

# THE ART OF WINE. DOWN TO EARTH.

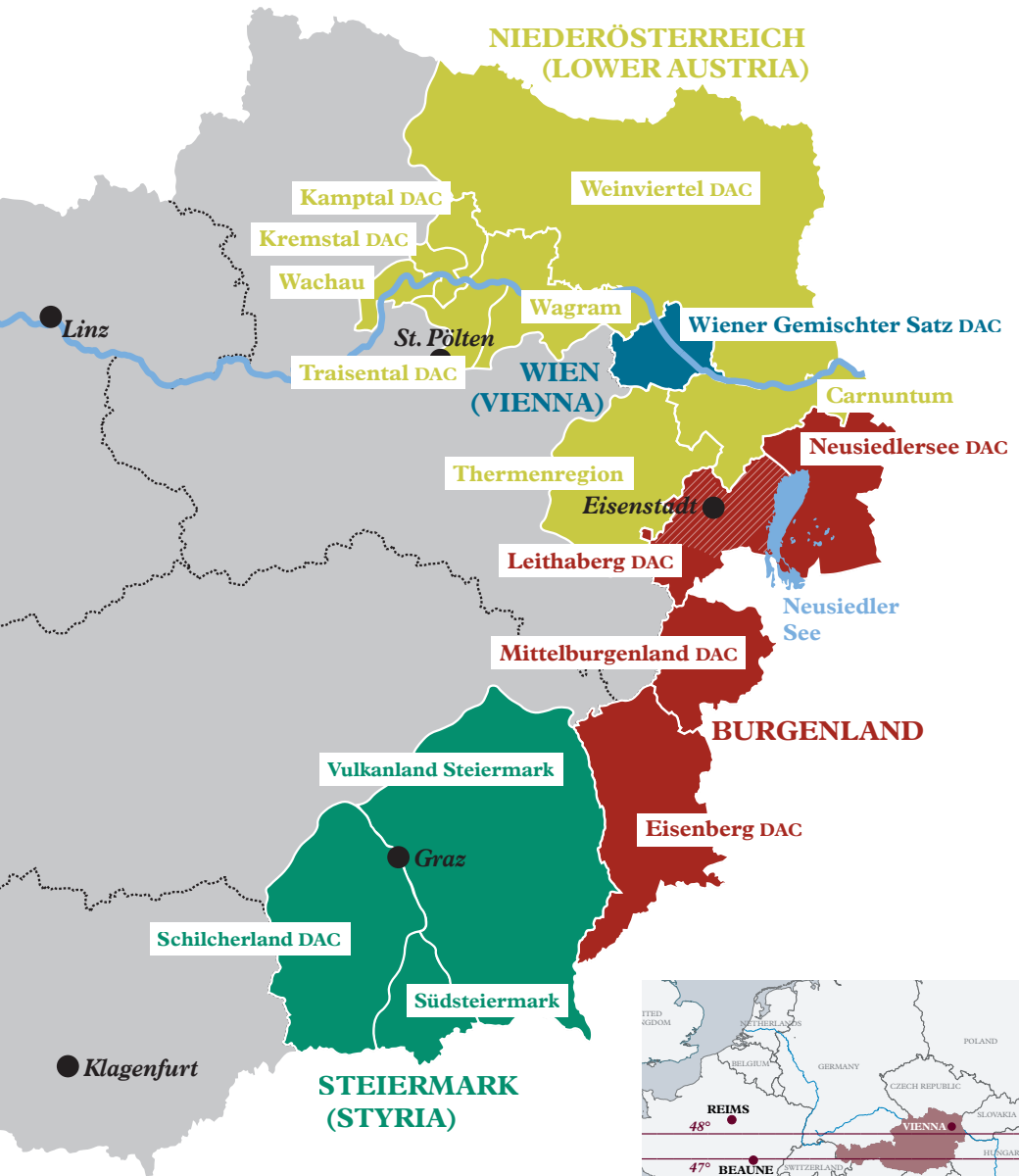


## **Austrian Culinary Week Moscow Lunch**

Monday, 11 December 2017  
Ararat Park Hyatt Moscow

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

# WINE GROWING REGIONS AUSTRIA



## Sequence of designations

**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

## Abbreviations for grape varieties

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

## Further abbreviations

AL	= Alcohol
RS	= Residual sugar
AC	= Acidity
TYP	= Wine types - explanation see page 2
TBA	= Trockenbeerenauslese
Ried	= Legally defined single vineyard site

Classifications that are not established in the Austrian Wine law:

"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

### **Typ 1: Sparkling wine**

Austria produces first-class sparkling wines – a tradition that goes back to the 19th century. Specialists in the bubbly sector – from light Frizzante to hand-riddled premium sparkling wine – extend from private “manufacturers” to larger wineries.

### **Typ 2: White wine - light and fresh**

This range of Austrian white wines are lively, vibrant, and fit perfectly to any season: from the “Junger Österreicher” to “Steirischer Junker”; from a light Grüner Veltliner, such as a Steinfeder from the Wachau, to a delicate, spicy Welschriesling from Styria; and there are those “tasty” Schmeckerten with low alcohol, like Muskateller or Müller-Thurgau.

### **Typ 3: White wine - classic & dry**

Austria’s classic white wines are filled with freshness, fine acidity, great elegance and plenty of character. They are medium-bodied as well. This clear profile includes: Grüner Veltliner at the Kabinett level - especially the DAC wines (Weinviertel DAC and Traisental DAC); fresh Riesling from the wine-growing areas along the Danube river; elegant Weißburgunder and Chardonnay from Burgenland, plus representatives in the Styrian Classic family (Sauvignon Blanc, Morillon, Weißburgunder). The classic dry white wines are produced in all of Austria’s wine-growing areas.

### **Typ 4: White wine - powerful & bodied**

This category’s profile is best described with „Reserve“. The wines are vinified dry with body and extract, opulence and concentration. Beside the majority of wines which are classically vinified are those reflecting an international character through their maturation in small oak barrels. Prime examples are site wines from Grüner Veltliner and Riesling (such as Smaragd-level wines from the Wachau and premium wines from the area along the Danube or from the Weinviertel). Highly individual personalities are reflected in the powerful Zierfandler and Rotgipfler varieties from the Thermenregion, as well as the complex Weißburgunder and Chardonnay from Burgenland. Rounding out the category are the great Steiermark (Styria) site wines, whose varieties include Sauvignon Blanc, Morillon, Weißburgunder and Grauburgunder, plus specialities from Vienna like Neuburger, Roter Veltliner and the Gemischter Satz.

### **Typ 5: Rosé - racy & fruit-toned**

Rosés come from all of the country’s wine-growing areas and convey a wide range of expressions. For example, there are charming young wines like the Primus Pannonikus from Burgenland, and there are the fresh Zweigelt and St. Laurent from Niederösterreich (Lower Austria), as well as the racy, zesty Schilcher from Weststeiermark (West Styria).

**Typ 6: Red wine - classic and fruity**

These are wines vinified in the classic style, and matured in either large wooden casks or steel tanks. They exude typically Austrian fruitiness, but also show depth and are not too high in alcohol: this means wines that reflect typicity of origin, elegance and pure drinking pleasure. Playing a leading role in this category are Zweigelt, which is at home in nearly all of the wine-growing areas, notably Carnuntum; and Blaufränkisch, of which enticing variants are produced especially in Mittelburgenland.

**Typ 7: Red wine - compact and concentrated**

The wines of this level are compact and full; wines of complexity, depth and long ageing potential. They are concentrated red wines that highlight a rich array of grape varieties and sites. Some are produced as cuvées with just moderate expressions of wood. While they are matured in barriques, these top red wines reflect depth of fruit and typicity of terroir. Particularly noteworthy is that the Austrian varieties like Zweigelt, Blaufränkisch and St.Laurent stand out from classics like Pinot Noir and the international varieties like Cabernet & Co.

**Typ 8: White wine - off-dry and medium-sweet**

Wines in the higher Spätlese and Auslese ranges have some of the greatest storage potential of Austrian wines. In their youth, these wines exude plenty of finesse with supple sweetness and a vivid fruit-acidity play. The palette extends from aromatic Muskat Ottonel from Burgenland, (Gewürz-)Traminer from Steiermark (Styria), and Neuburger, Chardonnay, Weißburgunder, Grüner Veltliner and Riesling from the various wine-growing areas, to the great Spätlesen and Auslesen of the special varieties Zierfandler and Rotgipfler from the Gumpoldskirchen area.

**Typ 9: Noble sweet wines**

These include Beerenauslesen and Trockenbeerenauslesen, Strohwein and Schilfwein, Eiswein with expressive, buttery smoothness, and the nobly refined Ruster Ausbruch. Characteristic of these sweet wine rarities are natural residual sweetness and highly-concentrated acidity, usually in combination with the incomparable noble rot flavours. In this group, Austria is truly world class. However, the category does have slight complications, such as the lack of a cohesive identity of origin, especially in comparison to Tokaji and Sauternes.

## Austrian Culinary Week Moscow | Lunch

### Aperitive

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- 1** 2016 Niederösterreich Klassik Typ: 2  
**Grüner Veltliner "Austrian Pepper"**

**Pfaffl**

### Duckliver „forest“

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- 2** 2016 Burgenland Typ: 2  
**Muskat Ottonel**  
AL: 12.0% | RS: 9.9 g/l | AC: 5.8 g/l  
**Nittnaus Hans u. Christine**

### St. Pierre

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- 3** 2015 Burgenland Typ: 3  
**Weißburgunder**  
AL: 13.0% | RS: 2.5 g/l | AC: 6.0 g/l  
**Birgit Braunstein**

### Langoustine

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- 4** 2012 Kamptal DAC Reserve Typ: 4  
**Riesling Heiligenstein "1ÖTW"**  
AL: 13.5%  
**Schloss Gobelsburg**

### Pork Belly

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- 5** 2013 Eisenberg DAC Reserve Typ: 7  
**Blaufränkisch Ried Weinberg**  
AL: 13.0%  
**Wachter-Wiesler & Wachter-Wiesler KG**

### Plum

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- 6** 2013 Burgenland TBA Typ: 9  
**Scheurebe**  
AL: 8.0% | RS: 197.0 g/l | AC: 5.9 g/l  
**Zantho**

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