creamier texture on the palate, in order to more effectively achieve a sense of balance.

3. White Wines – classic and refreshing

Austria's classic white wines are beloved for their refreshing nature, fine acidity and conspicuous elegance, as well as their knack for conveying authoritative character in a middleweight structure. Their typically understated nature grants any delicate aromas rising from the platter the necessary space to unfold themselves. Grüner Veltliners – ranging from Steinfeder and Federspiel in the Wachau to regionally typical wines such as Weinviertel DAC, Traisental DAC, Kremstal DAC and Kamptal DAC – are all enormously versatile table companions to fine cuisine. Delicately spicy Welschrieslings, fresh Rieslings, elegant Weissburgunders or Chardonnays (Morillon in the Steiermark) work wonders as nearly universal matches. Connoisseurs find particular appeal in the 'Schmeckerten' – the aromatic varieties – among them Muskateller, Muskat-Ottonel, Müller-Thurgau and Traminer. Junger Österreicher or Junker from the Steiermark – these first heralds of the new vintage – are the first choice in autumn, soon after the harvest.

All of these wines display marvellous versatility at the table: delicious flavour alongside an amuse-bouche or a light appetizer – perhaps a summery salad with fresh herbs and fresh sheep or goat cheese, or with cold starters of ham, bacon, roast pork and hearty sausages; perfect alongside grilled chicken. Fish especially –

whether poached, grilled or made into a light terrine – harmonises beautifully with Austria’s classic whites, as does fresh shellfish, or Asian dishes from the wok with crisp vegetables.

4. White Wines – powerful and opulent

Classic Austrian white wines show freshness, fine acidity, pronounced elegance and loads of character with a moderately firm structure. Their subtle character allows even the finest aromas and flavours in your food to evolve. This clear profile is expressed particularly well by the DAC wines: Districtus Austriae Controllatus describes varietal wines that are typical of their area of origin, such as Grüner Veltliner for the Weinviertel DAC and the Traisental DAC.

There are other fruit-forward, stimulating whites, such as fresh Rieslings from the vineyards along the Danube river, or elegant Weissburgunders and Chardonnays from the Burgenland, as well as aromatic ‘Steirische Klassik’ wines, which are produced mainly from Sauvignon Blanc, Morillon/Chardonnay or Weissburgunder. All of these wines are regarded as all-rounders – and rightly so! – because they fit so well with Austrian as well as international cuisine. They make deliciously delightful complements to starters such as the traditional Brettljause – with ham, bacon, Schweinsbraten and hearty sausages – or with grilled chicken or trout ‘Forelle Müllerin’. Whether poached, as a light Mediterranean terrine, or on the barbecue grill – fish in particular harmonises perfectly with classic Austrian whites. The same is true for seafood or Asian dishes prepared in a Wok with fresh, crunchy vegetables.

5. Rosé Wines – racy & fruity

For a long time, rosé wines were neglected in Austria, and barely ever made it on the wine lists of renowned restaurants. Moreover, anybody ordering a rosé was immediately judged as someone who did not possess much knowledge of wine or, worse, who found it too difficult to choose a wine that matched the meal.

However, trends do not always follow a discernible pattern: you cannot put your finger on the exact time of their emergence, yet, having indeed emerged, they demand full attention. Rosé wine is produced in all of Austria’s winegrowing regions and in a variety of styles: charming young wine, like Primus Pannonicus from the Burgenland, or fresh Zweigelt and Sankt Laurent wines from Niederösterreich, or the racy Schilcher from Schilcherland. Rosé wines have long overcome the criticism of being ‘neither fish nor fowl’; in fact, rosé goes well with both! And much more: such as barbecued fish and seafood, hearty salads, and stewed vegetables with Mediterranean spices – particularly olives, tomatoes or garlic – and, of course, with traditional dishes like Jausenbrot, with the spicy Liptauer cheese spread, or with Verhackertes, a chopped bacon spread for bread.

6. Red Wines – classic & elegant

Although Austria hasn’t had a long history of producing red wines, the future looks extremely promising. This is thanks to wines with fruit-driven aromatics – typical Austrian aromas; wines that are classically styled as well as matured in barriques; wines with depth, yet without too much alcohol; in short, wines that reflect typicity of origin, that are elegant and truly enjoyable to drink.

Zweigelt plays a leading role, as it is cultivated in nearly all of Austria’s winegrowing regions. Carnuntum, for example, has made an international name for itself over the past few years with its distinctive, high quality red wines. And in Mittelburgenland, several grape varieties are grown, with Blaufränkisch in particular displaying remarkable independence and individuality. Specialities such as Sankt Laurent and the sensitive Blauburgunder are increasingly gaining in popularity with consumers as well as winegrowers. Other typical Austrian wines, such as Blauer Portugieser and Blauburger, complete the range of varieties here in Austria. The youthful aromas and charming fruitiness of the red wines delightfully complement Italian Pasta dishes and spicy casseroles, while velvety tannins excel with roast fowl, rabbit and cooked beef. Similarly, these wines are perfect with mainly matured cheese, such as semi-hard cheese and hard cheese.



7. Red Wines – intense & opulent

The international trend towards red wine has considerably marked the development of Austrian wines, especially regarding supply and demand. Full-bodied, dense wines with complexity, depth and a long aging potential, are being rewarded both nationally and internationally.

Strong red wines are in high demand – either as monovarietals from single vineyard sites, or as cuvée blends whose moderate barrique aging doesn't mask the flavour of the wines. Those top quality wines matured in small wooden casks retain their pure, fruity aromas and flavours, and reflect true terroir characteristics. A fact to be especially proud of is that typical Austrian grape varieties, such as Zweigelt, Blaufränkisch and Sankt Laurent, have found a firm place alongside the classic Pinot Noir and other international grape varieties, such as the Cabernets. The native varietals are grown and produced mainly in the Burgenland, as well as in Niederösterreich (Carnuntum, Thermenregion) and in Wien. And they certainly find their place where great red wine ought to be – on the table, complementing roast lamb, steak and all kinds of stewed meats. These dishes benefit from the pronounced fruit and fine structure of Austrian red wines.

8. Alternative Wines

And by this we mean 'orange wines', 'artisan wines', 'natural wines' or 'raw wines' – an attempt at elucidating the concept(s) can be found in the chapter on Sustainability. For we as yet have no precise definitions of these new – or in fact, old – styles of wine. They share the tendency to forego added sulphur as much as possible, and the 'winemaker' interferes very little as the grape-must ferments into wine. Another salient element in common is the sturdy tannic structure, the result of either long periods of maceration or oxidative *élevage* techniques. And it is exactly these mouth-filling textures, in combination with fresh acidity and earthy fruit flavours, that often make these wines outstanding companions for modern culinary stylings. It's not just the perceived need to follow fashion that causes these alternative wines to be recommended by many sommeliers in the most highly lauded restaurants and wine bars. True, that any generally applicable rule of thumb remains as allusive as does a unifying determination of concept, but it is certainly worthwhile to check in here once in a while to see what's developing.

9. White Wines – off-dry & medium-sweet

High quality wines in styles such as Spätlese and Auslese have optimal aging potential. As young wines, they demonstrate finesse with velvety residual sugar and a dynamic balance of fruit and acidity. The perfect climatic conditions in the northern and southern winegrowing regions set the tone for these beautiful creations.

If allowed to mature sufficiently – sometimes even up to decades – these wines become highly complex and harmonise perfectly with a wide range of foods. Just as varied are the grape varieties from which these wines are produced: aromatic Muskat-Ottonel from the Burgenland; and (Gewürz-)Traminer, as well as Neuburger, Chardonnay and Weissburgunder, from the Steiermark. Refined variations of the wines feature Grüner Veltliner or Riesling, with both grape varieties cultivated in various winegrowing regions; also, there are Spätlese or Auslese wines produced from

the varieties Zierfandler and Rotgipfler growing around Gumpoldskirchen. These wines perfectly complement light and fluffy desserts, for example Topfenknödel – dumplings made from curd cheese filled with fruit. Also these wines fit wonderfully to all kinds of cheeses, thus offering an extensive palette of flavour experiences. But the wines don't necessarily have to complement food; they are also a delicacy in their own right and can be enjoyed simply as a delicious, meditative glass of wine.

10. Nobly Sweet Wines

Sweet Austrian wines feature the highest levels of Prädikat: Beerenauslese, Trockenbeerenauslese, Strohwein, Schilfwein, Eiswein – with expressive, velvety fruit aromas and flavours – and the noble, sophisticated Ruster Ausbruch, with its centuries-old tradition.

These sweet wines are rare, characterised by their residual sugar sweetness, highly concentrated acidity, and often with the incomparable aromas and flavours of *Botrytis cinerea*. The Burgenland, with its extraordinary microclimate around Lake Neusiedl almost seems as if it was selected especially for the creation of these wines, particularly in the Seewinkel area. But other winegrowing regions produce special vintages of Prädikatswein as well: for example, in Grossriedenthal, where grapes used for Eiswein find the best possible growing conditions; or in the area along the Danube river, where Riesling and Grüner Veltliner show richness of finesse. Austria's famous sweet pastry dishes, such as the popular classics Apple Strudel and Salzburger Nockerl, are best suited to accompany these wines. For those who prefer savoury foods, sweet wines and mature blue cheeses make an ideal match; and of course, gourmets from all over the world enjoy these wines with terrines of foie gras – with or without truffles. The small range of nobly sweet red wines fits well with chocolate desserts, especially the famous Austrian Sachertorte.



20. WINE TOURISM IN AUSTRIA

'When someone makes a journey, he will have a story to relate...' This is a famous saying in the German language sphere, and it's even more valid when (s)he has had Austria as their holiday destination. The traveller will have tales to tell about the breathtaking landscapes of Austria, its castles, palaces and picturesque villages; stories about the fabled Austrian hospitality and her distinctive regional culinary specialties – and most of all about the Austrian wines, which issue a warm invitation to connoisseurs the wide world over to come visit and stay awhile. This grand saga also cast such a spell on some 39,000 American travel agents that they chose Austria as 'Europe's Best Wine Travel Destination' in January 2016. 'Although wine travel is still a niche product in Austria, the signs are clearly pointing to growth,' says Petra Stolba, managing director of the Austrian National Tourist Office. 'Because travelling to the wine country and enjoying such a very special way of life correspond exactly to the spirit of our guests'. Willi Klinger, AWMB's general manager, adds, 'From the 135 million overnight-stays per year, more than 2 million of them represent wine and culinary holiday makers. I estimate that the revenue generated by wine-tourists is approximately € 500 million'.



It's not just in summertime that the wine country of Austria entices folks to come visit – the winegrowing regions work their charming ways throughout the entire year. In spring, more than 1000 cellar lanes in Niederösterreich get underway with their merry activities, pampering guests with the new vintage wines, regionally typical culinary treats and a widely diversified programme based in various expressions of Austrian culture. Focal points here in the nation's largest Qualitätswein region – where the daily routine, architecture and landscape have been shaped by hundreds of years of winegrowing traditions – include the Wachau valley (a UNESCO world heritage site), the ancient Roman archaeological discoveries of Carnuntum, the 'world of wine' experience at the Loisium in Langenlois, the event series Literature & Wine – and somewhat later in the year the Thermenregion's 'longest bar in the world'.

The Steiermark (the 'green heart of Austria') is also well equipped for year-round comfort and accessibility in wine tourism. The vintage presentations during the first warmer days of the year have developed into a significant magnet for visitors, inviting guests to spend an extended weekend tasting the freshly bottled, typically lively, fruit-forward Styrian wines, while the eyes and soul refresh themselves on the reawakening landscape of vineyards spreading themselves out over gently rolling hills. Quite capable where the culinary arts are concerned, the Styrians tempt their guests in every season with delicious tastes of the local heritage like the Vulkanland Ham or pumpkin seed oil. And especially in autumn it is particularly pleasant to combine a visit to the Steiermark's wine country with a relaxing and soothing visit to one of its countless thermal springs.

When the days are the longest and nights the shortest – that is when Burgenland plays a hot hand: extended bicycle touring or relaxing days spent swimming in Europe's westernmost steppe

lake, Lake Neusiedl, promise a renewal of energy in the summer warmth. In the evenings, nearby municipalities provide an enjoyable and convivial retreat with the traditional cuisine of Burgenland and an excellent selection of wines – red, white, and sweet. And a bit further south, Mittelburgenland (known locally as 'Blaufränkischland') and beyond it the Eisenberg offer vinous treats of magnificent variety and satisfying flavour, particularly for lovers of red wines. And Wien (Vienna)? Of all the world's capital cities, Vienna remains unique as the only one with a significant presence of viticulture within the city limits, a presence which has also engendered its living tradition of the Heurigen, the city's inviting and pleasant wine taverns. The wines of Austria's charming and history-laden capital combine in a unique and distinctive fashion with the famous Viennese cuisine, putting the crown on any sojourn in the Danubian metropolis.

The fascinating world of Austrian wines has opened its doors wide, avidly awaiting the arrival of visitors. The home page of the Austrian Wine Marketing Board (www.austrianwine.com) provides an excellent resource for the savvy traveller and those eager to learn, facilitating detailed route-planning for visits to winegrowers and vinothèques, and offering visitors the chance to become a living part of the great story of Austria's distinctive wine country.

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www.austria.info - the official travel guide for holiday in Austria. Find further information about holiday in Austria and articles, pictures and attractive offers.



21. AUSTRIAN WINE ACADEMY

The Austrian Wine Academy, founded in 1991, is a non-profit organisation and subsidiary of the AWMB (Austrian Wine Marketing Board) with its own seminar and education programme. The Academy is open to all those interested in wine, from winegrowers to merchants, who wish to learn more about the winegrowing regions outside Austria as well as marketing, along with gastronomes, agents from grocery stores and the off-trade. Private wine enthusiasts and aficionados can also broaden their knowledge of wine; dining and drinking culture, as well as general information about the history of wine, the range of grape varieties and the quality of Austrian wines. The Austrian Wine Academy's company philosophy is based on the principle that the more advanced the wine knowledge and education within a society, the higher the quality of the wine produced, offered, asked for and also consumed within that society. This is the reason why the educational training programme is aimed at all segments of the wine market. The campus of the Austrian Wine Academy is based in the romantic Seehof in Rust, with a second office in Krems. The Austrian Managing Director is Dr. Josef Schuller, Master of Wine (MW). Seminars are held in over 30 locations throughout Austria by qualified wine lecturers. The Austrian Wine Academy has been Europe's leading wine educational school for many years now, organising more than 800 events with 15,000 participants annually.

The four-level 'Weinakademiker' programme

Alongside the introductory seminars, the Austrian Wine Academy also offers skilled wine educational and advanced training qualifications. Subject to previous wine knowledge, those interested can complete the programme in up to four levels.

1. The Basic Course provides the basic ABC of wine, and is offered in either evening courses or wine experience weekends as 'Wine Tutorials'.
2. Upon successfully passing the Basic Course, the next level is the Advanced Course 1 – The Austrian Winegrowing Country with specific focus on viticulture, vinification, the Austrian wine industry and training in tasting.

3. The next step is the Advanced Course 2 – Wines and Spirits International, that lasts one semester and covers the international wine world including sparkling wines, fortified wines and spirits.
4. Positive completion of levels 1-3 enable the candidate to enrol in the WSET Diploma in Wines and Spirits programme, a world-wide established qualification, that is fully comprehensive, with up to date knowledge of wine, fortified wines and the international winegrowing regions, viticulture and vinification, as well as certified competence in wine tasting and judgement. Furthermore, the course also covers the most important spirits of the world. The qualification is offered in cooperation with the British Wine and Spirit Education Trust. Completion of the Diploma in Wines and Spirits is also the prerequisite for applying for the 'Master of Wine' educational programme, the world's most acknowledged qualification in the wine trade.

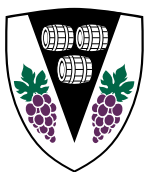
Upon successful completion of the Diploma in Wines and Spirits programme, the graduates are awarded with the title of 'Weinakademiker'. They form part of the alumni association 'Weinakademiker Club', to organise and be committed to the code of conduct, that provides for ongoing further education. There are currently more than 500 'Weinakademiker' from 21 countries, who hold key positions in the wine industry.

Austrian Wine Academy international

Since 2002, the Wine Academy cooperates with the internationally recognised Research Centre and College in Geisenheim, in the Rheingau region, and offers the Diploma programme exclusively in Germany. The reception for this qualification has been overwhelming, and in 2003, the first graduates were awarded with the title of 'Weinakademiker'. Also effective from 2007, the Austrian Wine Academy has a cooperation with the Zurich University of Applied Sciences in Wädenswil, Switzerland, where the Diploma in Wines and Spirits is offered. Alongside the Wädenswil site, these Diploma blocked seminars are held in Rust, Geisenheim and Brixen. Visitor programmes and practical workshops covering several days will additionally be run in Austria, Germany, Italy and Hungary.

Further details: www.weinakademie.at

The path to becoming a qualified Weinakademiker:



THE INSTITUTE OF
MASTERS
of WINE

The Institute of Masters of Wine

The Institute of Masters of Wine was founded in 1955, in London, with the objective of promoting the highest standards of wine education. This effort culminated in the prestigious world-renowned degree – the Master of Wine (MW).

In order to hold the Master of Wine title, the rigorous examination must be passed and membership in the institute is required. Admission is granted upon the signing of a code of honour.

Since the institute's founding, nearly 3,000 candidates have tackled the examination, but only few have passed. Today, there are 300 Masters of Wine, with the majority coming from Great Britain. A third of the MWs are from 25 other countries.

Presently, three Austrians hold the Master of Wine title: Roman Horvath MW, Andreas Wickhoff MW and Dr. Josef Schuller MW, the first non-British chairman of the Institute of Masters of Wine.

Since 2004, the Austrian Wine Marketing Board has been the official sponsor of the institute and supports the European MW study course at the Austrian Wine Academy in Rust.

For more information: www.mastersofwine.org



22. WINE IN SOCIETY

Position paper of the Austrian Wine Sector

Wine in Austria expresses a 1,000-year-old cultural heritage, and takes on a central theme with the ongoing discussions related to the consumption of alcohol. Wine is an agricultural product, with natural, annual variations and plays an important role in the preservation and heritage of the landscape. Wine is a beverage that, particularly in Europe, goes hand in hand with a culinary tradition, and forms an integral part of society, yet its sociopolitical significance is being an alcoholic drink. This may lead to excessive consumption and alcohol abuse. The Austrian wine industry condemns all forms of alcohol abuse and the direct and indirect negative effects it can have on society, particularly with youths and children. Adults need to drink responsibly and act as an example to younger generations. Moreover, the Austrian wine industry emphasizes that the moderate consumption of wine can have a positive effect on personal health and has been proven to benefit the economy.

The Austrian Wine Sector ...

... **does not wish to trivialise alcohol-related discussions and speaks clearly and directly about each and every form of alcohol abuse.**

... **strives for a conscious and self-reflective approach to the consumption of wine.**

Excessive consumption of alcohol shall neither be encouraged by heavily discounted prices (flat rates, buy one get one free, Happy Hour promotions) nor via corresponding campaigns. The 'turn a blind eye' mentality of the past is being consistently replaced by a responsible, yet by all means enjoyable, consumption of wine.

... **emphasises the necessity of adult role models to protect youths.**

A responsible and supervised introduction to wine consumption for youths reduces the risk of alcohol abuse, and youths can learn a responsible approach to wine, by listening to the appropriate explanations from adults regarding wine consumption (e.g. why, what, when to drink, as well as the justification of certain rituals). The effects of using role models to moderate the consumption of alcohol can also be applied to the workplace and highway safety while operating vehicles.

... **offers an infrastructure and facilities to aid wine education.**

The mission of the Austrian Wine Academy is to teach how to handle wine with responsibility, as well as to appreciate its cultural wealth. Specific courses and modules in schools as well as the youth oriented 'Jungsommelier' course, the first step to becoming

a sommelier. A wide range of seminars and discussions at congresses in particular, convey the effects of a moderate consumption of wine.

... **acknowledges the positive benefits of the moderate consumption of wine.**

Numerous scientific studies have proven the positive effects of moderate wine consumption. To help keep consumption moderate, the World Health Organization (WHO) issued so called health hazard limits: These are 0.75 litres per day for a man, and 0.50 litres per day for a woman. To consume these quantities on a daily basis increases the risk of secondary physical disease.

... **accentuates the taste sensation with wine and food.**

Wine is a central component of the Austrian food and drinking culture, and complement each other quite harmoniously. The enjoyment of a meal can be enhanced by the appropriate wine pairing.

... **adheres to the notion of appreciating wine.**

Wine is a cultural asset; an appreciating and individual way of life. Therefore the wine industry reserves the right to decline the imposing of restrictions or prohibitive actions (for example in advertising, that historically have not had the desired effect), and its representatives are committed to the pleasurable and civilised nature of sensible enjoyment of wine.

... **acknowledges responsible wine advertising and campaigns.**

The advertising of Austrian wine categorically excludes all forms of communication, description and messages, from which youths and children might be tempted by alcoholic beverages.

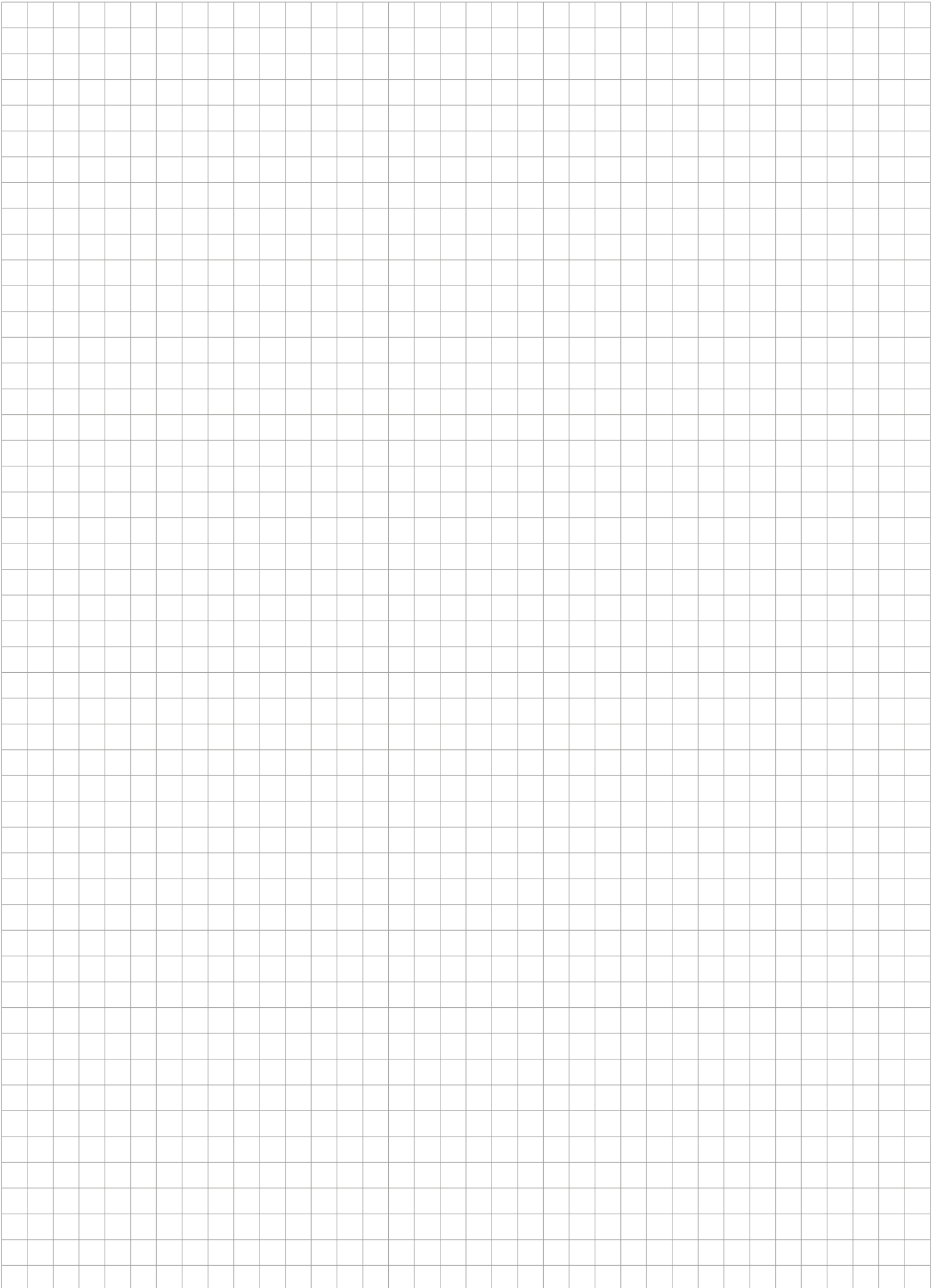
... **appreciates the significance of wine as a cultural asset for tourism.**

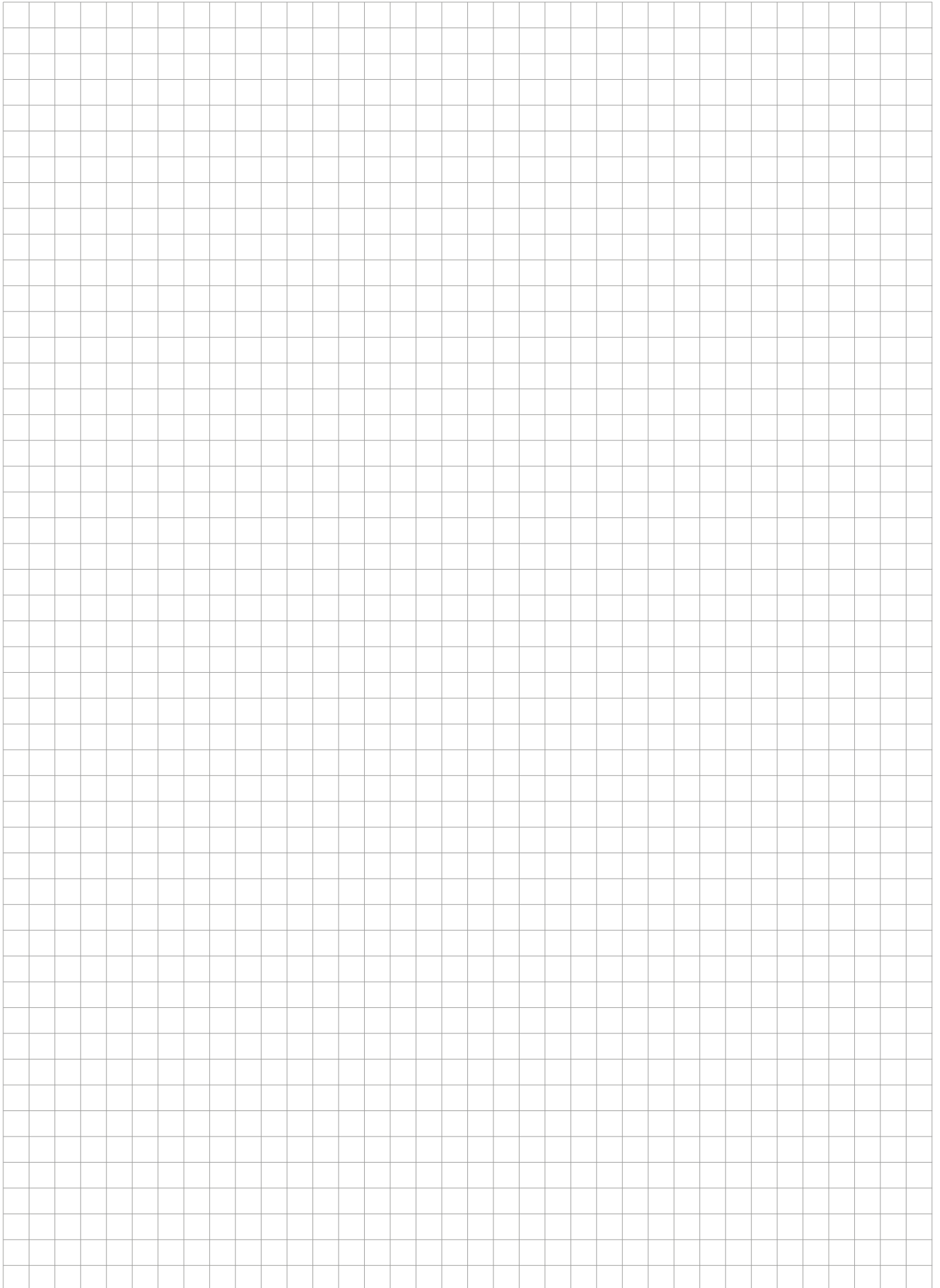
Wine is an integral part of the cultural landscape, one that coupled with regional cuisine is a significant financial asset for the regional and national economy.



Wine in Moderation

The European wine sector's programme **WINE in MODERATION** has the objective of promoting responsible drinking, and aims to reduce misuse of alcohol and the damage caused by excessive consumption and the abuse of alcoholic beverages.







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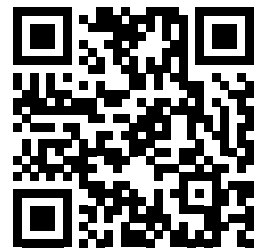
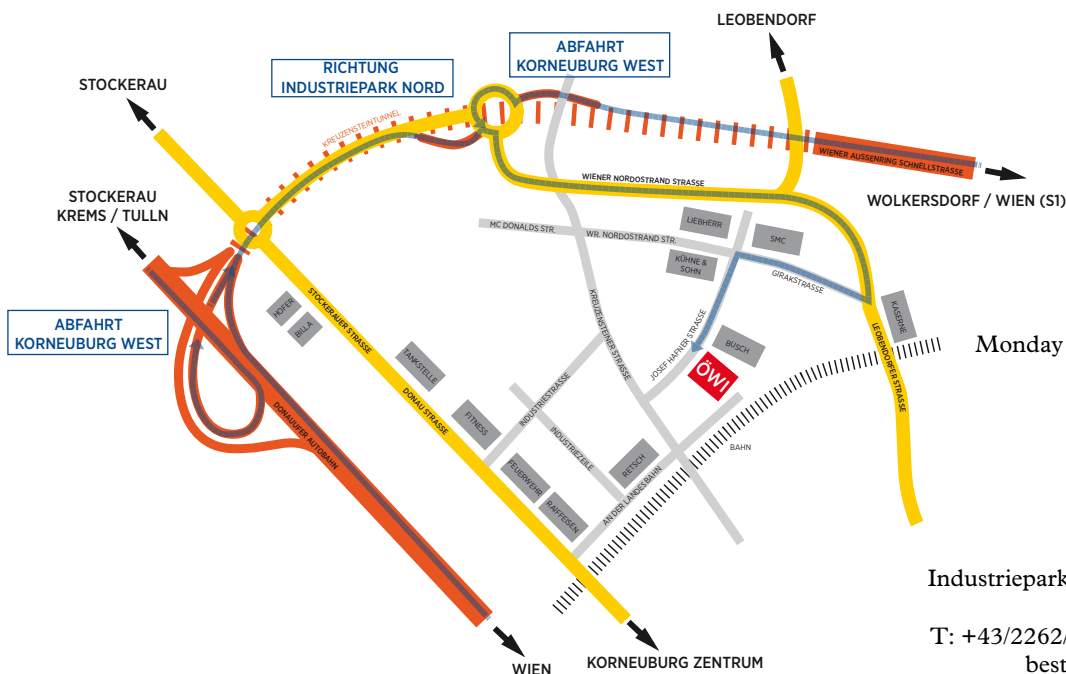
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