

# THE ART OF WINE. DOWN TO EARTH.



**Austrian Seminar  
SommCon DC**

**June 23rd 2019**

**AUSTRIAN WINE**   
The Art of Wine. Down to Earth.

## Sequence of designations for Wine and Österreich Sekt

**Line 1:** Vintage | Origin | Quality level

**Line 2:** Grape variety | Ortswein/Grosslage/Riedenwein | "Brand name"

**Line 3:** Alcohol in Vol. % | Residual sugar in g/l | Acidity in g/l | Shortcuts of grape varieties for Cuvée/Gemischter Satz

**Line 4:** Producer

## Sequence of designations for Österreich Sekt g.U. (PDO)

**Line 1:** Vintage | Grape variety | Dosage | Sekt + category | "Brand name"

**Line 2:** Austrian federal state with protected designation of origin (For Grosse Reserve: federal state g.U., municipality | Grosslage OR Ried)

**Line 3:** Alcohol in Vol. % | Residual sugar in g/l | Acidity in g/l | Shortcuts of grape varieties for Cuvée/Rosé/Blanc de Blancs

**Line 4:** Producer

## Abbreviations for grape varieties

BB = Blauburger	GO = Goldburger	S88 = Scheurebe
PN = Pinot Noir	GL = Goldmuskateller	(Sämling 88)
(Blauburgunder)	GV = Grüner Veltliner	SB = Sauvignon Blanc
BP = Blauer Portugieser	JR = Jubiläumsrebe	SG = Souvignier Gris
BW = Blauer Wildbacher	ME = Merlot	STL = St. Laurent
BF = Blaufränkisch	MC = Muscaris	SYL = Sylvaner
BM = Blütenmuskateller	MT = Müller-Thurgau	SYR = Syrah
BO = Bouvier	MO = Muskat Ottonel	TR = Traminer
CF = Cabernet Franc	NB = Neuburger	PB = Pinot Blanc
CS = Cabernet Sauvignon	RA = Rathay	(Weissburgunder)
CH = Chardonnay (Morillon)	R = Riesling	WR = Welschriesling
FRV = Frühofer Veltliner	ROE = Roesler	ZF = Zierfandler
FU = Furmint	RV = Roter Veltliner	ZW = Zweigelt
GM = Gelber Muskateller	RG = Rotgipfler	
GS = Gemischter Satz	RU = Ruländer (Pinot Gris)	

## Further abbreviations

AL	= Alcohol
RS	= Residual sugar
AC	= Acidity
TYP	= Wine types - explanation see page 3
TBA	= Trockenbeerenauslese
Ried	= Legally defined single vineyard site
"IÖTW"	= Wines from the best classified vineyards ("Erste Lage" by the Association "Österreichische Traditionsweingüter").
"ISTK"	= Wines from premium vineyards defined by the Association "Steirische Terroir- und Klassikweingüter" ("Erste STK-Lage").
"GSTK"	= Wines from the most prized vineyards defined by the Association "Steirische Terroir- und Klassikweingüter" with extended maturation ("Grosse STK-Lage").

## Logos



Sustainable Austria  
= Certification system for sustainably produced wine in Austria



EU Bio  
= European certification for organic products

### **Type 1: Perlweine & Sekte**

Austria can look back on a venerable tradition of sparkling wine, one that dates back to the 19th century. Our specialists in the sparkling sector include private producers, as well as large Sekt houses. Whether Sekt g.U. at the Klassik level or the traditionally vinified pétillant naturel (Pét Nat), these wines are ideally suited not only to the classic role of apéritif but also prove their versatility as dinner-table companions. Fruit and refreshment share the foreground in these easily drinkable light sparklers (Perlwein) and Sekts.

### **Type 2: Sekt Méthode Traditionelle**

Traditional bottle fermentation is the most time-consuming and costly process for making sparkling wine: it takes a lot of time, and the typical ‘riddling’ of the bottles during ageing is often performed by hand. Austria’s top products – especially Sekt g.U. Reserve and Grosse Reserve – are produced according to this method. The result turns out as characterful and highly elegant Sekts, which do not need to fear any international comparisons.

### **Type 3: White wines - classic & refreshing**

Classic white wines from Austria get top marks for their freshness and fine acidity – which they combine with considerable elegance in a middleweight frame. These can be found in all our winegrowing regions: refreshing and regionally typical Grüner Veltliner & Riesling from the regions along the Danube River, delicious Wiener Gemischter Satz DAC, classic Weissburgunder & Chardonnay from Burgenland or spicy Welschriesling & Sauvignon Blanc from the Steiermark. Youthful wines such as Junger Österreicher, Steierischer Junger or Junger Wiener are the first to appear on the calendar in the classic & refreshing category, and can be tasted soon after the harvest.

### **Type 4: White wines - powerful & opulent**

These stars of Austrian white wine culture are vinified dry, exhibiting body and extract, opulence and concentration. In addition to the majority of classically elaborated wines, here you will also find wines matured in barrique with a bit of an international accent. Among the elite one finds single-vineyard wines vinified from Grüner Veltliner and Riesling (like Smaragd bottlings from the Wachau), and top wines from regions along the Danube or from the Weinviertel. Other very distinctive vinous personalities include robust Zierfandler and Rotgipfler from the Thermenregion, as well as complex Weissburgunder and Chardonnay from Burgenland. This category is rounded out by the great single vineyard wines from the Steiermark (Sauvignon Blanc, Morillon, Weissburgunder & Grauburgunder), as well as specialties such as Neuburger, Roter Veltliner and the Gemischter Satz from Vienna.

### **Type 5: Rosé wines**

Rosés are produced in all winegrowing regions of Austria and assume many forms: charming, youthful wines from Burgenland, or fresh stylings vinified from Zweigelt and Sankt Laurent in Niederösterreich, all the way to racy Schilcher from the Weststeiermark (some designated as a regionally protected Weststeiermark DAC). Burgenland also has its own protected appellation of origin for fruity-fresh and spicy rosé wine: Rosalia DAC Rosé.

### **Type 6: Red wines - classic & elegant**

Red wines in the classic style – with *élevage* either in large wooden cask or steel tank, with typical Austrian fruit but also plenty of depth, without being too high in alcohol – which express the typicity of their origins, with elegance and an inviting nature. Zweigelt plays an important role, since it grows quite happily in almost all viticultural regions – though Carnuntum comes up first here – and classically vinified Blaufränkisch can also be convincingly distinctive. This group is rounded out by specialties such as Sankt Laurent, Blauburgunder (Pinot Noir), Blauer Portugieser & Blauburger.

### **Type 7: Red wines - intense & opulent**

These are red wines that possess opulence, concentration, complexity and depth, vinified either as single varietal wines or as *cuvées*. Even with aging in *barriques*, these top wines are characterised by the typical depth of fruit characteristic of their *terroir*. The premiere destination for red wines of this sort is Burgenland – although top red wines can also be found coming from Carnuntum, the Thermenregion or even Vienna. It is satisfying to note that our typical Austrian grape varieties such as Blaufränkisch & Zweigelt might even do just a bit better here than classics like Pinot Noir and the international varieties Cabernet & Co.

### **Type 8: Alternative wines**

A precise definition of ‘Orange Wines’, ‘Artisan Wines’ or ‘Natural’ wines – often referred to collectively as ‘Alternative Wines’, does not exist. What they have in common, however, is that they often develop as far as possible without human intervention during their process of becoming wine. Owing to oxidative development and/or extended maceration time, the white wines will also develop a distinct tannin structure – and even some colour from the skins – in combination with fresh acidity and earthy fruit. Growers who produce exceptional wines in these new – or actually old – ways can be found in all of Austria’s winegrowing regions.

### **Type 9: White wines - off-dry & medium-sweet**

Wines in the upper Spätlese or Auslese class rank among the most ageworthy wines in Austria. In their youth they exhibit a great deal of finesse, combined with supple residual sweetness and a lively interplay between fruit and acidity. The palette ranges from Muskat Ottonel or Welschriesling from Burgenland, via (Gewürz)Traminer from the Steiermark, Grüner Veltliner and Riesling from various winegrowing regions, to the great Spätlesen or Auslesen vinified from the specialty varieties Zierfandler and Rotgipfler in the Thermenregion.

### **Type 10: Nobly sweet wines**

These include Beerenauslese and Trockenbeerenauslese, as well as the classy and refined Ruster Ausbruch. These rare sweet wines are characterised by ample residual sugar and highly concentrated acidity, usually in conjunction with the distinctive aroma of noble rot (*Botrytis cinerea*). Such wines continue to develop in an exciting way over a long period of time and have great ageing potential – and Austria plays here in the Champions League. Eiswein with expressive, luxuriant fruit and sizzling acidity – as well as Strohwein and Schilfwein, which exhibit flavour profiles between *Botrytis* and Eiswein – also belong to this category.

## **Austrian Seminar SommCon DC**



---

<b>1</b>	<b>2016 Grüner Veltliner brut Sekt Reserve</b> <b>Niederösterreich g.U.</b> AL 13,5%   RS 5,3 g/l   AC 5,5 g/l <b>Steininger</b>	Typ: 2
----------	---	--------

---

<b>2</b>	<b>2017 Wiener Gemischter Satz DAC</b> <b>Gemischter Satz</b> AL 12,5%   RS 1 g/l   AC 5,8 g/l <b>Wieninger</b>	Typ: 3
----------	--	--------

---

<b>3</b>	<b>2016 Kamptal DAC</b> <b>Grüner Veltliner Ried Renner "1ÖTW"</b> AL 13,5% <b>Schloss Gobelsburg</b>	Typ: 4
----------	--	--------

---

<b>4</b>	<b>2016 Thermenregion</b> <b>Zierfandler Ried Mandel-Höh</b> AL 13,5%   RS 5,5 g/l   AC 6,5 g/l <b>Stadlmann</b>	Typ: 4
----------	---	--------

---

<b>5</b>	<b>2016 Wachau</b> <b>Riesling "2B"</b> AL 12%   RS 2,9 g/l   AC 7 g/l <b>Veyder-Malberg</b>	Typ: 3
----------	---	--------

## **Austrian Seminar SommCon DC**



---

<b>6</b>	<b>2015 Wachau Smaragd</b> <b>Riesling Ried Loibner Loibenberg</b> AL 14%   RS 5 g/l   AC 7 g/l <b>F.X. Pichler</b>	Typ: 4
----------	--	--------

---

<b>7</b>	<b>2015 Eisenberg DAC Reserve</b> <b>Blaufränkisch Ried Weinberg</b> AL 13,5%   RS 1 g/l   AC 6 g/l <b>Wachter Wiesler</b>	Typ: 7
----------	---	--------

---

<b>8</b>	<b>2017 Burgenland Beerenauslese</b> <b>Cuvée</b> AL 11%   RS 133 g/l   AC 6,3 g/l   60% WR, 40% CH <b>Kracher</b>	Typ: 10
----------	---	---------

## G



### **Schloss Gobelsburg - Niederösterreich | Kamptal**

Schlossstrasse 16, 3550 Gobelsburg

T: +43 2734 2422, E: schloss@gobelsburg.at, W: <https://www.gobelsburg.at>

### **Michael Skurnik Wines Inc.**

48 West 25th Street, NY 10010 New York

E: [info@skurnikwines.com](mailto:info@skurnikwines.com), W: [www.skurnikwines.at](http://www.skurnikwines.at)

## K

### **Kracher - Burgenland | Neusiedlersee**

Apetlonerstrasse 37, 7142 Illmitz

T: +43 2175 3377, E: [office@kracher.at](mailto:office@kracher.at), W: <http://www.kracher.at>

### **Terlato Wines International**

900 Armour Drive, Lake Bluff, 60044 Illinois

E: [pr@terlatowines.com](mailto:pr@terlatowines.com), W: [www.terlatowines.com](http://www.terlatowines.com)

## P

### **F.X. Pichler - Niederösterreich | Wachau**

Oberloiben 57, 3601 Dürnstein

T: +43 2732 85375, E: [winery@fx-pichler.at](mailto:winery@fx-pichler.at), W: <http://www.fx-pichler.at>

### **Weygandt- Metzler Importing**

P.O.Box 56, PA 19375 Unionville

E: [info@weygandtmetzler.com](mailto:info@weygandtmetzler.com), W: [www.weygandtmetzler.com](http://www.weygandtmetzler.com)

## S



### **Stadlmann - Niederösterreich | Thermenregion**

Wiener Strasse 41, 2514 Traiskirchen, T: +43 2252 52343

E: [kontakt@stadlmann-wein.at](mailto:kontakt@stadlmann-wein.at), W: <http://www.stadlmann-wein.at>

### **MC Selections**

23 West 73rd Street, 10023 New York

E: [wine@mcselections.com](mailto:wine@mcselections.com), W: [www.mcselections.com](http://www.mcselections.com)



**Steininger - Niederösterreich | Kamptal**

Walterstrasse 2, 3550 Langenlois, T: +43 2734 2372

E: [office@weingut-steininger.at](mailto:office@weingut-steininger.at), W: <http://www.weingut-steininger.at>

**Select Wines Inc.**

14000 Willard Rd., VA 20151 Chantilly

E: [kwittauer@gmail.com](mailto:kwittauer@gmail.com), W: [www.kwselection.com](http://www.kwselection.com)

**V**

**Veyder-Malberg - Niederösterreich | Wachau**

Viessling 52, 3620 Spitz, T: +43 664 1641168

E: [office@malberg.at](mailto:office@malberg.at), W: <http://www.veyder.malberg.at>

**Circo Vino**

222 North Court Avenue, AZ 85701 Tuscon

W: [www.circovino.com](http://www.circovino.com)

**W**

**Wachter Wiesler - Burgenland | Eisenberg**

Untere Hauptstrasse 7, 7474 Deutsch Schützen-Eisenberg, T: +43 3365 2245

E: [wachter@wachter-wiesler.at](mailto:wachter@wachter-wiesler.at), W: <http://www.wachter-wiesler.at>

**Bowler Wine**

119 West 23rd Street, 10001 New York

E: [info@bowlerwine.com](mailto:info@bowlerwine.com), W: [www.bowlerwine.com](http://www.bowlerwine.com)



**Wieninger - Wien | Wien**

Stammersdorfer Straße 31, 1210 Wien

T: +43 1 2901012, E: [weingut@wieninger.at](mailto:weingut@wieninger.at), W: <http://www.wieninger.at>

**Winebow**

31 West 27th Street, 1001 New York

E: [info@winebow.com](mailto:info@winebow.com), W: [www.winebow.com](http://www.winebow.com)



## *Notes*



**#austrianwine**

**AUSTRIAN WINE MARKETING BOARD**  
Prinz-Eugen-Straße 34, 1040 Vienna, Austria  
Tel.: +43/1/503 92 67, [info@austrianwine.com](mailto:info@austrianwine.com)  
[www.austrianwine.com](http://www.austrianwine.com), [shop.austrianwine.com](http://shop.austrianwine.com)

**AUSTRIAN WINE**   
The Art of Wine. *Down to Earth.*