

THE ART OF WINE. DOWN TO EARTH.

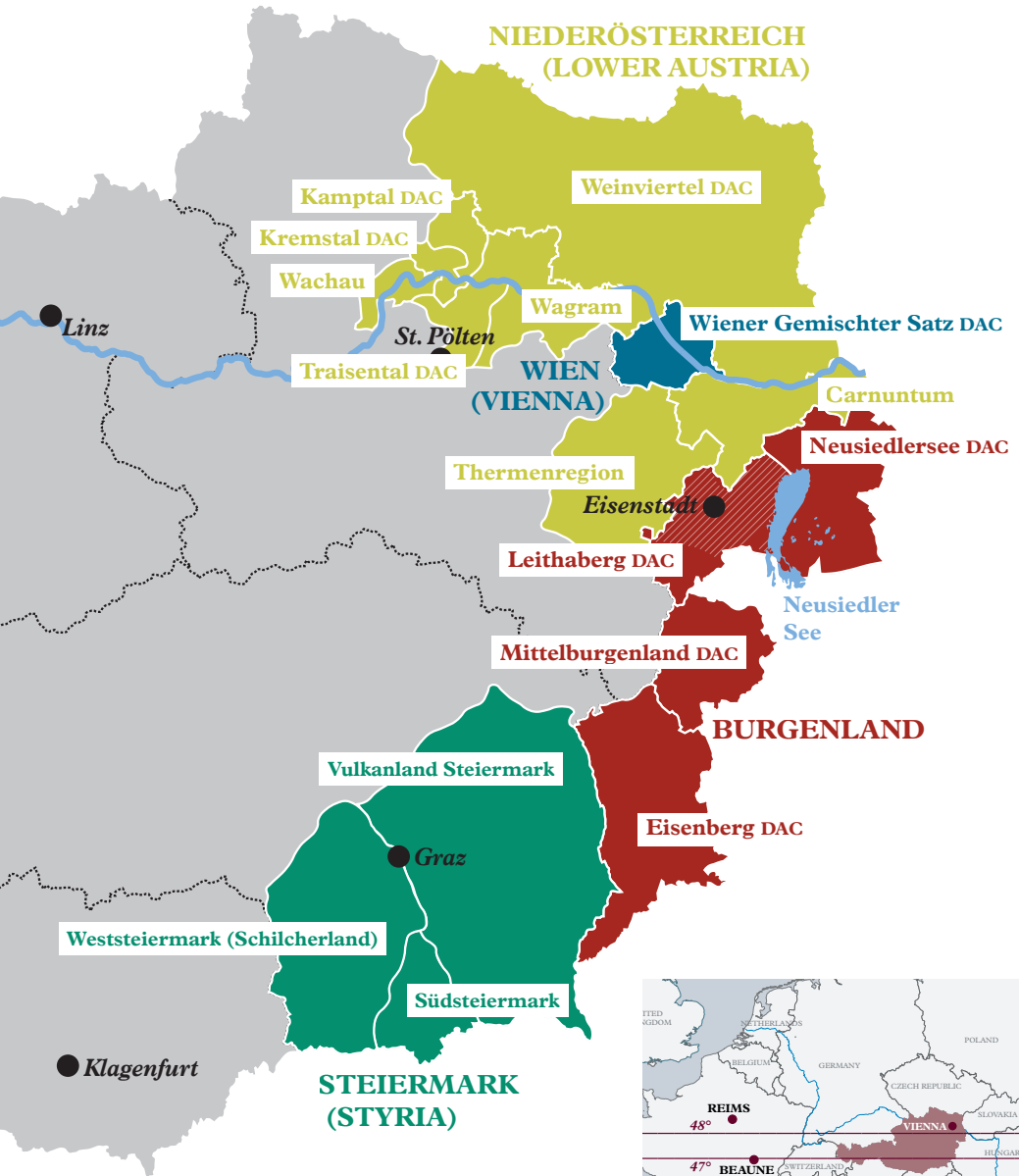


Grüner Veltliner & Zweigelt
Austria's leading grapes

Nagoya, Tuesday, 26th September 2017

AUSTRIAN WINE 
The Art of Wine. Down to Earth.

WINE GROWING REGIONS AUSTRIA



Grape varieties

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

Special abbreviations

AL	=	% alc./ vol.
RS	=	Residual sugar
AC	=	Acidity
KAT	=	Category
TBA	=	Trockenbeerenauslese

1ÖTW = Wines from the best classified vineyards ("Erste Lage") by the Association „Österreichische Traditionsweingüter“. This classification is not established in the Austrian Wine law.

1STK = Wines from premium vineyards defined by the Association of „Steirische Terroir – und Klassikweingüter“ ("Erste STK-Lage"). This classification is not established in the Austrian Wine law.

GSTK = Wines from the most prized vineyards defined by the Association of „Steirische Terroir- und Klassikweingüter“ with extended maturation ("Große STK-Lage"). This classification is not established in the Austrian Wine law.

Further details



Sustainable Austria Logo (wine sustainability certification of Austria)



EU Organic Certification Logo (European certification for organic products)

THE NINE AUSTRIAN WINE STYLES (CATEGORIES)

CAT 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.

CAT 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.

CAT 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.

CAT 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.

CAT 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).

THE NINE AUSTRIAN WINE STYLES (CATEGORIES)

CAT 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 Camuntum; and Blaufränkisch, of which enticing variants are produced especially in Mittelburgenland.

CAT 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.

CAT 8: White wine - fruity sweetness & muscular intensity


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 Spätlese and Auslese of the special varieties Zierfandler and Rotgipfler from the Gumpoldskirchen area.


CAT 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.


GRÜNER VELTLINER & ZWEIFELT | NAGOYA

Flight 1

#: 1 Winery: Fritsch			CAT: 2
Origin	Wagram		
Style / Vineyard / Brand	Klassik "Wagram"		
Grape variety	Grüner Veltliner		
Vintage	2016		
AL: 11,8	RS: 1,1	AC: 6,1	


#: 2 Winery: Veyder-Malberg			CAT: 2
Origin	Wachau		
Style / Vineyard / Brand	"Liebedich"		
Grape variety	Grüner Veltliner		
Vintage	2016		
AL: 11,7	RS: 2,5	AC: 5,5	


#: 3 Winery: Hoch			CAT: 2
Origin	Niederösterreich		
Style / Vineyard / Brand	"BIO Peter & Paul"		
Grape variety	Grüner Veltliner		
Vintage	2016		
AL: 11,5	RS: 4,6	AC: 5,0	

#: 4 Winery: Gruber Rösschitz			CAT: 2
Origin	Niederösterreich		
Style / Vineyard / Brand	"Green Pepp!"		
Grape variety	Grüner Veltliner		
Vintage	2016		
AL: 12,0	RS: 2,2	AC: 6,4	


GRÜNER VELTLINER & ZWEIGELT | NAGOYA

Flight 2

#: 5 Winery: Alois Höllerer		CAT: 3
Origin	Niederösterreich	
Style / Vineyard / Brand		
Grape variety	Grüner Veltliner	
Vintage	2016	
AL: 12,5	RS: AC: 6,0	

#: 6 Winery: Wieninger		CAT: 3
Origin	Wien	
Style / Vineyard / Brand	Ried Kaasgraben	
Grape variety	Grüner Veltliner	
Vintage	2015	
AL: 13,1	RS: 2,4 AC: 7,7	


#: 7 Winery: Demeter Weingut Hager Doris & Matthias		CAT: 2
Origin	Niederösterreich	
Style / Vineyard / Brand	Klassik Mollandser Berg	
Grape variety	Grüner Veltliner	
Vintage	2014	
AL: 11,5	RS: 1,0 AC: 6,2	


#: 8 Winery: Leo Hillinger		CAT: 3
Origin	Leithaberg DAC	
Style / Vineyard / Brand	Reserve	
Grape variety	Grüner Veltliner	
Vintage	2013	
AL: 13,0	RS: 1,0 AC: 4,6	

GRÜNER VELTLINER & ZWEIFELT | NAGOYA

Flight 3


#: 9 Winery: Philipp Grassl GmbH			CAT: 6
Origin	Niederösterreich		
Style / Vineyard / Brand	Klassik		
Grape variety	Zweigelt		
Vintage	2015		
AL: 13,0	RS: 1,0	AC: 5,5	


#: 10 Winery: Thomas Lehner			CAT: 6
Origin	Burgenland		
Style / Vineyard / Brand	Klassik "No 2"		
Grape variety	Zweigelt		
Vintage	2014		
AL: 12,5	RS: 1,5	AC: 4,9	


#: 11 Winery: Nittnaus Anita & Hans			CAT: 6
Origin	Burgenland		
Style / Vineyard / Brand	Klassik		
Grape variety	Zweigelt		
Vintage	2014		
AL: 12,4	RS: 1,0	AC: 5,8	

GRÜNER VELTLINER & ZWEIFELT | NAGOYA

Flight 4



#: 12 Winery: Winzer Krems eG Sandgrube 13			CAT: 6
Origin	Niederösterreich		
Style / Vineyard / Brand	"13"		
Grape variety	Zweigelt		
Vintage	2015		
AL: 13,0	RS: 3,7	AC: 4,3	



#: 13 Winery: Meinklang			CAT: 7
Origin	Burgenland		
Style / Vineyard / Brand			
Grape variety	Zweigelt		
Vintage	2015		
AL: 13,4	RS: 1,0	AC: 5,1	

#: 14 Winery: Moritz			CAT: 7
Origin	Burgenland		
Style / Vineyard / Brand			
Grape variety	Zweigelt		
Vintage	2014		
AL: 13,8	RS: 2,8	AC: 7,3	



AUSTRIAN WINE PRODUCERS AND THEIR IMPORTERS

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