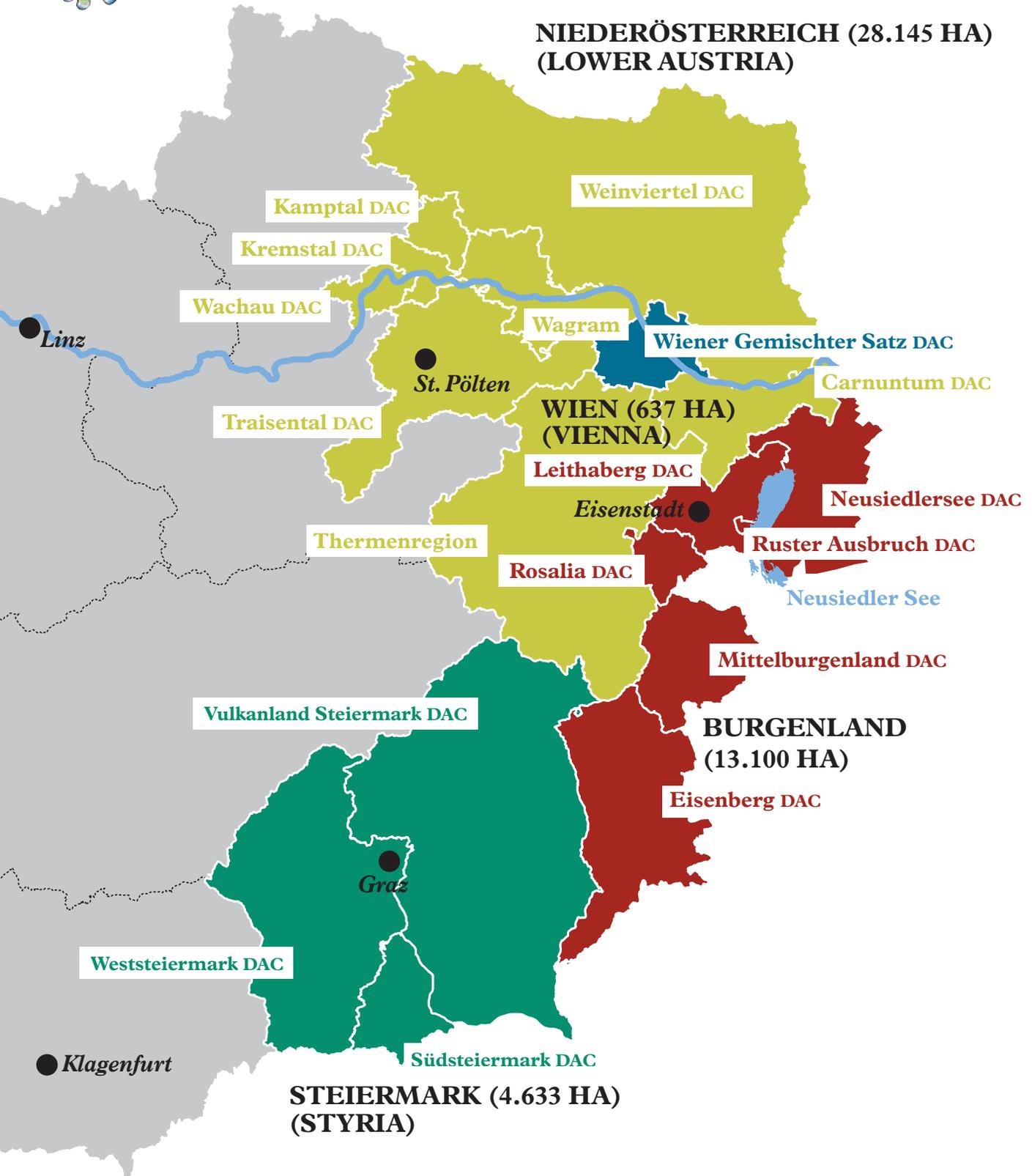


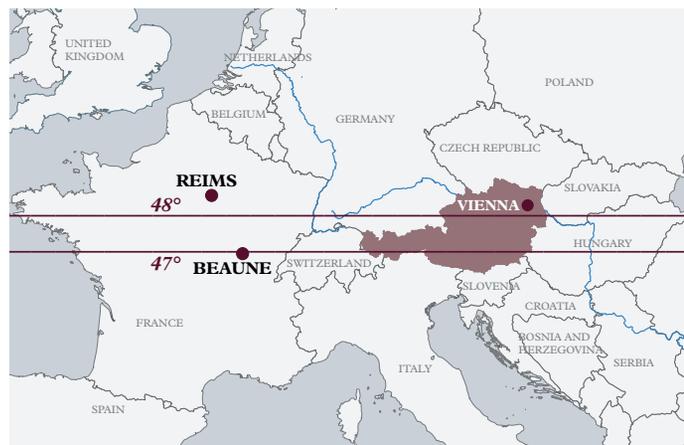
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CONTINUED DYNAMISM IN THE AUSTRIAN WINE- GROWING INDUSTRY

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In my capacity as the new CEO of the Austrian Wine Marketing Board (Austrian Wine), it is a great pleasure and honour for me to welcome you here today. Together with my team, I aim to maintain the successful and internationally recognised growth of Austrian wine and further expand its position on the international stage. Transferring knowledge about Austria's unique wines, their origin, history and characteristics will play a key role in this mission. The training documents that you are holding right now are an essential tool to support this transfer of knowledge. The documents contain everything you need to know about Austrian wine, including the historical development of Austrian viticulture, the climate, soil, winegrowing regions, grape varieties and wine legislation. It also includes appraisals of the different vintages, as well as advice on food pairings, service and tasting.

Austrian wines have a global reputation for their freshness, minerality and elegance, as well as for the particularly environmentally friendly methods used in their production. Over the past few decades, their popularity has grown significantly around the world. Indeed, these wines are sold in many international markets in the upper price bracket – which comes as no surprise, given that some of the world's finest white wines are Austrian. The country's flagship wine, Grüner Veltliner, grows harmoniously on the loess soils along the Danube, while Riesling is perfectly at home on steep, stony, terraced vineyards. The vast majority of Austrian white wines are dry, including the extremely fresh Sauvignon Blancs and Chardonnays that are grown in Steiermark. The same dry style can also be found in rarities such as the Wiener Gemischter Satz, as well as in all other autochthonous and international varieties.

Elegance and freshness also characterise the new Austrian red wines, especially those produced from autochthonous grape varieties such as Zweigelt, Blaufränkisch and Sankt Laurent, which are often produced as cuvée blends or blended with a little Merlot or Cabernet. Likewise, some regions produce delicate Pinot Noirs that firmly hold their own against their international counterparts.

Finally, Austria also produces sweet wines – such as Beerenauslese, Trockenbeerenauslese and Eisweins – which are some of the most renowned dessert wines in the world. The region that best lends

itself to these precious elixirs is the area surrounding Lake Neusiedl in Burgenland.

The DAC system (*Districtus Austriae Controllatus*) was launched in 2003 to protect and promote the unique origin of Austrian wines. So far, 16 winegrowing regions have defined their typical wine styles under the DAC system. In May 2020, the Wachau implemented its own DAC system with three levels of wines: Gebietswein (regional wine), Ortswein (*villages* wine) and Riedenwein (single-vineyard wine) (see p. 46). We were also seeing a lot of development last year around Lake Neusiedl. The dessert wine Ruster Ausbruch has gained its own DAC protection, furthermore, dry wines from Rust are now able to be marketed as Leithaberg DAC (see p. 68). Finally, on the other side of the lake, in addition to dry Zweigelt wines, the region's renowned dessert wines are also marketed with the Neusiedlersee DAC designation of origin (see p. 64).

Naturally, our aim is to keep these training documents up to date with current developments. However, we do recommend that you check our website, austrianwine.com, regularly to keep abreast of the latest news from our winegrowing industry.

I trust that you will enjoy this in-depth insight into the unique world of Austrian wine!

Chris Yorke
CEO Austrian Wine

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GLOSSARY

A

Auslese	Austrian Prädikatswein fermented from fully ripened clusters
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B

Beerenauslese (BA)	Austrian Prädikatswein fermented from over-ripe grapes, frequently from berries affected by botrytis
Bergland	Winegrowing area for Landwein, comprising the vineyard area in the Austrian federal states Oberösterreich, Salzburg, Kärnten, Tirol und Vorarlberg; see Chapter 15.
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; red wine grape variety; 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

C

Carnuntum	Specific DAC winegrowing region in Niederösterreich; see Chapter 11
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E

Eisenberg	Specific 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

F

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

G

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	white wine grape variety; 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

H

Heuriger	Wine tavern; also refers to wine of the current vintage
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J

Jubiläumsrebe	Austrian white wine grape variety; see Chapter 16
Jungfernewein	Wine of the very first harvest from a vineyard
Junker	Young wine from Steiermark

K

Kamptal	Specific DAC winegrowing region in Niederösterreich; see Chapter 11
Kärnten	Carinthia; winegrowing region in the winegrowing area Bergland; see Chapter 15
Klassik	Classic; quality category for wine and Sekt g.U.
Kremstal	Specific DAC winegrowing region in Niederösterreich; see Chapter 11

L

Landwein	Cf. “vin de pays”; wine from one of the winegrowing areas; defined in the EU as “Wine with protected geographical indication” (PGI)
Leithaberg	Specific DAC winegrowing region in Burgenland; see Chapter 12

M

Mittelburgenland	Specific DAC winegrowing region in Burgenland; see Chapter 12
Morillon	Synonym for Chardonnay, 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

N

Neuburger	Austrian white wine grape variety; see Chapter 16
Neusiedlersee	Specific DAC winegrowing region in Burgenland; see Chapter 12
Niederösterreich	Lower Austria; the largest generic winegrowing region (= federal state) in Austria; see Chapter 11

O

Oberösterreich	Upper Austria; winegrowing region in the winegrowing area Bergland; see Chapter 15
Ortswein	<i>Villages</i> wine

P

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 DAC
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Q

Qualitätswein	Lit. “quality wine”; wine produced within one of Austria’s defined winegrowing regions. Defined in the EU as “wine with protected designation of origin” (PDO).
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R

Reserve	Reserve; quality category for wine and Sekt g.U.
Ried	Austrian term for a single vineyard site, or “cru”
Roesler	Austrian red wine grape variety; see Chapter 16
Rosalia	Specific DAC winegrowing region in Burgenland; see Chapter 12
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
Rust	Specific DAC winegrowing region in Burgenland; see Chapter 12
Ruster Ausbruch DAC	Trockenbeerenauslese produced in the Free City of Rust in Burgenland

S

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	Traditional Styrian rosé wine produced from the red wine grape variety Blauer Wildbacher
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 Ixer lizards of the region, Smaragd.
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	Winegrowing area for Landwein, which encompasses the entire federal state Steiermark.
Strohwein	Austrian Prädikatswein, dried on straw after harvest before vinification
Südsteiermark	Specific DAC winegrowing region in Steiermark; see Chapter 13
Sylvaner	Austrian white wine grape variety; see Chapter 16

T

Thermenregion	Specific winegrowing region in Niederösterreich; see Chapter 11
Traisental	Specific 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 <i>botrytis</i> -affected, highly shrivelled berries with a minimum must weight of 30° KMW.

V

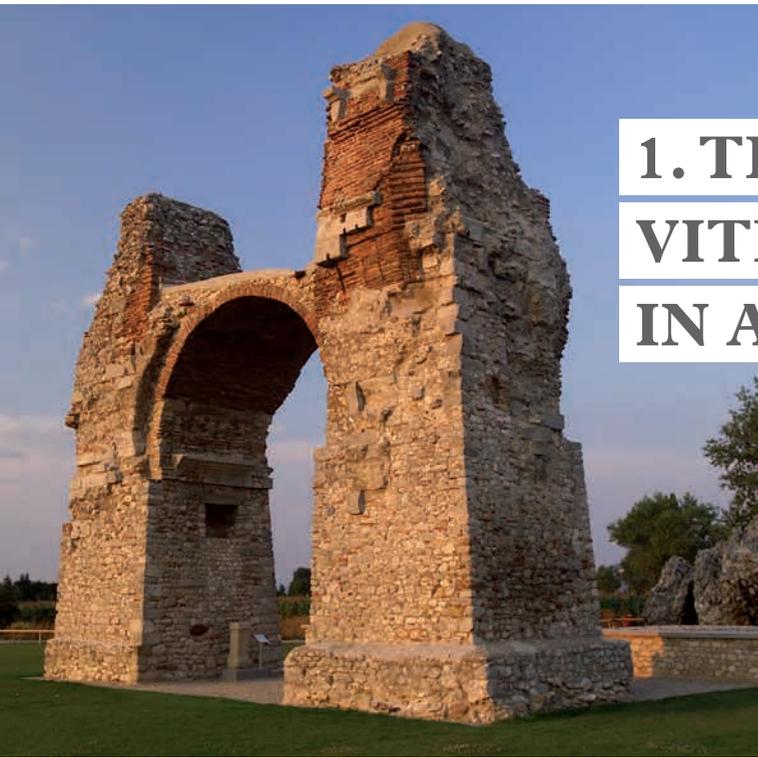
Vulkanland Steiermark	Specific DAC winegrowing region in Steiermark; formerly Südoststeiermark; see Chapter 13
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W

Wachau	Specific DAC winegrowing region in Niederösterreich; see Chapter 11
Wagram	Specific 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	Winegrowing area for Landwein, which encompasses the entire vineyard area of the federal states Niederösterreich, Burgenland and Wien.
Weinviertel	Specific DAC winegrowing region in Niederösterreich; see Chapter 11
Weissburgunder	Synonym for Pinot Blanc, also known as Klevner; white wine grape variety; see Chapter 16
Welschriesling	Austrian white wine grape variety; see Chapter 16
Weststeiermark	Specific DAC winegrowing region in Steiermark; see Chapter 13
Wien	Generic winegrowing region (= federal state) in Austria, and specific 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

Z

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, © Austrian Wine / Helmreich

10th–9th centuries BCE

Preserved grape pips dating from the Bronze Age confirm the existence of a tradition of winemaking thousands of years old in the Traisental and in the village of Stillfried an der March in the Weinviertel. The grape seeds found there can be unambiguously assigned to the species of *Vitis vinifera*, and thus represent one of the oldest such discoveries in central Europe.

700 BCE

The Celts (and most likely also the Illyrians) 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.

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 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 10% 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 the state of Upper Austria and all the way to Semmering in Steiermark. Viticulture becomes widespread as well in Salzburg, Carinthia, Tyrol 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.

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.



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



“Weinlese”, Austria, 1833 by Josef Mössmer. © Imagno/picturedesk.com

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 für 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 90% 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 (Austrian Wine) 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 Austrian Wine Academy, 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 in to 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 specific 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.



First DAC campaign 2004

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

Regulations governing the Neusiedlersee DAC were implemented in March 2012. They apply to the regionally typical Zweigelt from the district, while the Reserve wines are composed as Zweigelt-based cuvées. These regulations govern all wines, effective with the 2011 vintage.

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.

2014

The 1995 Riesling “Vinothek” from the Nikolaihof is the first Austrian wine to be awarded 100 Parker points.

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

2018

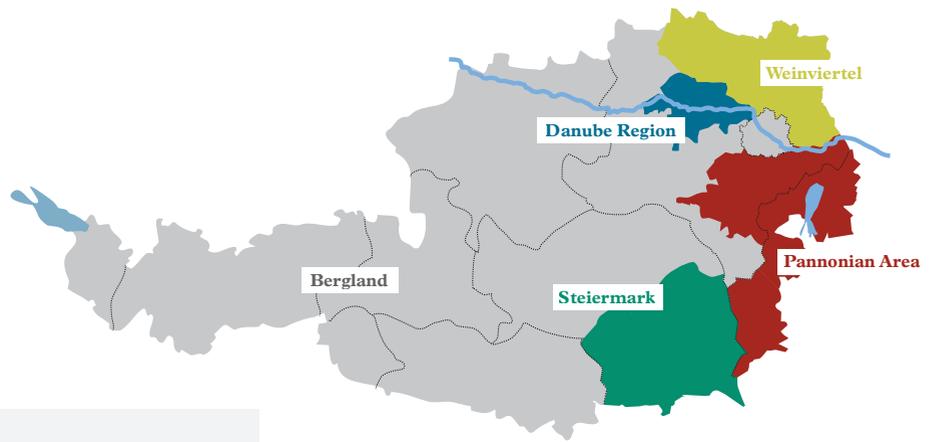
The former Grosslage “Rosalia” becomes an Austrian DAC region. The Styrian designations of origin Weststeiermark DAC, Südsteiermark DAC, and Vulkanland Steiermark DAC are introduced.

2019

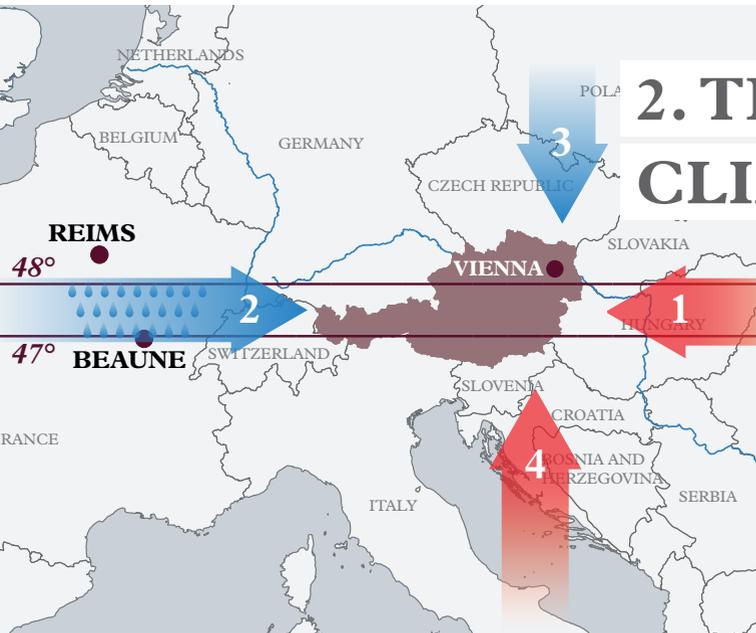
Carnuntum DAC: the first DAC region in Niederösterreich with a red-wine presence – from Blaufränkisch and Zweigelt (alongside Chardonnay, Grüner Veltliner and Weissburgunder) – has been created.

2020

The new designation of origin “Wachau DAC” is established: the traditional array of grape varieties at the Gebietswein (regional wine) level refines itself to focus upon the regional stars Grüner Veltliner and Riesling at the top level Riedenwein – harvested from individual vineyards. With the introduction of “Ruster Ausbruch DAC”, the free city of Rust becomes the first place of origin that is protected exclusively for sweet wine. Dry wines from Rust may henceforth be marketed as “Leithaberg DAC”. In the course of these developments, the designation of origin “Neusiedlersee DAC” becomes open to fruity-sweet and nobly sweet wines.



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 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 grapey 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. In the growing region Rosalia, the combination of a warm Pannonian climate and geologically young soils yield a powerful and spicy style of Blaufränkisch. A completely different, mineral-driven and tannin-rich type of Blaufränkisch thrives between the Hügelland – on the western shore of the Neusiedler See (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.

Steiermark

In Steiermark, or Styria, 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. Here, the determining factor is the contrast between warm days and cool nights. The former is due to the influence of the southern Illyrian climate. The steep hillsides in turn – some two thirds of the area under vines in Steiermark is located in the so-called “Mountain Wine Zone” – provide a cooling effect. 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. 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 Steiermark's varietal spectrum. But the wine producers of 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 Steiermark is a terroir-wine par excellence, unique and distinctive, which has earned it increasing appreciation.

Bergland

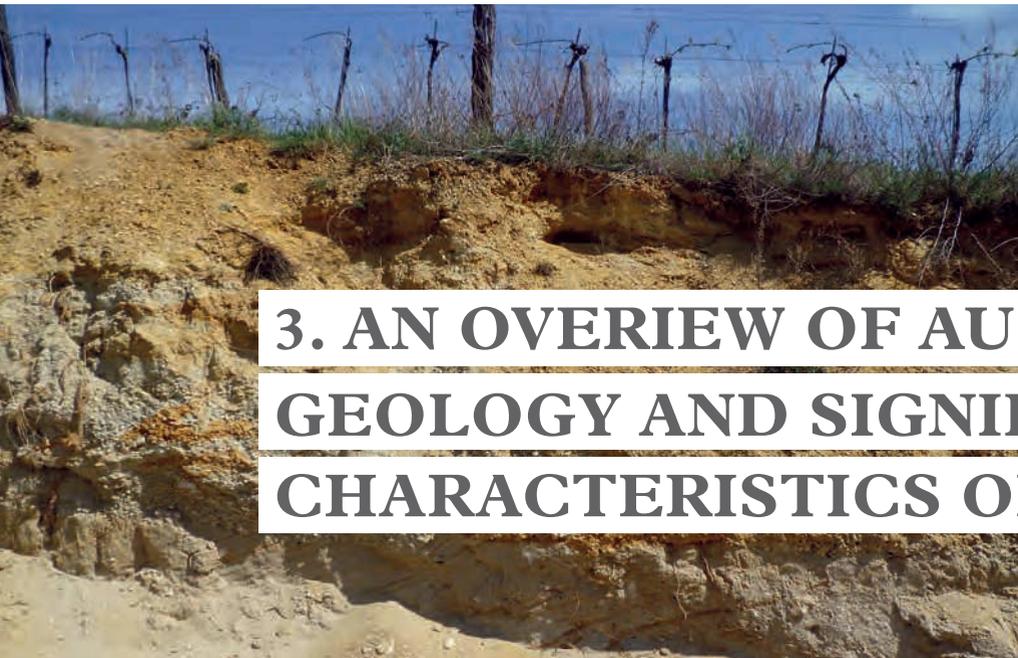
Although the wine industry in Austria is concentrated in the two major winegrowing areas Weinland (the Danube area, Weinviertel and the Pannonian area) and Steirerland (the winegrowing regions in Steiermark), we also find vineyards scattered throughout Bergland (in the federal states of Carinthia, Upper 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.



© Austrian Wine / Johannes Brunnbauer



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

*Gravels from the Upper Danube in
Radlbrunn (Weinviertel),
© 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 Mhlnviertel 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 70% of our domestic vineyards are located on unconsolidated bedrock, with about 30% 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

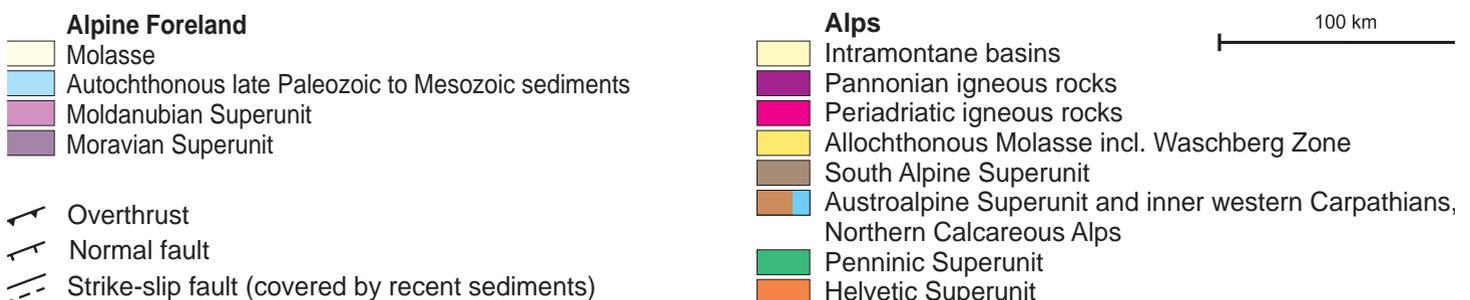
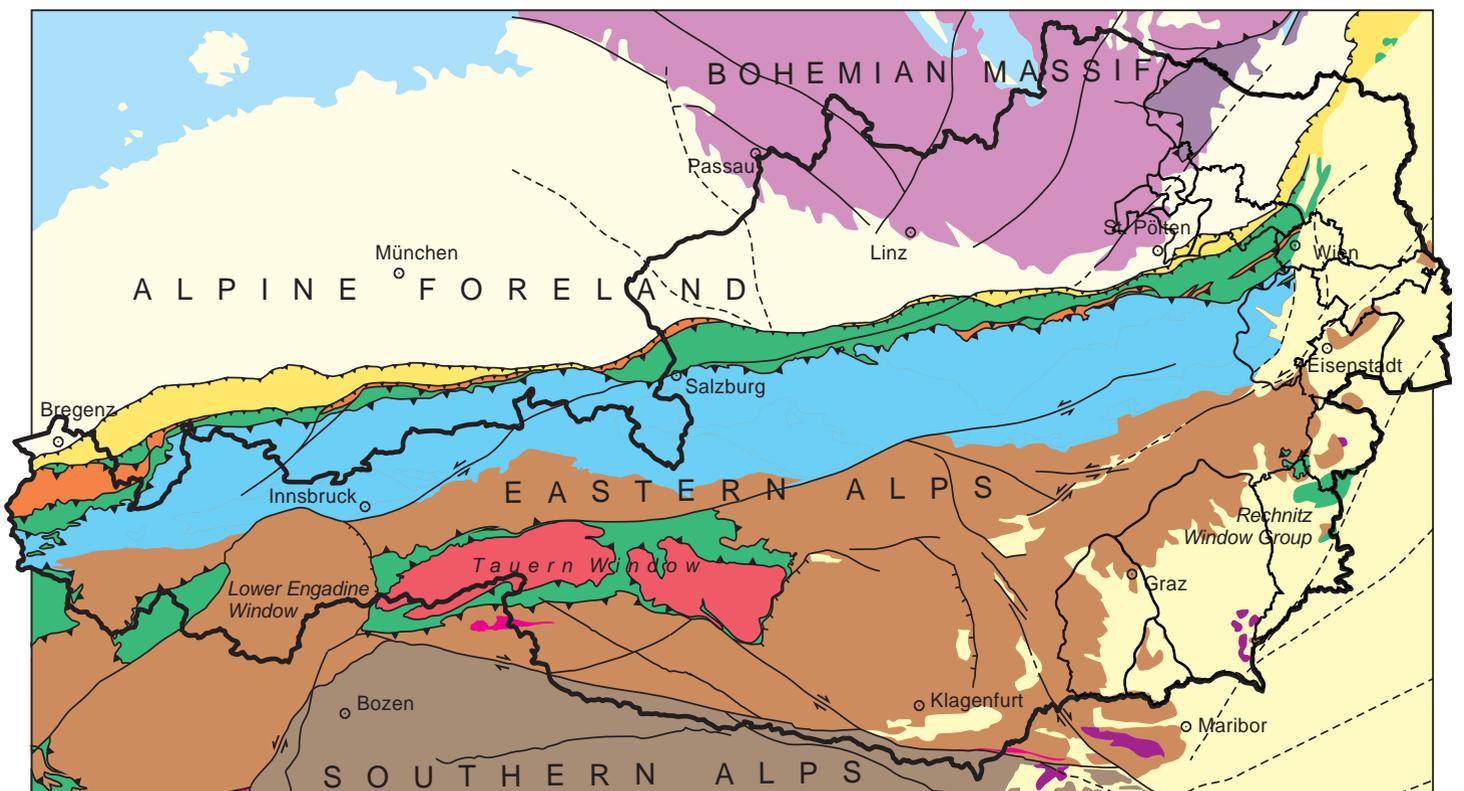
The limits of the large units of time are:

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.





*Silts and sands from Lake Pannon in Gols (Neusiedlersee),
© 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.



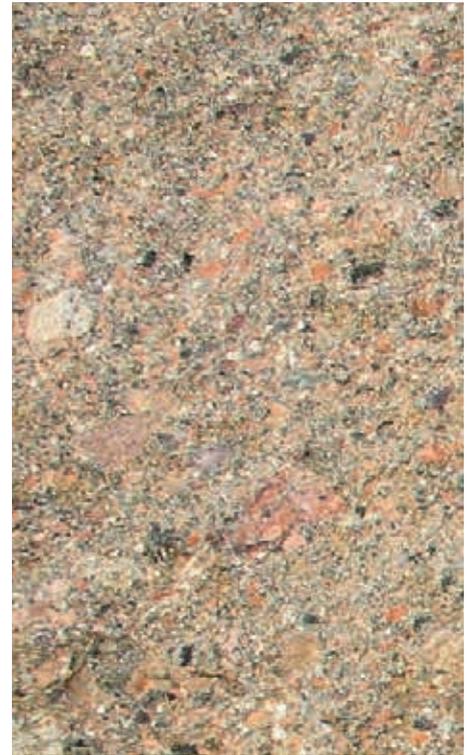
Loess in Oberdürenbach (Weinviertel) © Thomas Hofmann



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



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



Conglomerate from the Zöbinger-Formation with characteristic red feldspars and clasts at Heiligenstein (Kamptal), © 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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The Austrian Wine Marketing Board thanks Dr. Maria Heinrich, former Head of the Department of Mineral Resources of the Geological Survey of Austria, for her contribution “Overview of Austria’s Geology and significant characteristics of its stone”.

4. ENVIRONMENTAL CONSCIOUSNESS IN AUSTRIA'S WINE SECTOR



© Austrian Wine / Komitee Kamptal

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**

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. 7,242 ha (16%) of Austria's total area under vines is already being cultivated organically*; with this, Austria plays a leading role on the world stage. Almost one fifth of the organic area (1,290 ha) is farmed biodynamically.** 12.4% of the area under vines has been certified as sustainable, while the rest is predominantly being cultivated according to the precepts of integrated viticulture.***

* Source: *Grüner Bericht 2019, Ministry for Agriculture, Regions and Tourism*

** Source: *associations respekt-BIODYN and Demeter, as of January 2021 Source: Austrian Winegrowers' Association*

*** Source: *Austrian Winegrowers' Association*

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 vineyard as an agro-ecosystem, 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 (*Pflanzenstärkungsmittel*¹), 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.

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

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 a special form of the organic method of production.

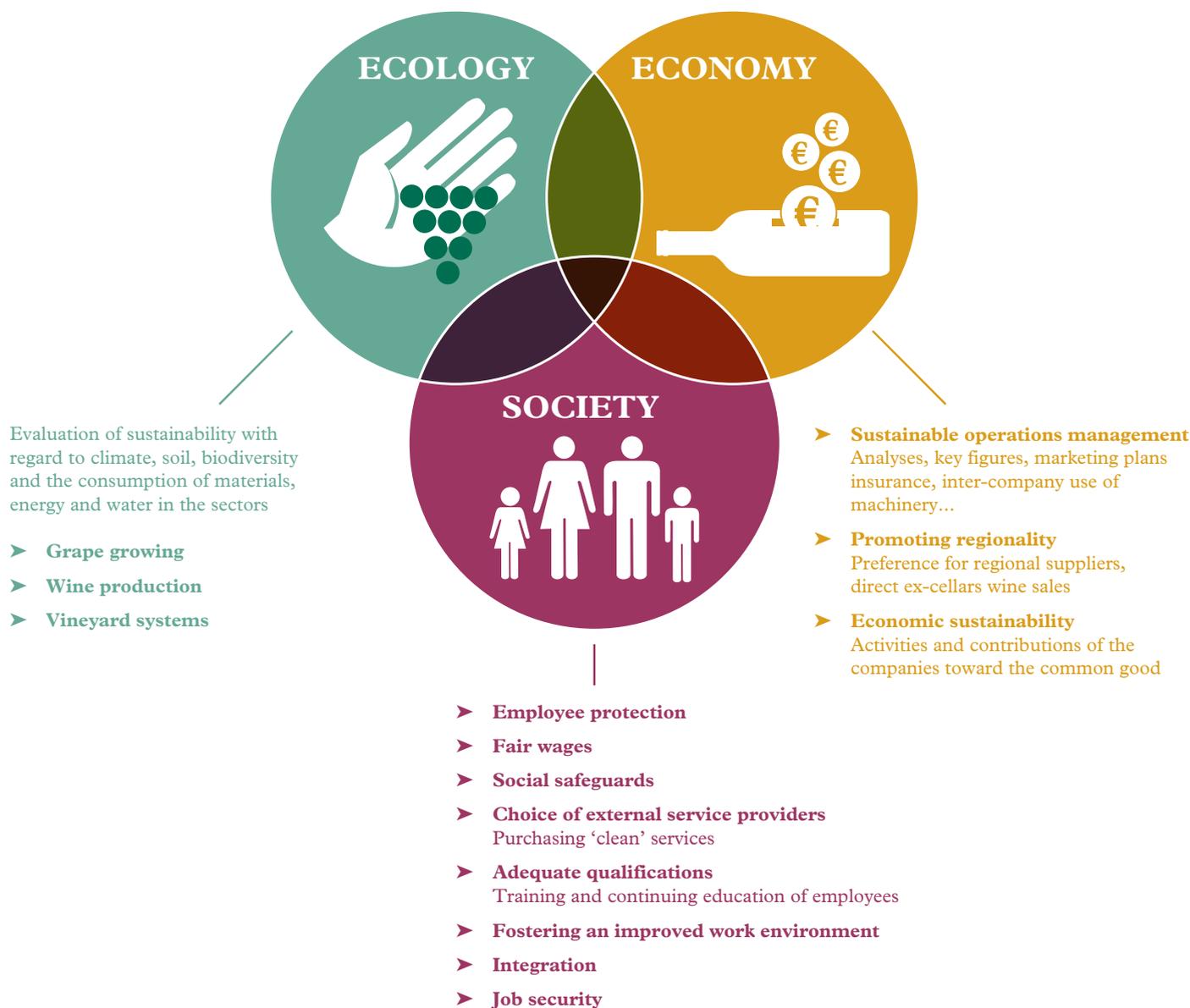
This method of production is articulated in a holistic overview of the agricultural establishment (man, animal, plant) and closed cycles, through species-rich crop rotation and animal husbandry; it is rather difficult to implement in wine producing estates. In support of the crop-fortifying treatments (*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 green-cover 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.)

Just like organic estates, biodynamic estates also 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 simulation 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

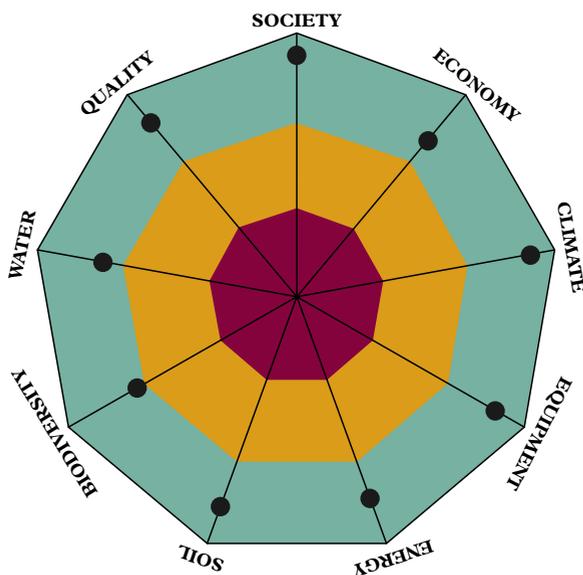
As an answer to previous climate-related projects and building upon them, the Austrian Winegrowers' Association initiated the development of a certification system for wines produced by sustainable means, one which growers could put to use independently. Aided by technical specialists – and in many steps – 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 Bundesweibautag 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





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.

* 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.

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, Instagram 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.



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 around **14,100 individual wine producers** (number of harvest registrations), of which only **about 4,000** are counted as being bottlers.

© Austrian Wine / Weinkomitee Weinviertel, Haiden Baumann

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 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 4,200 wineries. Wineries with a production exceeding 30,000 litres per annum now number approximately 1,800. 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 (Austrian Wine).

A comparison of wine sales in 2009 with the figures for 2017, 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.



Bottlers' production capacities 2009–2020

	2009	2011	2013	2017	2019	2020	+/-
over 1 million litres	19	15	17	16	28	27	8
500,001 – 1 million litres	18	33	30	32	39	38	20
100,001 – 500,000 litres	159	251	299	286	414	399	240
50,001 – 100,000 litres	340	475	539	525	674	641	301
30,001 – 50,000 litres	440	615	667	591	684	684	244
10,001 – 30,000 litres	1,653	1,839	1,867	1,557	1,493	1,500	-153
5,001 – 10,000 litres	3,852	1,295	1,236	969	878	857	-2,995

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 2020 with 2009, and includes all quality levels. (Stock declaration 2009 and 2020. Sales figures provided by registered companies obligated to report.)



7. POSITIONING OF WINE FROM AUSTRIA

© 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.

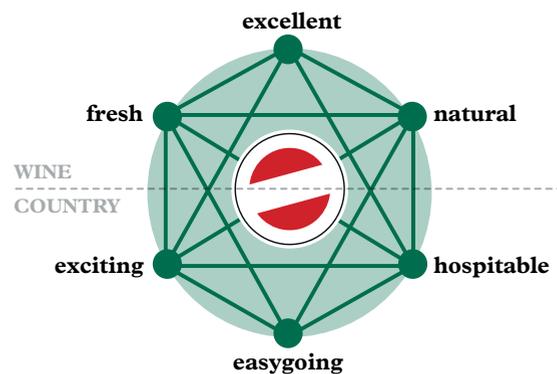
On the other hand, Austrian wine is finding more and more supporters throughout the world, because of its outstanding quality and the emphasis it places upon authenticity. This is confirmed by steadily increasing export figures in key markets such as Germany, Switzerland and the USA, as well as the Netherlands,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

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.

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 élite 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, Steier-

mark (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 Neusiedlersee, especially those made from Welschriesling.



© Austrian Wine / Philipp Forstner



© Weingut Fred Loimer

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: around 26% of the agricultural area and 15% of all vineyards are already managed according to organic farming guidelines*, a fifth of it is biodynamic**. 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.

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 world of fine wine. 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.

Numerous international tastings have proven that Grüner Veltliner & Co. are also wonderful partners for 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.

* Source: *Grüner Bericht 2019, Ministry for Agriculture, Regions and Tourism*

** Source: *associations respekt-BIODYN and Demeter, as of January 2021*

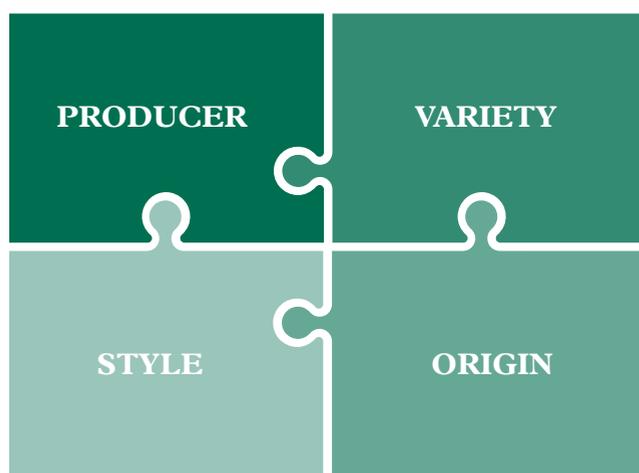
8. THE APPEAL COMES FROM IDENTITY

*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**.*



© Austrian Wine / Philipp Forstner

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, 26 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, chapter 16.

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, Austrian Wine 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 & Sekt**
(including PétNat and Sekt made via tank fermentation (Charmat process))
2. **Sekt: *Méthode Traditionelle***
(e.g. 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 Südsteiermark DAC...)
4. **White wines – powerful & opulent**
(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. **Red wines – classic & elegant**
(fruity and classically vinified variants, for example Gebietsweine such as Neusiedlersee DAC or Carnuntum DAC)
7. **Red wines – intense & opulent**
(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 – half-dry & medium-sweet**
(Spätlese and Auslese with residual sugar; e.g. fruity sweet Neusiedlersee DAC)
10. **Nobly sweet wines**
(sophisticated and sweet Prädikatswein; e.g. Ruster Ausbruch DAC or nobly sweet Neusiedlersee DAC Reserve)

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. Austrian Wine 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, Austrian Wine 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
- Specific winegrowing region or DAC region: Mittelburgenland DAC
- Grosslage: Göttweiger Berg
- Municipality: Horitschon
- Ried (single vineyard): Goldberg
- Producer: Mustermann

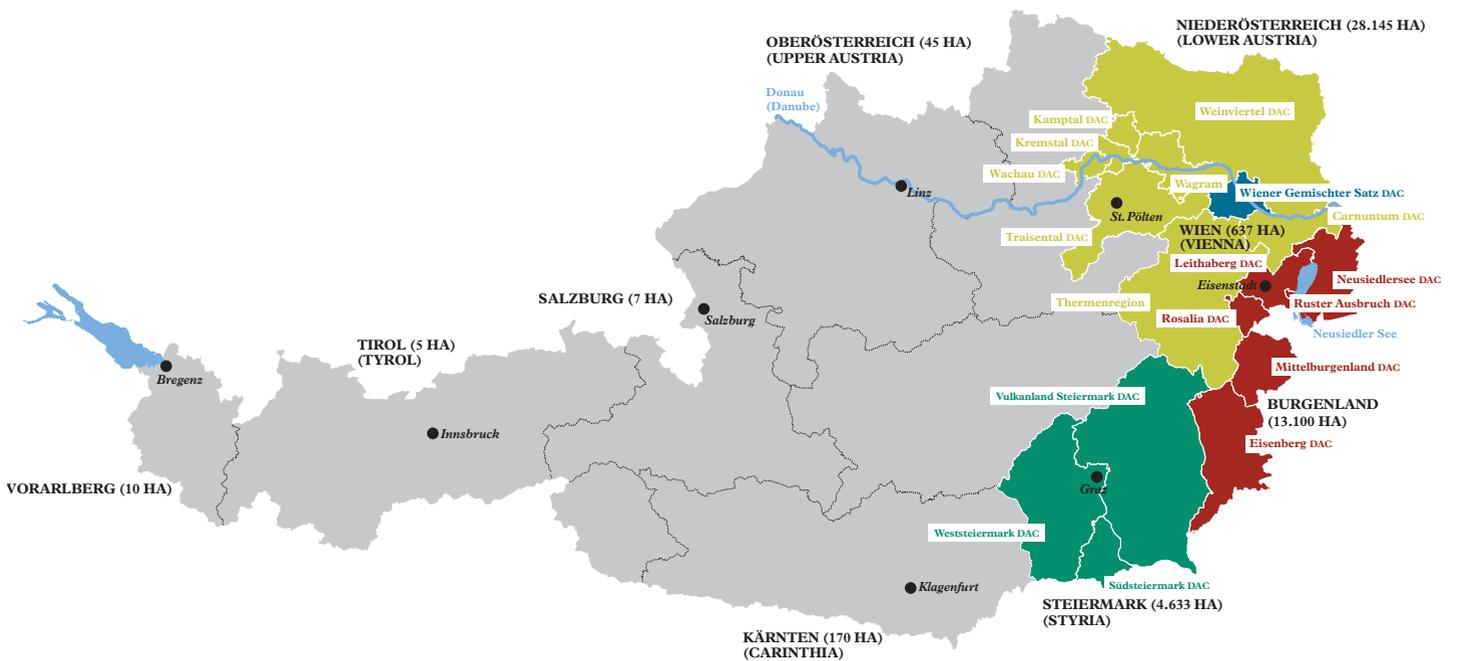
Austria's WINEGROWING AREAS

Designations for Landwein



Austria's WINEGROWING REGIONS

Designations for Qualitätswein



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 Austrian Wine 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.



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Diversity and flexibility

Maintaining diversity (40 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 specific winegrowing regions

WACHAU DAC	KREMSTAL DAC	KAMPTAL DAC	WAGRAM
TRAISENTAL DAC	WEINVIERTEL DAC	THERMENREGION	CARNUNTUM DAC
NEUSIEDLERSEE DAC	LEITHABERG DAC	RUSTER AUSBRUCH DAC	MITTELBURGENLAND DAC
EISENBERG DAC	ROSALIA DAC	VULKANLAND STEIERMARK DAC	SÜDSTEIERMARK DAC
WESTSTEIERMARK DAC	WIENER GEMISCHTER SATZ DAC		

9.1 QUALITÄTSWEIN FROM GENERIC REGIONS

Quality wines from 40 approved quality grape varieties can originate from nine generic winegrowing regions – which are designated according to the names of their respective federal states – or specific winegrowing regions. The most important generic winegrowing regions are Niederösterreich, Burgenland, Steiermark and Wien.

9.2 QUALITÄTSWEIN FROM SPECIFIC REGIONS

Austria presently has eighteen specific winegrowing regions:

- ▶ Eight in the generic winegrowing region Niederösterreich: Wachau, Kremstal, Kamptal, Traisental, Wagram, Weinviertel, Carnuntum, Thermenregion;
- ▶ Five in the generic winegrowing region Burgenland: Neusiedlersee, Leithaberg, Rust, Rosalia, Mittelburgenland, Eisenberg;
- ▶ Three in the generic winegrowing region Steiermark: Vulkanland Steiermark, Südsteiermark, Weststeiermark;
- ▶ Vienna is a special case, as it is both a generic winegrowing region, and a specific 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 specific 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 Regional and National Wine Committee and finally the Agricultural Ministry – apply for DAC status, which then becomes law by means of a ministerial directive.

a) Two specific regions with focal varieties

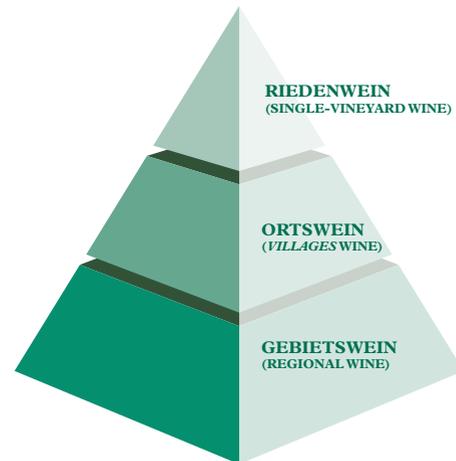
Specific winegrowing regions that do not yet carry DAC status (for example, Wagram or Thermenregion) can theoretically produce Qualitätswein from 40 varieties. Here as well, a few focal grape varieties serve as flagships for regional marketing.

b) Sixteen specific DAC winegrowing regions

When it has been concluded that a region has an established clear focus and that just one or a few selected 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.

There is a clear profiling into three distinct levels observed, regarding many DAC wines: Gebietswein (regional wine), Ortswein (local or *villages* wine), and Riedenwein (single-vineyard wine).

Levels of Origin DAC 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

(e.g. Südsteiermark DAC Kitzeck-Sausal)

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 Côte 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.

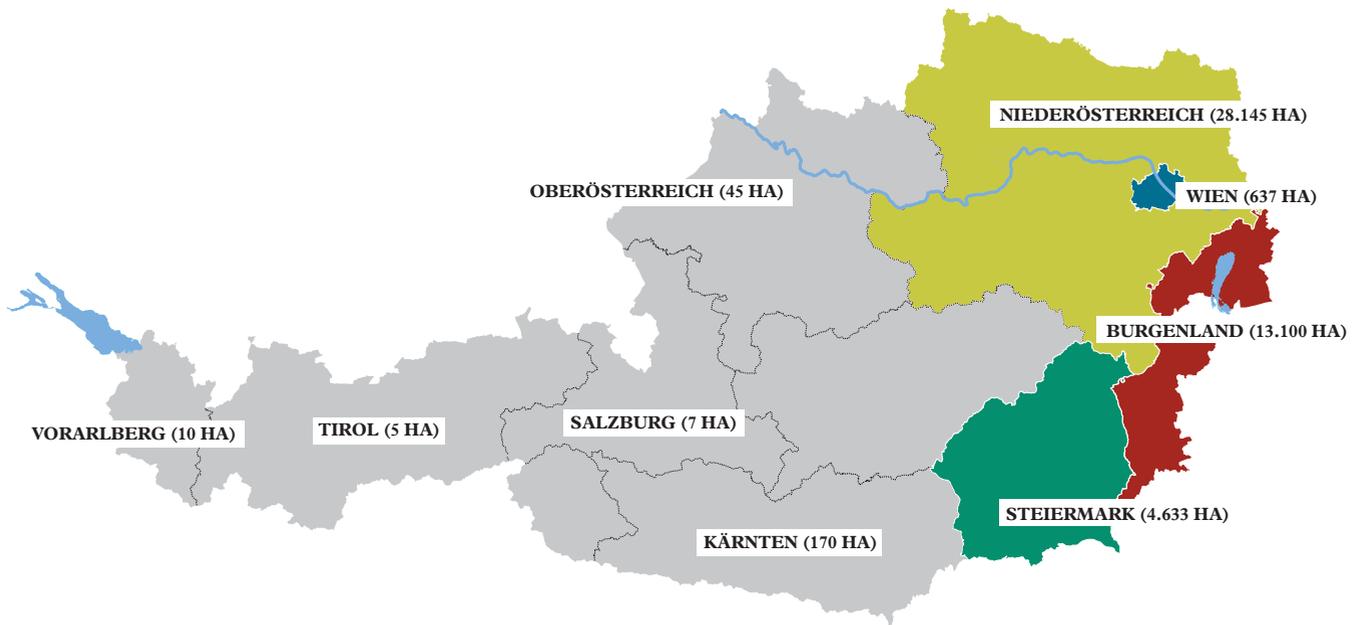
Riedenwein

(e.g. Kamptal DAC Ried Zöbinger Heiligenstein)

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

**Qualitätswein from Generic Regions:
Diversity & Flexibility**

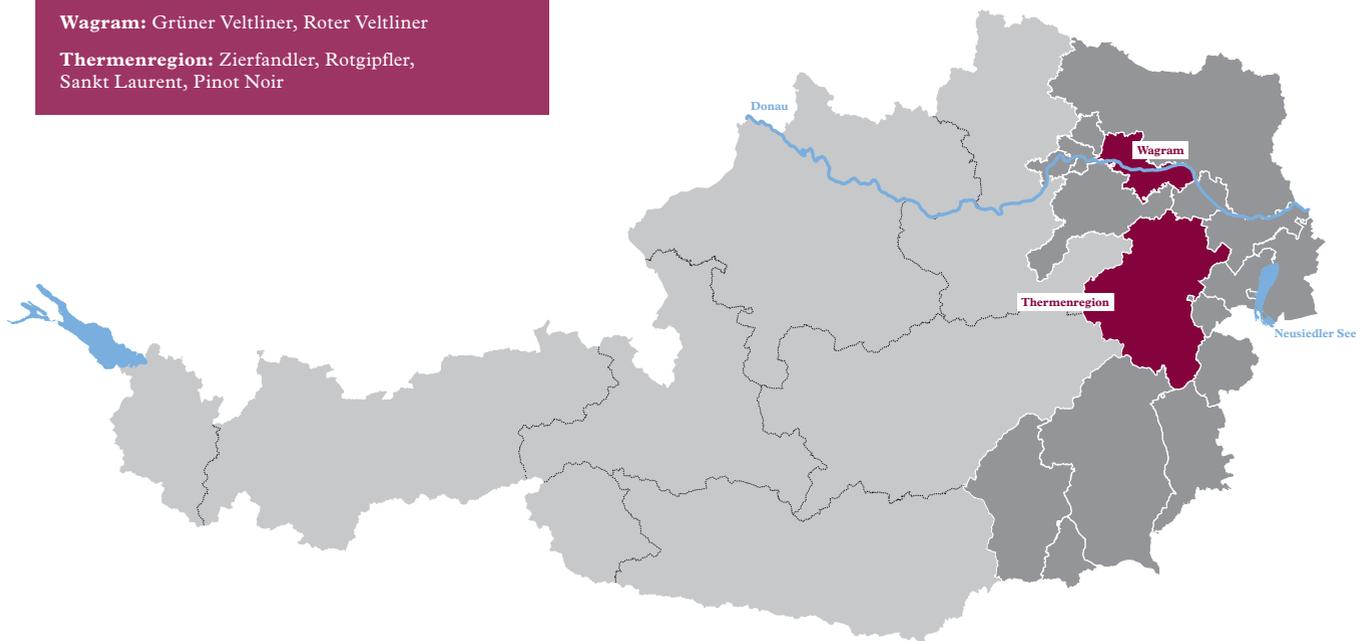


9.2 a)

Two Specific Regions with Focal Varieties

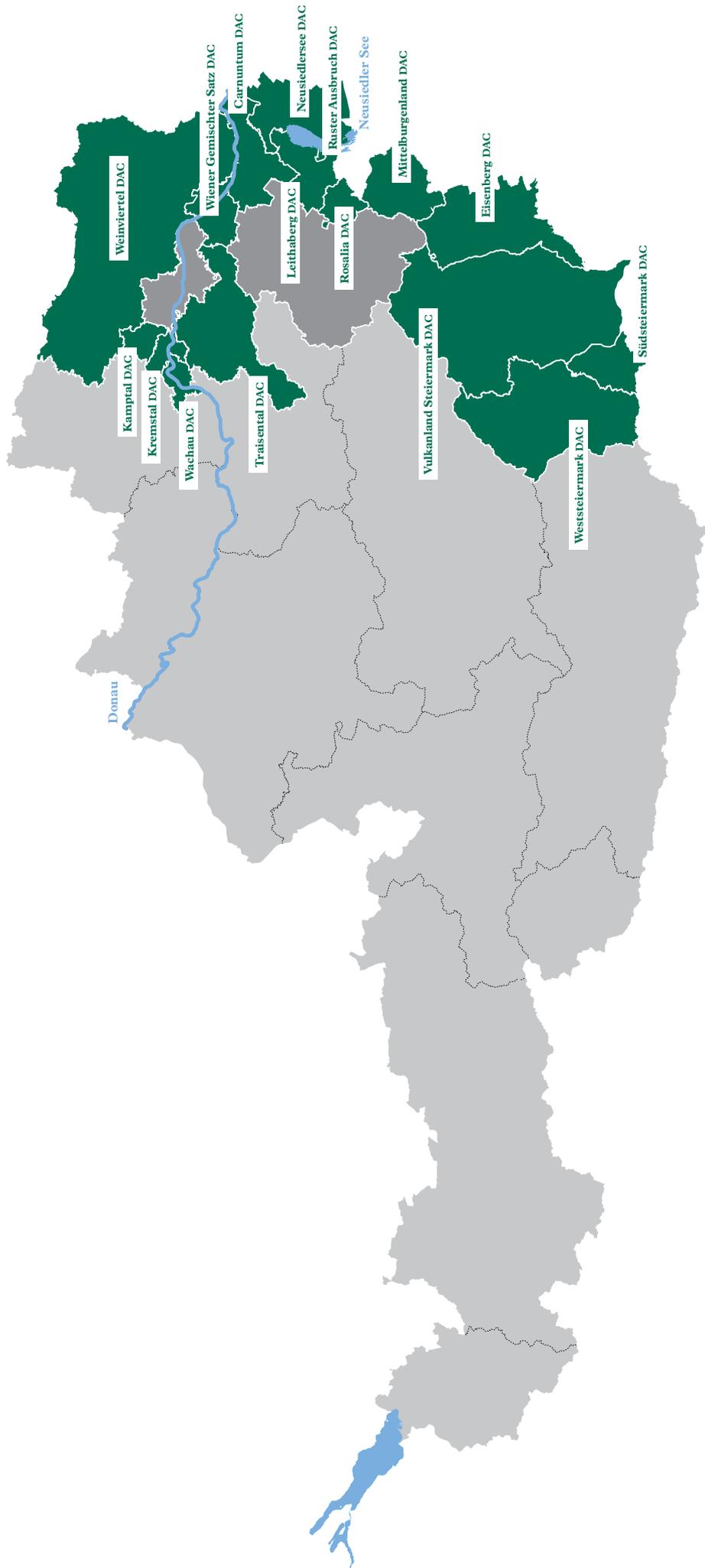
Wagram: Grüner Veltliner, Roter Veltliner

Thermenregion: Zierfandler, Rotgipfler, Sankt Laurent, Pinot Noir



9.2 b)

Sixteen Specific DAC Winegrowing Regions



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).



© Austrian Wine / Anna Stöcher

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 permitted limit for chaptalisation is 2% vol.

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 per-*lend* = bubbling) and Schaumwein (sparkling wine, since schäu-*mend* = 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 rurale*” (Asti) as well as the “*méthode ancestrale*” (“pet nat”), there is only a single fermentation in the bottle, 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 (7,500 l/ha or 10,000 kg grapes/ha).
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 40 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 Ministry of Agriculture, Regions and Tourism has defined 40 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



English: PGI = Protected Geographical Indication;
German: g.g.A. = geschützte geografische Angabe;
French: IGP = Indication Géographique Protégée;
Italian: IGP = Indicazione Geografica Protetta

Landwein

In the Austrian Wine Law, the traditional term “Landwein” replaces the Community law term “Wine with Protected Geographical Indication” (“PGI”).

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.

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 (7,500 l/ha or 10,000 kg grapes/ha) is not exceeded
7. it is free of defects in appearance, smell and flavour.

C) WINE WITH PROTECTED DESIGNATION OF ORIGIN



*English: PDO = Protected Designation of Origin;
German: g.U. = geschützte Ursprungsbezeichnung;
French: AOP = Appellation d'Origine Protégée;
Italian: DOP = Denominazione di Origine Protetta*

a) Qualitätswein



The banderole (red-white-red) must be visible on the capsule of the bottle for all wines above the Qualitätswein level and displays the registered producer number.

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.

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 (7,500 l/ha or 10,000 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 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.

© Austrian Wine / Bernhard Schramm

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 specific winegrowing region of origin (e.g. Wagram), as long as the specific winegrowing region has no DAC Qualitätswein established for other styles of wine. A protected designation of origin solely designated to Prädikatswein exists in the form of Ruster Ausbruch DAC. Neusiedlersee DAC includes Spätlese, Auslese, Beerenauslese and Trockenbeerenauslese along with dry wines. 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 Federal Inspection Number 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 Federal Inspection Number tasting commission before 1 January in the year following the harvest.



frozen Eiswein grapes, © Austrian Wine / Christian Bauer

Beerenauslese

- wine from overripe and *botrytis*-affected grapes
- minimum must weight 25 °KMW (127.3 °Ö)
- The wines may not be submitted to the Federal Inspection Number 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 Federal Inspection Number 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 Federal Inspection Number 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 Federal Inspection Number 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”.

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”).

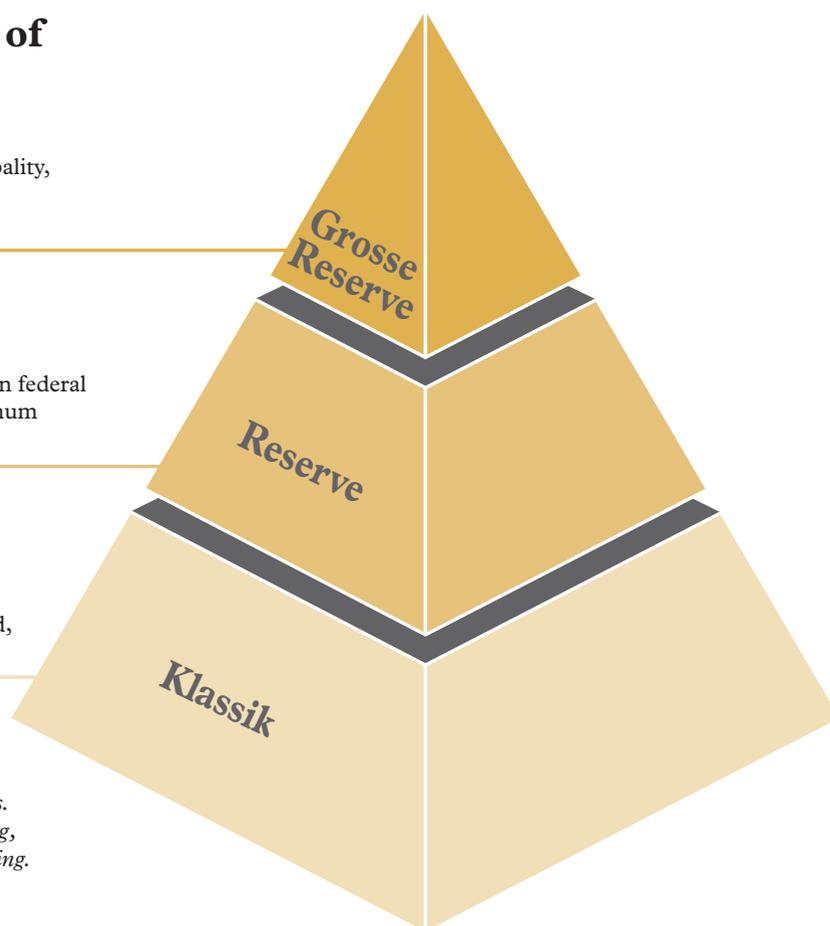
Three-tier Quality Pyramid of Austrian Sekt g.U. (PDO)

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

Grapes hand 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)



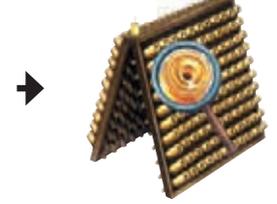
Base wine for Sekt



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



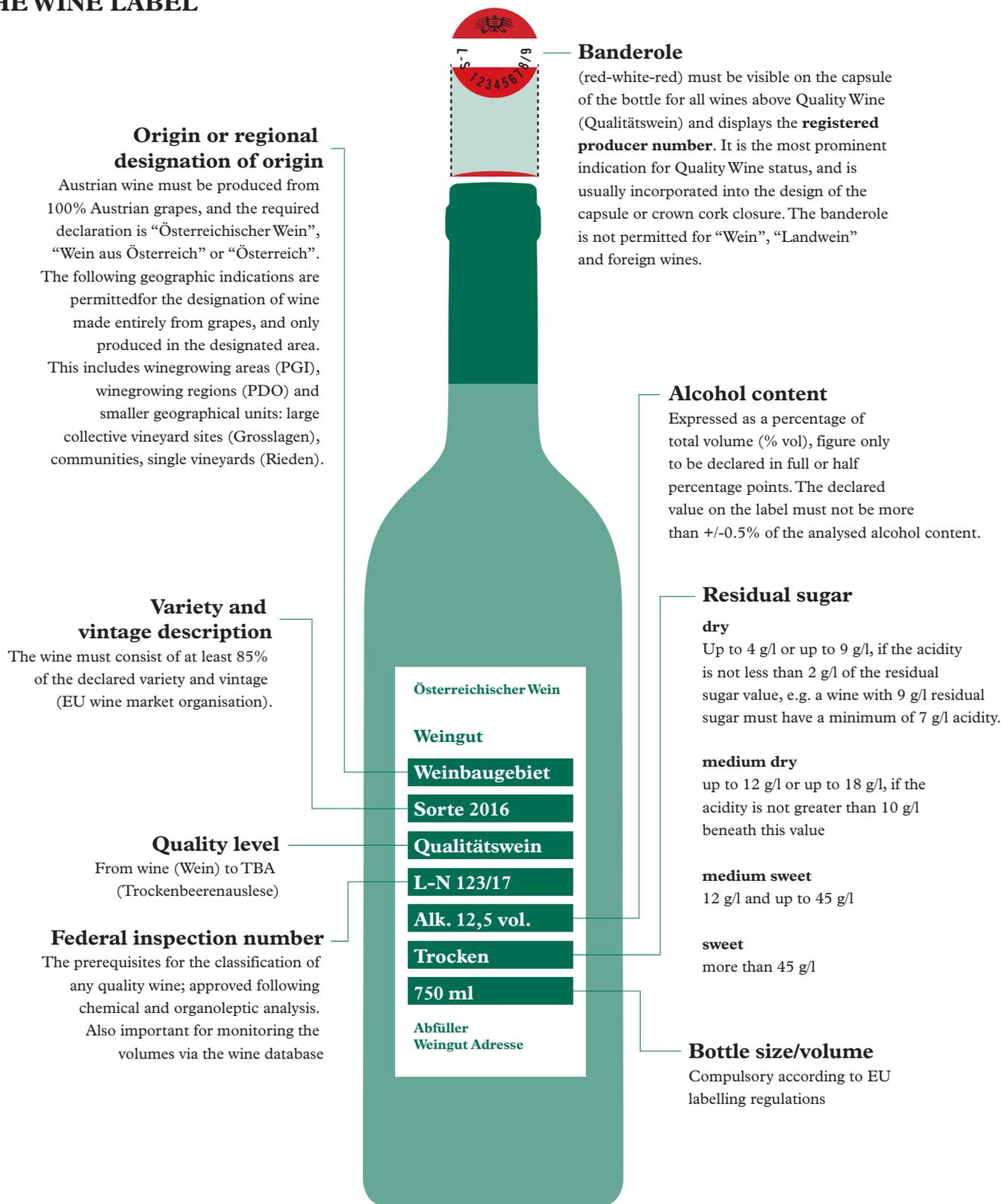
Méthode Charmat

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)

World cultural heritage and nurturing landscape – that’s the Wachau, the narrow Danube valley between Melk and Krems. Here, unmistakably distinctive wines grow on 1,344 hectares, partly on steep terraced hillsides, which as of vintage 2020 may be declared as Wachau DAC. The best vineyard sites yield some of the greatest white wines in the world, with potential for decades of development – especially Grüner Veltliner and Riesling.

 **Possible designations of origin for Qualitätswein:**
Wachau DAC, Kremstal DAC, Kamptal DAC, Traisental DAC, Wagram, Weinviertel DAC, Carnuntum DAC, Thermenregion, Niederösterreich



Vineyard area: 28,145 hectares

The vast Weinviertel made headlines in 2003, when it was the first winegrowing region in Austria to decide upon exclusively marketing its most regionally typical wine under the name of the region, namely its marquee player, the peppery Grüner Veltliner. Since then, the name Weinviertel DAC on the label guarantees peppery-spicy, refreshing Grüner Veltliner in the glass, plus robust reserve wines starting with the 2009 vintage. The entire (very) diverse varietal palette of refreshing white wines, fruit-forward reds and even sweet wine specialties from the Weinviertel can be found labelled with the designation of origin “Niederösterreich”.

Along the Danube from Melk to Klosterneuburg, and along its tributary rivers Krems, Traisen and Kamp, one finds delightful wine villages threaded like a string of pearls. Here, Riesling has positioned itself as a flagship variety alongside Grüner Veltliner. These two standouts express their typical characteristics as Kremstal DAC, Kamptal DAC and Traisental DAC as well as Wachau DAC on the highest quality level (Riedenwein). The steep crystalline slopes of the Wachau Valley metamorphose into loess terraces in the eastern part of the neighbouring Kremstal, which influence the character of the wines in the Traisental and Kamptal to a certain extent – and then especially in Wagram, where in addition to the Grüner Veltliner, Roter Veltliner became a significant factor in the proceedings. In the Kamptal, especially on the Heiligenstein, one finds conglomerates and limestone-free soils, which give the wines their distinctive character. Specialties such as Weissburgunder and Chardonnay – but also elegant red wines – from this part of Niederösterreich round out the colourful picture.



In Pannonian Niederösterreich, south and east of Vienna, some of Austria’s most outstanding red wines are grown, with Zweigelt and Blaufränkisch in Carnuntum forming the basis for DAC wines of robust character. Regionally typical white wines come into play here once again, vinified from Chardonnay, Weissburgunder or Grüner Veltliner. In the Thermenregion, Pinot Noir and Sankt Laurent set the tone for red wine. The white varieties Zierfandler and Rotgipfler are indigenous specialties that are found almost exclusively in this area.

Niederösterreich means marvellous diversity from the expansive 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 wine-growing, 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.

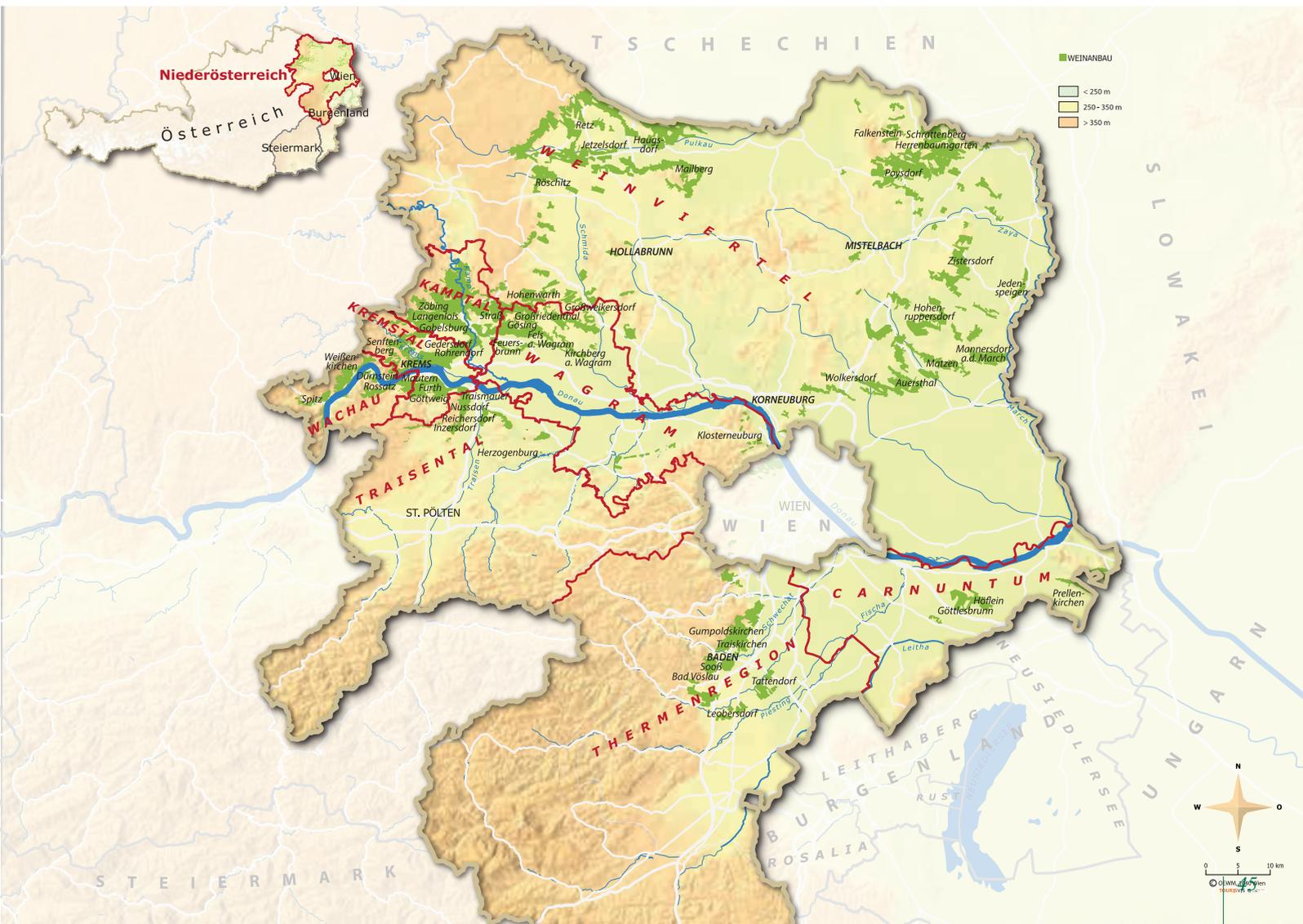
Just over six percent of the vineyards are located on soils overlaying crystalline bedrock of the Bohemian Massif. These areas are dominated by acid gneisses, granites and granulites. Especially in the units with abundant schistose paragneiss, alternation with amphibolite layers is often common and somewhat 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.



© Austrian Wine | Himml

Download map: www.austrianwine.com

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



11.1 WACHAU

World Cultural Heritage coupled with a landscape that is nothing short of inspirational – welcome to the Wachau, the narrow Danube River valley running from Melk to Krems. Extraordinarily distinctive wines grow here on 1,344 hectares, a great many of them on steeply terraced hillsides, wines which may be declared as “Wachau DAC” as of the 2020 vintage. Some of the world’s greatest white wines, with decades of potential for development, are produced from the best vineyard sites, especially from Grüner Veltliner and Riesling.

 **Possible designations of origin for Qualitätswein:**
Wachau DAC, Niederösterreich

 **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

The story of how one of Austria’s most fascinating winegrowing regions came into being is quite an engaging tale: over millions of years, the Danube carved its serpentine path through solid gneisses and amphibolites, and today the soils from the crystalline rocks of the terraces provide great sites for growing Riesling. During the glacial period, when there was little vegetation, blown-in rock dust settled onto the lee side of the mountains, forming loess layers on the eastern face of the crystalline slopes. Many of the greatest, most powerful Grüner Veltliners are grown here. The geologic circumstances and the stone terrace walls – laid out under the aegis of Bavarian monasteries during the Middle Ages to tame the best steep slopes – outline the striking picture of the Wachau’s viticultural landscape. The climate is also quite remarkable here, because two powerful systems – the western Atlantic and the eastern Pannonian – meet in the Wachau – not head-on, but closely interwoven and with considerable tension. Microclimatic zones also come into play, depending upon the individual incline, exposition and terrain, as well as heat-retentive walls and rocks. The hot, dry summers and the severe winters are balanced out by the large water surface of the Danube River. Cool downdrafts from the Waldviertel to the north bring about sizable fluctuations between daytime and nighttime temperatures, especially in the months just before the harvest. From the cooler Spitzer Graben in the west to the warmer Loibenberg in the east, this interplay makes the grapes develop multifoliate aromaticity, perceived in the wines as cool fruit with occasional exotic details.

This unique combination of soil, climate and winegrowers’ craft is recognised with the protected designation of origin “Wachau DAC”. As of the 2020 vintage, there are regionally typical wines offered on three levels: at the Gebietswein and Ortswein levels the diversity of the Wachau is vividly reflected, because in addition to the royal couple Riesling and Grüner Veltliner, the Neuburger, Weissburgunder and Muskateller – among others – also faithfully express their origins in the glass. However, designation of an individual vineyard site (Riedenwein) is reserved for Grüner Veltliner and Riesling only – world-renowned for their exceptional cellaring potential. One special feature at all levels: Wachau DAC may only be harvested by hand.

Since the mid-1980s, the dry white wines – and on rare occasions also rosé wines – of the Wachau have been organised into three cat-



egories according to their natural alcohol content by the regional protection association “Vinea Wachau”. Fragrant light wines up to 11.5% vol. alcohol are called “Steinfeder” (named for the feathery grass *Stipa pennata*). The classic category (11.5–12.5% vol.) has been christened “Federspiel” (an ancient term from falconry). Authoritative reserve wines with a minimum of 12.5% vol. alcohol bear the name “Smaragd”, referring to the frisky emerald-coloured lizards that are particularly fond of frolicking in Wachau vineyards on sunny days. And it is another, further matter of interest to seek out the best addresses for the interplay of vinous and culinary matters in the historic ambience of the wine villages. Elite winegrowers and top restaurateurs can be found at every turn in the Wachau, from Spitz to Weissenkirchen, Joching to Dürnstein and Loiben – and a side-trip to the right bank of the Danube is not to be missed.

Wachau DAC | as of the 2020 vintage



Obligatory
hand
harvest!

QUALITY LEVELS/GRAPE VARIETIES:

Gebietswein: Grüner Veltliner, Riesling, Weißburgunder, Grauburgunder, Chardonnay, Neuburger, Muskateller, Sauvignon Blanc, Traminer, Frühroter Veltliner, Müller-Thurgau, Muskat Ottonel, Roter Veltliner, Gemischter Satz, Pinot Noir, Sankt Laurent, Zweigelt or cuvées made from them

Ortswein: Grüner Veltliner, Riesling, Weißburgunder, Grauburgunder, Chardonnay, Neuburger, Muskateller, Sauvignon Blanc oder Traminer

Riedenwein: Grüner Veltliner, Riesling

VINIFICATION:

Riedenwein: Any form of enrichment is forbidden.

ALCOHOL LEVELS:

not specified

RESIDUAL SUGAR:

not specified

FLAVOUR PROFILE:

Ortswein, Riedenwein: barely perceptible use of wood or none at all

ORIGINS FOR ORTSWEIN:

Loiben, Dürnstein, Weissenkirchen, Joching, Wösendorf, St. Michael, Spitz, Gut am Steg, Viessling, Elsarn, Mühlendorf, Spitzer Graben, Schwallenbach, Willendorf, Groisbach, Aggsbach, Arnsdorf, Rührsdorf, Rossatz, Unterbergern, Mauternbach, Mautern, Baumgarten



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Geology

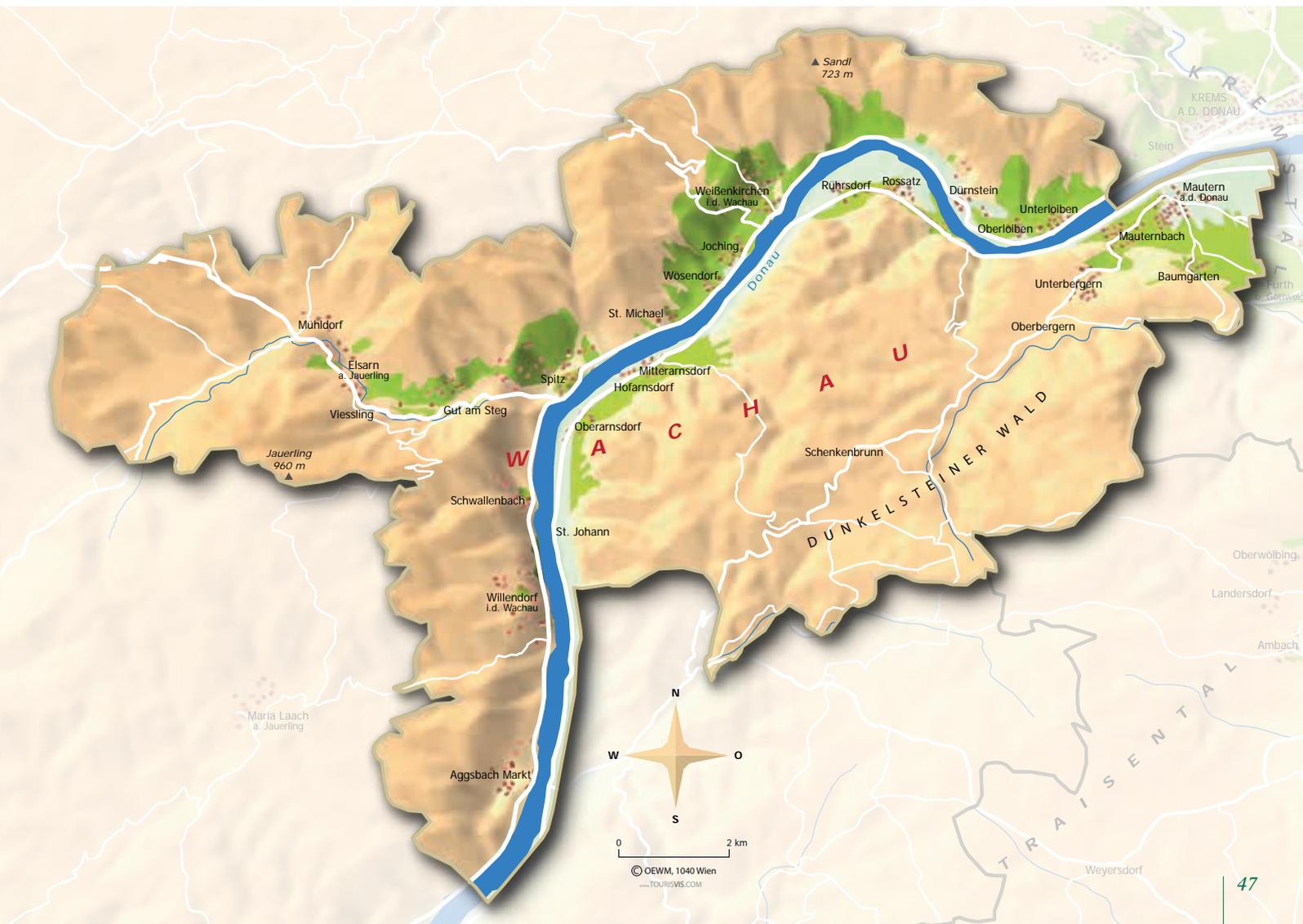
Old, crystalline hard rock such as the various gneisses, amphibolites, marbles and quartzites form the steep slopes of the Danube River valley – above all, the finely folded Gföhler gneiss, widely varied (in terms of material and structure) paragneisses and the solid granodiorite gneiss of Spitz. Dark amphibolites, which alternate frequently as basic strata with paragneiss, trace their origins back to lava from underwater volcanoes. Marble with characteristic grey and white stratification appears in the western Wachau.

In the lower part of the valley flank, an old slide-mass composed of weathered, chaotically compiled rock and blockwork and movement areas smeared with kaolin clay and red clay occurs between Wösendorf and Weissenkirchen. Small remains of gravel, sand, silt and clay – for example on the Spitzer Burgberg and at Weissenkirchen, document the development belonging to the Molasse Zone with alluvial and marine inundations from some 15–30 million years ago.

Loess is also encountered in the Wachau, often as a veil or blanket upon the older rock. Coarse river gravel with a covering layer of fine flooded sediments form the floor of the Danube valley today.



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



11.2 KREMSTAL

The 2,368 hectares of vineyards in the Kremstal – the Krems river valley – are divided into three distinct zones: the historic city of Krems, whose western districts called “Stein” borders directly on the Wachau, then the actual Krems valley with its mighty loess ridges to the east, and finally the little wine villages south of the Danube clustered around the monumental Göttweig Abbey. Since 2007, Kremstal DAC stands for spicy Grüner Veltliner and elegant, mineral-driven Rieslings, which in addition to the refreshing, classic-to-middleweight styles, are released to the market as robust Reserve-category wines.

 **Possible designations of origin for Qualitätswein:**
Kremstal DAC, Niederösterreich

 **Vineyard area:** 2,368 hectares

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

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



In the old (viti-)cultural city of Krems, references to wine are everywhere to be seen: historic granges offer testimony to its great winemaking tradition, which has been handily brought into the modern era by young winegrowers, an innovative cooperative winery and a modern viticultural school.

Geologically related to the westerly adjacent Wachau, soils of weathered primordial rock that are ideal for Riesling prevail in the urban precincts and the surrounding area. The vineyards to the east of the city are quite different. Here vast loess terraces, such as those in the wine villages Rohrendorf and Gedersdorf, not only give the landscape a very special charm, but also shape a somewhat rounder, full-bodied style of Grüner Veltliner. South of the Danube one finds the municipalities of Furth, Palt, Krustetten, Hollenburg, Oberfucha and Tiefenfucha, watched over by the Benedictine Order’s magisterial Göttweig Abbey, founded in 1072 and visible far and wide. In this part of the winegrowing region, many small traditional wine taverns contribute to preserving the quaint and down-home character of the Kremstal.

Like the neighbouring winegrowing regions Wachau and Kamptal, the Kremstal finds itself in an area of climatic confluence and tension. The finely-chiselled river valley is well protected against the cool winds from the north, while the warm air currents of the Pannonian climate zone from the east make themselves keenly felt. Thus, the Kremstal – although situated further west than the Kamptal – benefits from warmer air currents, rendering its wines rather ripe and aromatic in general.

Soil and climate together create excellent conditions for juicy, finesseful white wines, especially those vinified from Grüner Veltliner and Riesling. These form the basis for Kremstal DAC – on the levels of Gebietswein (regional wine), Ortswein (villages wine) and Riedenwein (single-vineyard wine), and also as a Reserve-category variant, one can clearly taste their origins. Many famous single vineyard sites such as Pfaffenberg, Kögl, Wachtberg, Sandgrube, Pellingen, Gebling, Spiegel and Steinbühel produce distinctively characterful wines.

Weissburgunder and elegant, expressive reds make up a pleasant minority in the Kremstal, both released under the designation of origin “Niederösterreich”. This classic winegrowing region on the Danube River also has much to offer in terms of wine tourism and fine dining.

Kremstal DAC | as of the 2007 vintage

GRAPE VARIETIES:

Grüner Veltliner, Riesling

QUALITY LEVELS:

Gebietswein, Ortswein, Riedenwein:

Submission for the Federal Inspection Number from 1 January in the year following the harvest

Kremstal DAC Reserve:

Submission for the Federal Inspection Number from 1 July in the year following the harvest

ALCOHOL LEVELS:

Gebietswein: min. 12.0% vol.

Ortswein: min. 12.0% vol.

Riedenwein: min. 12.5% vol.

Kremstal DAC Reserve: min. 13.0% vol.

RESIDUAL SUGAR: dry

FLAVOUR PROFILE:

Gebietswein, Ortswein, Riedenwein: no dominant *botrytis* flavours, well-balanced, with the concentration typical of the vintage indicated.

Kremstal DAC Reserve: robust in style, pronounced regional character, extremely concentrated and long in the finish; delicate notes of *botrytis* or oak are acceptable.

LABELLING:

Designation of origin (including “Reserve” when applicable) must be stated on the front label (if no back label is available). Indication of the harvest year is obligatory.



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Geology

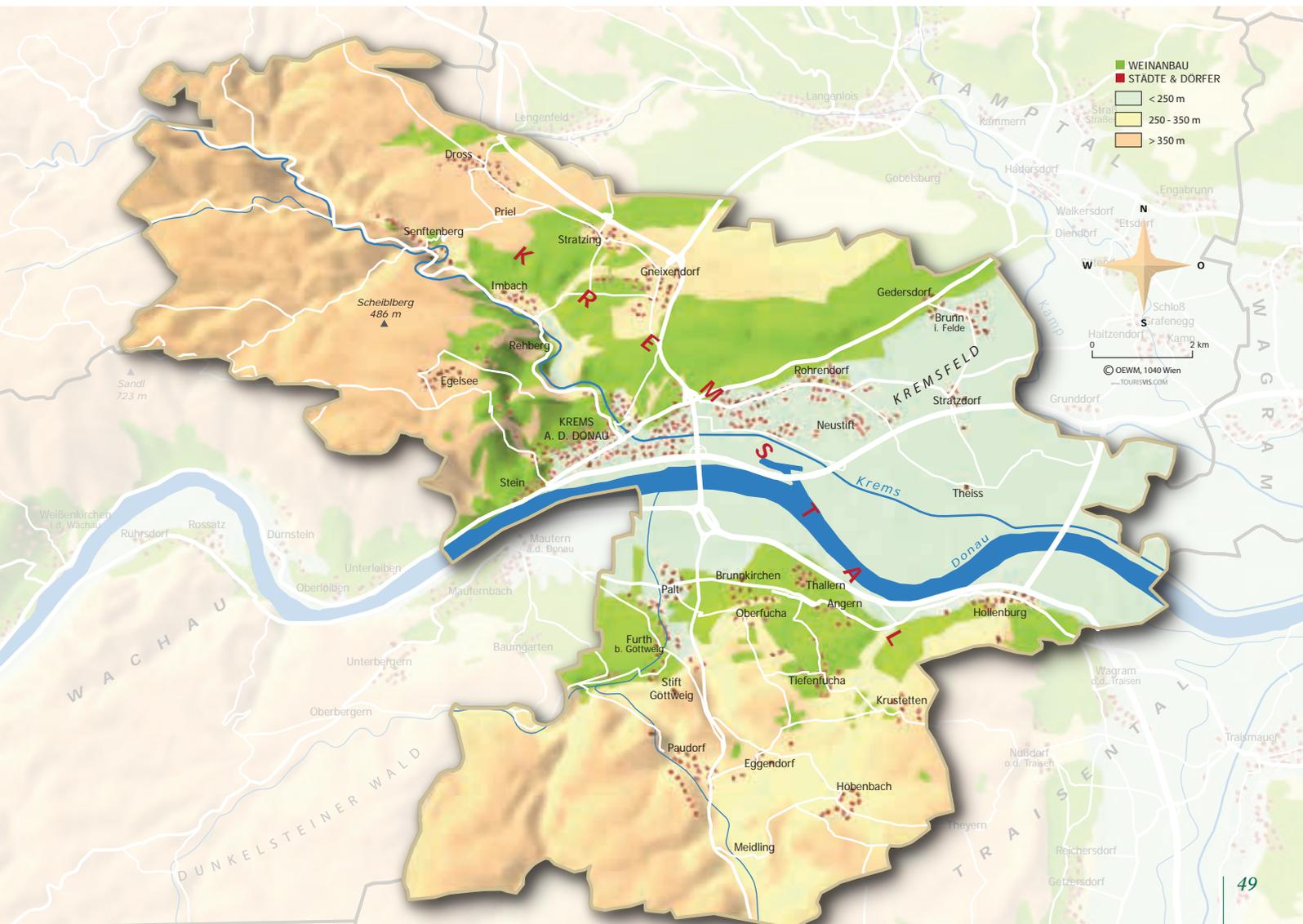
The winegrowing region Kremstal lies on the southeastern arc of the Waldviertel and the Dunkelsteinerwald, formed from crystalline hard rock, and it opens to the east in the Alpine foothills with predominantly loose rock. This position on the downwind side of the crystalline highlands is responsible for widespread and sometimes very deep deposits of loess.

North of the Danube, the slopes are composed of sometimes schistose, sometimes solid paragneiss with amphibolite and granitic gneiss veins, and to the northwest of Gföhler gneiss. South of the Danube, granulite predominates. The bright, very hard granulite is materially related to the Gföhler gneiss, but firmly schistose and laminated.

The loose rock in the region is primarily carbonate in nature, lying in several strata one above the other. It can be found overlaying the crystalline rock and all the older gravel, sands and clays of the Molasse basin sediments that were deposited partly by the primordial sea and partly by rivers, as well as spreading itself atop the Danube terraces. Only the lowest, level vineyard sites close to the gravelly flood plains of the Danube have no loess covering, only a skin of fine inundative sediments.



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



11.3 KAMPTAL

Named for the river Kamp that runs through it, its leading municipality is Langenlois, Austria's largest wine town – and with 3,907 hectares under vines and numerous internationally known top estates, the Kamptal is one of the most successful winegrowing regions in the country. Culture and tourism also enjoy particular prominence here in the region. Since 2008, the name Kamptal DAC stands for Grüner Veltliner or Riesling, either in the classic-to-middleweight styles, or as a robust dry Reserve-category wine.

 **Possible designations of origin for Qualitätswein:**
Kamptal DAC, Niederösterreich

 **Vineyard area:** 3,907 hectares

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

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

The Kamp is a river, some 150km long, which flows north to south and issues slightly east of Krems into the Danube. In the Kamptal – the Kamp river valley – one finds various rock formations, ranging from loess and gravel to striking crystal intrusions to red, feldspar-rich sandstones and conglomerates on the famous Heiligenstein. These four types of rock form the basis for a colourful geological patchwork that unfolds throughout the region, testifying to ancient seas and fiery volcanoes, primordial realignment of riverbeds and dust blown in during the ice ages. So it comes as little surprise that the wines from the Kamptal – characterised by differences in exposition, elevation and soil – exhibit very distinctive and individualistic character. One particularly special feature is the 270 million-year-old Permian desert sandstone with volcanic elements on the Heiligenstein. And although 'heilig' might mean 'holy' in German, the name actually refers to the 'hellish' sunshine, which makes for a hot, dry microclimate.

On the steep terraces that crowd the southern slope of the hillside – so steep that no permanent covering of loess could remain – it is mainly Riesling vines that root deeply, producing powerful, mineral-driven and (above all) extremely long-lived wines. Toward the Danube, the soil formations of the vineyards changes; here, refreshing and classic but also very robust wines from Grüner Veltliner find ideal conditions on the broad loess and loam terraces. The classic Kamptal DAC on the Gebietswein and Ortswein levels manifests itself in both Grüner Veltliner and Riesling as a fresh, dry white wine with personality; pleasantly light on its feet and yet exhibiting concentrated structure. The great robust Riedenweine and Reserve wines are, with their rich character and appreciable depth, are unmistakable expressions of their origins. In addition, white and red wines of the Pinot family as well as the Blauer Zweigelt show their finer aspects here, marketed under the designation 'Niederösterreich'.

In terms of climate, the dynamic tension that arises in the Kamptal between the hot, Pannonian basin in the east and the cool Waldviertel to the northwest is quite noticeable, and this fresh breath can also be felt in the wines. Interplay between the heat of the day and the substantially lower nighttime temperatures imparts great aromatic finesse and lively acidity to the grapes.



Here as well, a wine museum known as the Loisiium has become a popular, unique and distinctive attraction for wine tourists. Above ground it offers a futuristic visitor centre together with a vinothèque featuring regional wines, while underground a mystically-staged wine experience with light and sound follows along centuries-old pathways. In addition to the town of Langenlois with its associated municipalities of Schiltern, Gobelsburg, Haindorf and Zöbing, and the important viticultural community Strass im Strassertal, there are numerous smaller wine villages such as Etsdorf, Hadersdorf, Kammern, Lengenfeld and Schönberg.

Kamptal DAC | as of the 2008 vintage

GRAPE VARIETIES: Grüner Veltliner, Riesling

QUALITY LEVELS:

Gebietswein, Ortswein:

Submission for the Federal Inspection Number from 1 January in the year following the harvest

Riedenwein:

Submission for the Federal Inspection Number from 1 March in the year following the harvest

Kamptal DAC Reserve:

Submission for the Federal Inspection Number from 1 July in the year following the harvest

ALCOHOL LEVELS:

Gebietswein: min. 11.5% vol.

Ortswein: min. 12.0% vol.

Riedenwein: min. 12.5% vol.

Kamptal DAC Reserve: min. 13.0% vol.

RESIDUAL SUGAR: dry

FLAVOUR PROFILE:

Gebietswein, Ortswein, Riedenwein: no dominant *botrytis* flavours, well-balanced, with the concentration typical of the vintage indicated.

Kamptal DAC Reserve: robust in style, pronounced regional character, extremely concentrated and long in the finish; delicate notes of *botrytis* or oak are acceptable.

LABELLING:

Designation of origin (including "Reserve" when applicable) must be stated on the front label (if no back label is available). Indication of the harvest year is obligatory.



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Geology

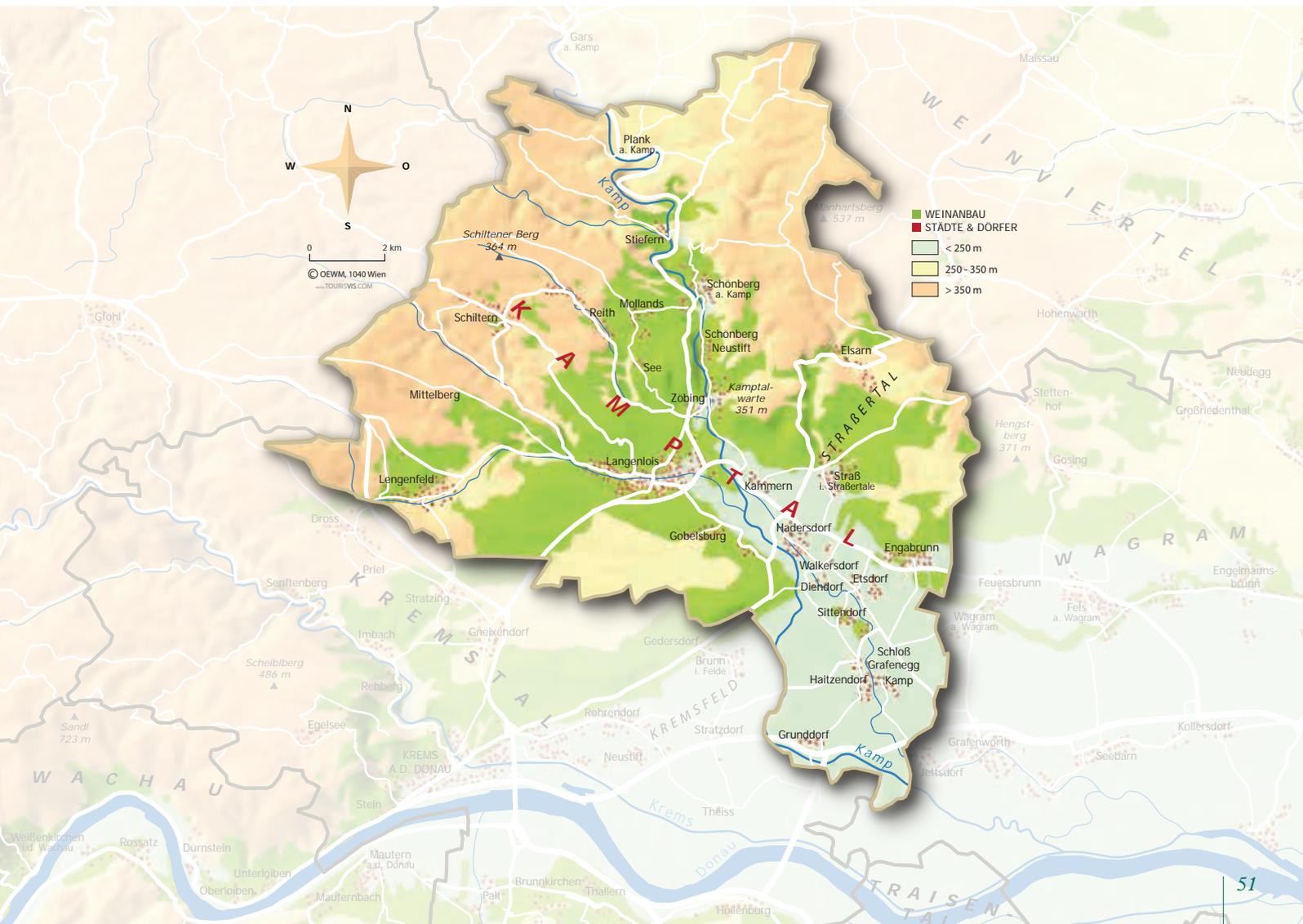
The south-facing winegrowing region comprises geologically expressed rock of the Variscan orogeny and the Molasse basin. The Molasse basin shows evidence of development from a body of water known to geologists as the Paratethys Sea to a river landscape, shaped by the overlapping influences of the three river systems Kamp, Traisen and Danube.

In the north, diverse and predominantly acidic crystalline rock similar to that of the Wachau and Kremstal dominate. Sunk into a wedge within it from the Heiligenstein towards the northeast, an ensemble of stone unique in Austria comes to light: in this tectonic trench, the initial erosive remains of the erstwhile high mountains of the Bohemian Massif can be found. They consist of conglomerates, sandstones, arkoses (red, feldspar-rich sandstones) and shale clays formed about 320 to 250 million years ago, mostly in a dry-hot climatic period as flash-flood sediments from the old mountains poured down into the foothills. As a special feature in the conglomerate, rhyolite rubble can be found, bearing witness to volcanic eruptions.

In the Kamptal as well, glacial-period loess is the stone and soil with the largest distribution in the vineyards.



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



11.4 TRAISENTAL

Traisental is one of the youngest winegrowing regions in Austria – it exists in its present form only since 1995. It is also one of the smallest in the country with approximately 815 hectares under vines, but in one respect has a commanding presence: in Traisental the Grüner Veltliner calls the tune. Fixed points in the small wine villages are provided by the homey traditional tavern known as the Buschenschank, while historic towns like Traismauer or Herzogenburg provide fascinating excursions into the past. Fruit-driven and spicy Grüner Veltliner and robust, mineralic Riesling have been released to the market under the designation Traisental DAC beginning with the 2006 vintage.

 **Possible designations of origin for Qualitätswein:**
Traisental DAC, Niederösterreich

 **Vineyard area:** 815 hectares

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

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



The landscape of the Traisental wins favour in the eye of the beholder with its gentle hills and diminutive vineyards. Fertile fields which arise from the banks of the clear Traisen – one of three tributaries of the Danube giving their name to winegrowing regions – gradually give way to small terraced parcels of vines. The distinctive nature of wines from the Traisental is due in good part to the terroir, soils predominantly composed of calcareous sedimentary rock. These challenge the vines to dig their roots deeper, and give the wines an individualistic profile with robust body and firm backbone. The mixture of eroded debris, sands and other sediments in the region characterises the foreland of the Alpine-Carpathian arc. The mother material of the Traisental's soils consists primarily of clay, marl, sand or sandstone, gravel, conglomerates and limestone. This makes minerality the feature that conveys the flavour, supports the acidity and thus promotes the longevity of the wines. Special climatic factors – Pannonian influences from the east and, at the same time, cold air from the foothills of the Alps – bring warm days and cool nights, thus ensuring very fine aromaticity and spicy finesse.

In no other Austrian winegrowing region does the Grüner Veltliner claim such a high proportion of available vineyard area: with around 60%, the Traisental is undisputedly number one. These wines can be described as fresh, fruity and spicy, as well as showing backbone and finesse. Extremely long-lived Reserve wines with their robust texture and body – from great vineyard sites such as Zwirch, Berg, Alte Setzen, Hochschopf, Sonnleiten or Fuchsenrand – have won fame both at home and abroad. The second most important variety of the Traisental is the Riesling, with some 6% share of the vineyards. These are elegant, powerful and aromatic wines with a distinctive mineral note. Regionally typical wines from these two varieties have been allowed to bear the “Traisental DAC” appellation of origin – and, where appropriate a village or vineyard name – on the label, since the 2006 vintage. The remaining two-thirds of the Traisental's vineyards offer a home to a broad palette of varieties, from Chardonnay to Zweigelt, marketed with the designation of origin “Niederösterreich”.

The Traisental is an attractive destination for outings, inviting to wine lovers, hikers, cyclists and those interested in all aspects of culture. The discovery of grape seeds from the early Bronze Age confirm the region's more-than-ancient wine tradition, which

dates back well before the advent of Roman viticulture. A modern cultural program of multifoliate variety is offered by nearby Sankt Pölten, capital city of the federal state of Lower Austria. From this southernmost point of the winegrowing region, many paths open up into idyllic villages with their wine estates and traditional taverns: from Statzendorf, Unterwölbling and Oberwölbling to Nussdorf, Reichersdorf, Getzersdorf and Inzersdorf, to Stollhofen, Frauendorf and Gemeinlebarndorf.

A new generation of dynamic winemakers is fully aware of the importance of the Traisental's DAC wines as ambassadors of the region. These estates make a significant contribution to promoting their unmistakable style of wine well beyond the borders of Austria, and are becoming increasingly successful in export markets and are favourites of the international trade press.

Traisental DAC | as of the 2006 vintage

GRAPE VARIETIES:
Grüner Veltliner, Riesling

QUALITY LEVELS:
Gebietswein, Ortswein, Riedenwein: Submission for the Federal Inspection Number from 1 January in the year following the harvest
Traisental DAC Reserve: Submission for the Federal Inspection Number from 1 July in the year following the harvest

ALCOHOL LEVELS:
Gebietswein: min. 11.5% vol.
Ortswein: min. 12.0% vol.
Riedenwein: min. 12.5% vol.
Traisental DAC Reserve: min. 13.0% vol.

RESIDUAL SUGAR: dry

FLAVOUR PROFILE:
Gebietswein, Ortswein, Riedenwein: no dominant *botrytis* flavours, well balanced, with concentration typical of the vintage indicated.
Traisental DAC Reserve: robust in style, pronounced regional character, extremely well concentrated and long in the finish; delicate notes of *botrytis* or oak are acceptable.

LABELLING:
Designation of origin (including “Reserve” when applicable) must be stated on the front label (if no back label is available). Indication of the harvest year is obligatory.



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Geology

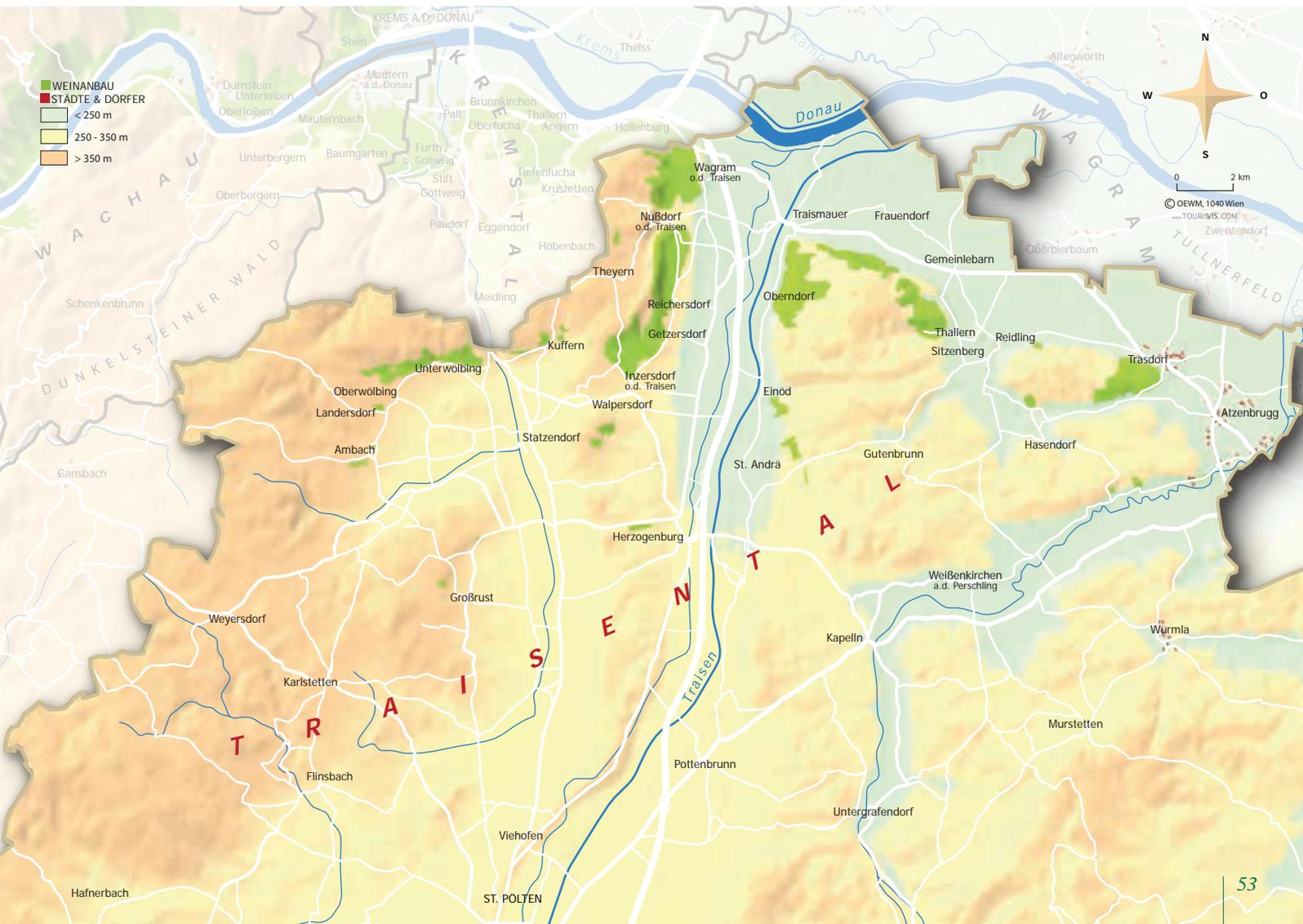
The most prominent geological element is coarse, calcareous-dolomitic gravel deposited here by the primordial river Traisen some 16 million years ago from the nascent Limestone Alps and poured into a delta of the ancient Paratethys Sea. Most of the gravels are solidified into conglomerates, occurring most notably in the heights on the western slope of the valley. On the right side of the valley the older, so-called Onco-phora strata are dominant, and are today referred to as the “Traisen formation”. These are calcareous, more or less silty and sometimes marginally hardened sands, in which the eponymous seashell “Onco-phora” is to be found; conglomerates appear locally. However, the two units together form only about 20% of the substratum in vineyard soils.

The vast majority of the vineyard land grows on loess, which is frequently interspersed on the left valley slope with sedimentary conglomerates.

In the westernmost part of the winegrowing region, the crystalline subsoil of the Dunkelsteiner Wood appears with bright and hard granulite, forming acidic vineyard sites except for places where loess was blown in to cover it.



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



11.5 WAGRAM

The winegrowing region formerly known as *Donauland* was rechristened *Wagram* in 2007. In this region, 2,720 hectares of vineyards spread out over two significantly different zones: the actual *Wagram* north of the Danube borders the *Kamptal*, a massive level terrain extending about 30 km to the east. South of the Danube one finds the little wine villages of the *Tullnerfeld*, but also the historic wine town *Klosterneuburg*, right at the gates of Vienna.

 **Possible designations of origin for Qualitätswein:**
Wagram, Niederösterreich

 **Vineyard area:** 2,720 hectares

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

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



Natural conditions in the northern segment adhere to a uniform geologic and climatic profile, which offers the best possible conditions for the vinification of rich and aromatic wines. In many vineyards, loess blown in during the glacial periods covers the subsoil of marine deposits (*Wagram* comes from the word “*Wogenrain*”, which means roughly “*surfside*”) and alluvial gravels, shaping the landscape.

First and foremost, it is Grüner Veltliner that ripens here into hearty and spicy wines that combine substance with drinking pleasure, both in the classic dry versions as well as the great, characterful reserves. The autochthonous varietal specialty Roter Veltliner delivers elegant and distinctive white wines, which are particularly ageworthy when yields are kept low.

However, it is not all about the white: some of the richest red wines in Niederösterreich are found at the leading estates, especially vinified from Blauer Zweigelt and Blauburgunder. And the nobly sweet segment is well represented by Eiswein from the environmentally conscious community Grossriedenthal.

The self-confidence of successful winegrowers rubs off on the whole *Wagram*, a boost in motivation for further quality improvement on a broad basis, supported by tourism and the hospitality industry, which also have great importance here. The villages Feuersbrunn, Fels, Kirchberg (with the regional *vinotheque Weritas*) and Grossriedenthal are home to engaged and dedicated wine estates, which have long gone beyond the status of being an insider tip.

Klosterneuburg: wine, pleasure, culture

Austria's largest private wine estate *Stift Klosterneuburg* (*Klosterneuburg Monastery*) has written wine history on the grand scale. With state-of-the-art management and technological support in a proportionate framework, its status as role model will persist well into the future. Another of these is the *Höhere Bundeslehranstalt für Wein- und Obstbau* (*Federal College for Wine and Pomology*) – the world's first school of viticulture (founded in 1860), which transmits wine knowledge on an international level to the next generation. In addition, the breadth of the wine town's enterprises ranges from small family run *Heurigen* wine taverns to large *Sekt* producers, all in direct proximity to the capital Vienna.



Geology

North of the Danube, loess is the dominant type of soil. It almost completely covers the substratum of crystalline rock, silty-argillaceous marine deposits of the Molasse basin and terrace gravels from the glacial periods. The yellowish and farinaceous, consistently calcareous-dolomitic rock dust can be up to several metres deep in some places here. In the northern, higher-up and hilly part of the winegrowing region, vineyards are planted on sandy-gravelly soils, on the so-called Hollabrunn-Mistelbach formation. This marks an earlier course of the Danube River, about 10 million years old. In many instances, these gravels bear a topsoil of clay.

South of the Danube, vineyards are situated upon various types of rock of the Molasse Basin, up to where one meets the large collective vineyard site Klosterneuburg to the east.

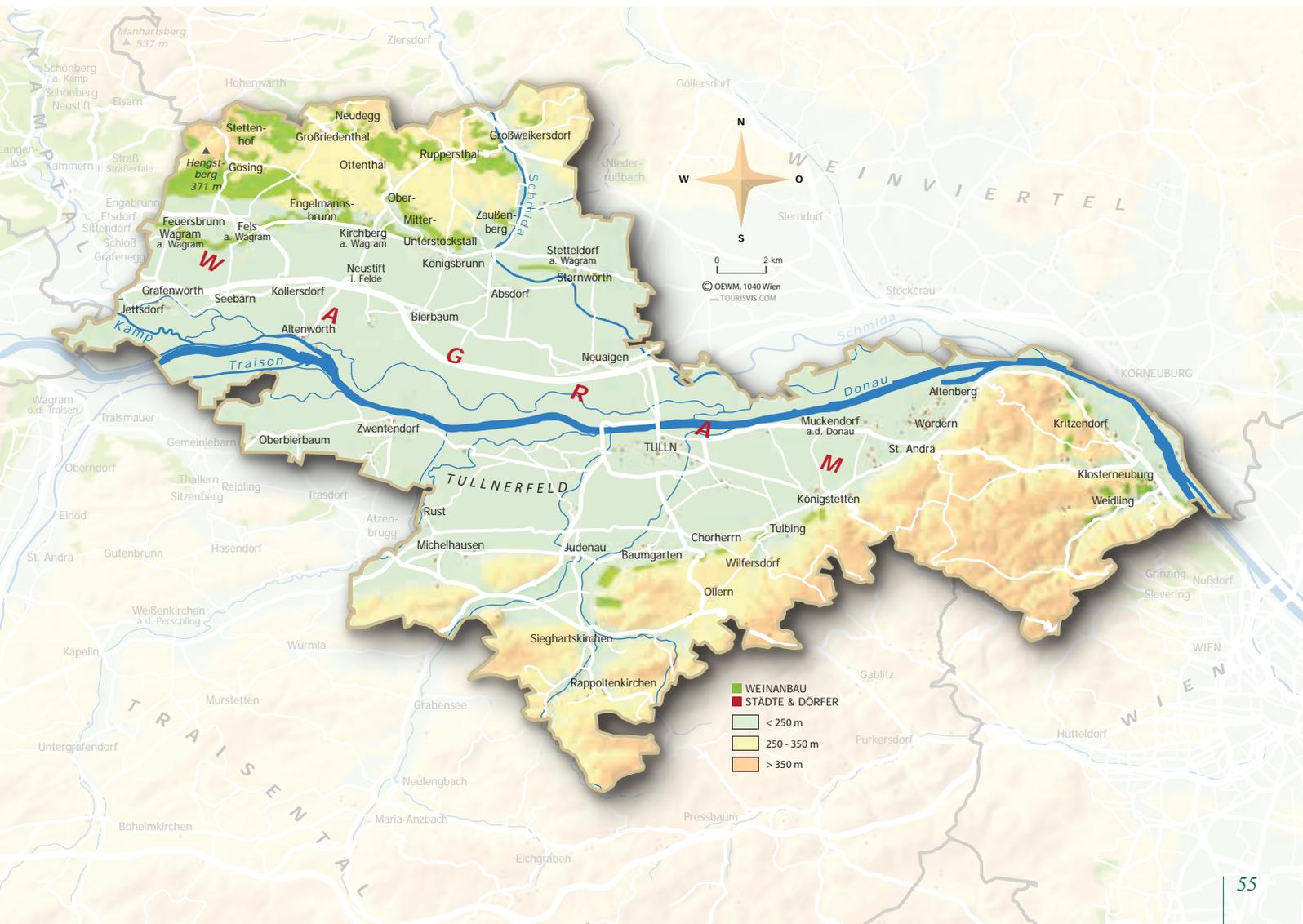
Its individual vineyards are planted on varieties of calcareous flysch. Flysches are distinctive, often repetitive sequences of sandy, silty, and argillaceous stone, as well as marl. They date back to sub-marine mudslides that poured into the depths of the primordial ocean. The northeast-facing slopes are sheathed in fine-grained, more or less carbonate loams.



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11.6 WEINVIERTEL

The Weinviertel is a solid presence in the mind of every Austrian wine lover, but the level of awareness with regard to Austria's largest wine-growing region is also growing in the international perspective – the region covers an impressive 13,858 hectares and produces a substantial variety of wines. But the primary recipe for success is a grape variety called Grüner Veltliner, especially when expressing its regionally typical characteristics as Weinviertel DAC and Weinviertel DAC Reserve or Grosse Reserve.

 **Possible designations of origin for Qualitätswein:**
Weinviertel DAC, Niederösterreich

 **Vineyard area:** 13,858 hectares

 **Principal grape variety:** Grüner Veltliner

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

Austria's largest specific winegrowing region (13,858 hectares) extends from the Danube River in the south to the Czech border in the north, from the Manhartsberg in the west to the Slovak border in the east. But the Weinviertel is not a homogeneous area. Due to a combination of various factors – especially with regard to climatic influences and geological conditions – the region can be subdivided into three parts and, in addition to the flagship Grüner Veltliner, there is indeed a handsome fleet of other grape varieties.

In the western Weinviertel, every vinous adventurer should head for two “islands”, starting in the countryside around Retz, with its extensive cellar complexes under the old town, which serve as a vivid reminder of the historical importance of the wine trade there. Here, the dry microclimate has always favoured red wine production. In the Pulkau Valley around the towns of Jetzelsdorf and Haugsdorf and in the broad kettle of Mailberg, fruit-forward Zweigelt and Blauer Portugieser flourish. An anchor point for white wine lovers is provided by another “island”, here formed from granite around Röschitz, where Grüner Veltliner and Riesling develop remarkable finesse thanks to flavour-influencing formations of primordial rock.

Winegrowers in the northeastern part of the Weinviertel around Poysdorf produce spicy Grüner Veltliner for the most part, along with refreshing Welschrieslings and rich Pinot-family whites. The limestone cliffs of Staatz and Falkenstein mark the northern boundary of the Weinviertel, with Moravia, creating excellent conditions for fruit-forward, mineral-toned wines. The villages of Herrnbaumgarten and Schrattenberg, north of Poysdorf, are ideally suited to yielding expressive red wines thanks to their basin-like topography. Just north of Vienna, the winegrowing community of Wolkersdorf is noted for classic Weinviertel DAC, and the region on the slopes of the Bisamberg must be highlighted as the source for savoury Rieslings.

Further to the southeast, on the Marchfeld border between Auersthal and Mannersdorf, the influence of the Pannonian climate zone is clearly noticeable. In conjunction with the microclimate on the March River, the best conditions prevail for often producing somewhat rounder Grüner Veltliner, Rieslings, Pinot-family wines and aromatic types such as Traminer – all the way up to high Prädikat levels.



Despite this diversity, Grüner Veltliner remains the undisputed marquee player in the world of Weinviertel wine: almost 6,700 hectares under vines mean not only half of Austria's entire stock inventory, but accounts for nearly half worldwide as well. This notwithstanding – and also with all the different types of soil and significant distances between the wine villages – the Weinviertel type of Veltliner can be recognised by a piquant “peppery” note, the so-called “Pfeffer!”. Alongside the scents of green and white – and when riper, black – pepper comes a fruit-forward bouquet and fresh acidity. As of the 2002 vintage, this characteristic trio defines the parameters for the regionally typical Weinviertel DAC, the first protected designation of origin in Austria. In addition to the classic and dry, refreshing version, the powerful variant Weinviertel DAC Reserve also became available with the 2009 vintage. The additional designation “Grosse Reserve” can be used if all the conditions for a Reserve are met and the wine is allowed even more time to mature.

Weinviertel DAC

Weinviertel DAC as of the 2002 vintage; Weinviertel DAC Reserve as of the 2009 vintage; Weinviertel DAC Grosse Reserve as of 2020

GRAPE VARIETY: Grüner Veltliner

QUALITY LEVELS:

Weinviertel DAC: Submission for the Federal Inspection Number from 1 January in the year following the harvest

Weinviertel DAC Reserve: Submission for the Federal Inspection Number from 15 March in the year following the harvest

Weinviertel DAC Grosse Reserve: Submission for the Federal Inspection Number from 1 November in the year following the harvest

ALCOHOL LEVELS:

Weinviertel DAC: min. 12.0% vol.

Weinviertel DAC Reserve & Grosse Reserve: min. 13.0% vol.

RESIDUAL SUGAR:

Weinviertel DAC: max. 6 g/l

Weinviertel DAC Reserve & Grosse Reserve: dry

FLAVOUR PROFILE:

Weinviertel DAC: fruity, spicy, peppery; with no notes of *botrytis* or oak

Weinviertel DAC Reserve & Grosse Reserve: dry, powerful, spicy; subtle notes of *botrytis* or oak are permitted

LABELLING: The designation “Weinviertel” is also to be mentioned on the label, which does not have to contain all mandatory information (front label, if there is a back label), possibly without the addition “DAC”.



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Geology

At the edge of the Waldviertel, vines stand on the acidic granite of the Moravicum, which decomposes into quartz-rich sand. To the east one finds two basins of loose rock. They are separated by the ridges of the Leiser Mountains and the Waschberg zone's striking cliffs of bright, hard limestone. The central part of the Weinviertel also includes flysch with calcareous sandstones and marl on the Bisamberg in the south, with mostly acidic, quartz-rich sandstones and clays on the eastern edge of the Korneuburg Basin.

To the west of the Waschberg zone is the Molasse Basin, with sands, gravel, argillaceous silt and the distinctive feature of diatomaceous earth on the one hand, with the wide gravelly downs of the primordial Danube on the other.

The region to the east of the Waschberg zone is part of the Vienna Basin, also predominantly composed of loose, mostly limestony rocks such as gravel, sand and argillaceous silt. Solid limestones or chalky sandstones only occur locally in both basins.

More than half of the vineyards are growing on loess, the glacial-period rock dust that can blanket all older varieties of rock in different depths and then also provides limestone content on acidic substrata.



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11.7 CARNUNTUM

For many years now, archaeologists have been presenting evidence of ancient Roman culture, coming to light within the historic area of Carnuntum. But the viticultural treasures produced from its approximately 906 hectares of vineyards are equally as impressive, especially for regionally typical red wines from Zweigelt and Blaufränkisch. Chardonnay, Weissburgunder and Grüner Veltliner also produce DAC white wines of impressive character in Carnuntum.

 **Possible designations of origin for Qualitätswein:**
Carnuntum DAC, Niederösterreich

 **Vineyard area:** 906 hectares

 **Principal grape varieties:** Chardonnay, Weissburgunder, Grüner Veltliner, Zweigelt, Blaufränkisch

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

The winegrowing region Carnuntum reaches eastward from Vienna to Austria's border with Slovakia. The vineyards spread out south of the Danube across three hilly landscapes: the Leitha Range, the Arbesthaler Hills and the Hainburger Mountains. Named after the Roman military installation and the civilian/administrative city that grew around it, Carnuntum offers ideal conditions for viticulture with its heavy loam and loess soils, as well as with some sandy-gravelly vineyard sites.

The Pannonian climate with its hot summers and cold winters, the nearby Danube River and temperature-regulating Lake Neusiedl harmonise together in allowing grapes to ripen fully. A young generation of winegrowers has been able to harness this natural potential and, within a short space of time, lead the region to excellence: especially with attractive red wines that marry fruit and elegance. Modern in style, but remaining distinctive and committed to the expression of their origins.

In 2019, Carnuntum was finally granted DAC status. Consequently, only wines that express regional typicity and a clear sense of their origins may bear the name of the winegrowing region on the label. Carnuntum will henceforth adopt the three-level pyramid of origins: Gebietswein (regional wine), Ortswein (villages wine) and Riedenwein (single-vineyard wine). Zweigelt and Blaufränkisch, the latter focussed on the Spitzerberg in the east, distinguish themselves particularly among the red varieties. Cuvées may contain up to a third of other red Qualitätswein grape varieties, such as Sankt Laurent, Cabernet Sauvignon or Merlot.

Carnuntum DAC also proves a consistent source for well-structured and robust white wines: Chardonnay, Weissburgunder and Grüner Veltliner are the designated white DAC varieties. As with DAC reds, white cuvées may contain up to a third of other white Qualitätswein grape varieties.

All wines that do not fall into the typical Carnuntum DAC profile of origins are released to the market with the designation of origin "Niederösterreich".

The region's strategic orientation with respect to tourism is every bit as progressive as the wines, which will prove an essential factor in promoting wine sales. The proximity of the gloriously restored



Marchfeld palaces, the interactive Carnuntum Archaeological Park, the Donau-Auen National Park – and last but not least the catchment area of the Slovak capital Bratislava – open up numerous opportunities to acquaint visitors and guests with the manifold excellence of Carnuntum's wines.

Wine villages such as Göttlesbrunn, Höflein or Prellenkirchen – also known for their numerous cozy traditional wine taverns (the local *Buschenschank*) – have always been attractive for day-trippers, especially because of the proximity to Vienna, and the hospitality industry is making great strides in popularity. In Carnuntum, wines typical to the region are at the top of the wine lists, as they offer an excellent match for the local cuisine.

Carnuntum DAC

GRAPE VARIETIES:

White: Chardonnay, Weissburgunder, Grüner Veltliner (cuvées must be composed from a minimum 2/3 of these varieties, and the rest from Qualitätswein varieties)

Red: Zweigelt, Blaufränkisch (cuvées must be composed from a minimum 2/3 of these varieties, and the rest from Qualitätswein varieties)

QUALITY LEVELS:

Gebietswein

Ortswein: Submission for the Federal Inspection Number from 15 March in the year following the harvest, submission of the red wine from 1 November in the year following the harvest

Riedenwein: Submission of the white wine for the Federal Inspection Number from 15 March in the year following the harvest, submission of the red wine from 1 November in the year following the harvest

ALCOHOL LEVELS:

Red: min. 12.0% vol.

RESIDUAL SUGAR: dry

ORIGINS FOR ORTSWEIN

(COMMUNES OF MULTIPLE VILLAGES):

Göttlesbrunn

Hainburg

Höflein

Petronell-Carnuntum

Prellenkirchen

Stixneusiedl



Geology

Between the Leitha Range and the Hainburger Mountains, vineyards are growing upon deposits from the Paratethys Sea and Lake Pannon, while in the Arbesthaler Hills and around Prellenkirchen vines are planted on glacial terrace gravels, the erst-while valley floors of the Danube River.

The sedimentary deposits of the sea and the lake consist of various loose, sandy-marly or silty-argillaceous (less frequently gravelly) sediments with variable carbonate content. The deposits of the Danube terraces are quartz-rich, sandy-pebbly gravels. They all feature expansive cover areas of limestone-dolomitic, silty loess or slightly argillaceous, frequently decalcified loessic loam.

On the rim of the Leitha Range, Leitha limestone came into being about 16 million years ago as a fringe formation of the sea in the Vienna Basin. Vineyards grow on Leitha limestone at Hof and on the Ungerberg.

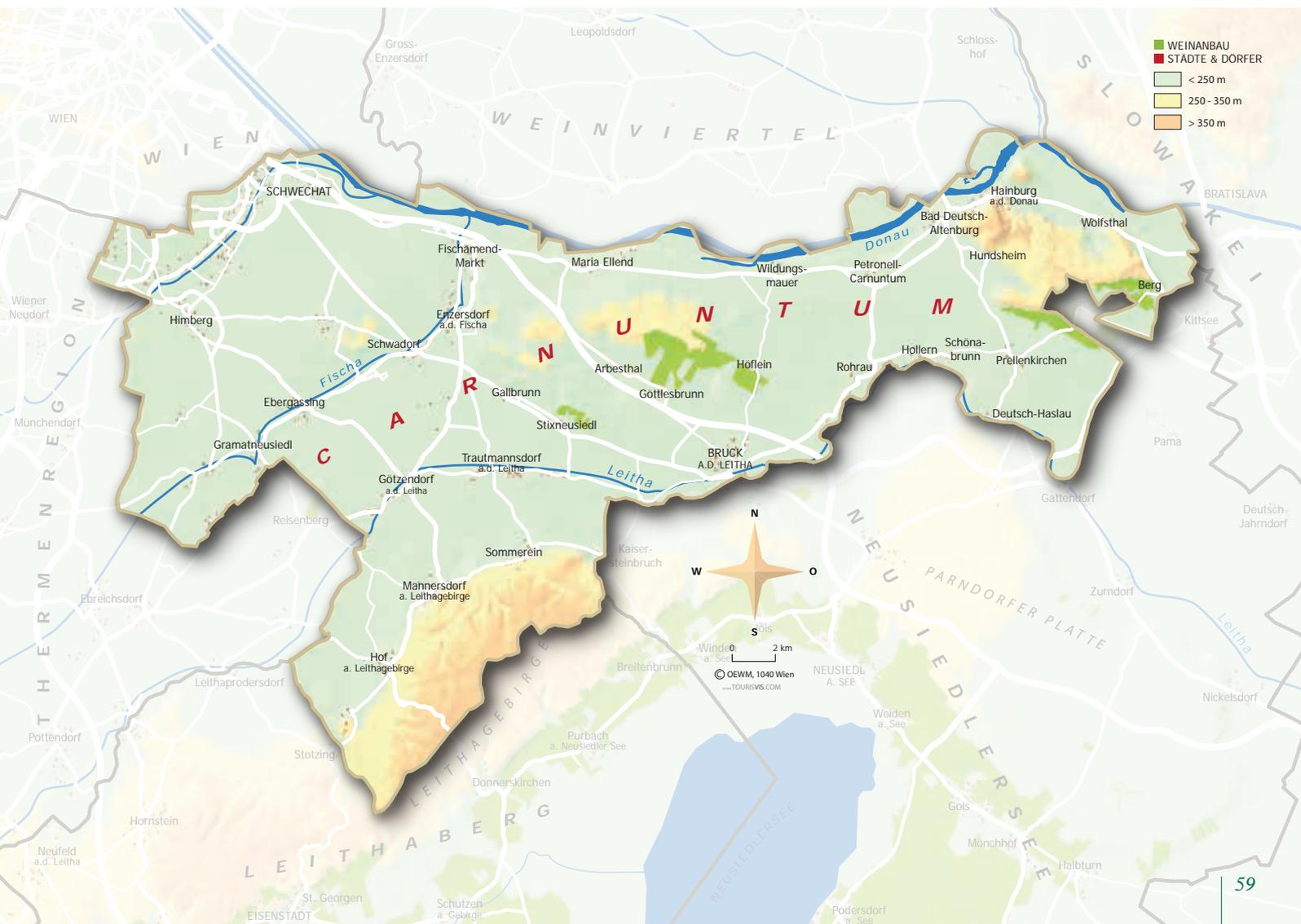
In the Hainburger Mountains, the deepest, innermost core is formed from a granite, which penetrated into existing gneisses and today supports the high-elevation vineyards of Berg. Upon it lie limestone-dolomitic carbonate rocks of the Mesozoic era. These form the rock faces above Hundsheim and the hills of the Spitzerberg.

 Geological Survey of Austria

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11.8 THERMENREGION

2,181 hectares of vines come right up to the hillsides of the Vienna Woods, running from the city limits of Vienna along a chain of hills with Mount Anninger as the highest point until arriving south of Baden. White wine remains the focus even today in the northern part around Gumpoldskirchen, with special attention paid to the autochthonous varieties Zierfandler (also known as Spätrot) and Rotgipfler, while in the south red wine dominates with the varieties Sankt Laurent and Pinot Noir.

 **Possible designations of origin for Qualitätswein:**
Thermenregion, Niederösterreich

 **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



Grapevines were already being cultivated more than 2000 years ago in this climatically favoured region south of Vienna. Roman legionnaires stationed in Carnuntum and Vindobona introduced vines from their homeland and brought the technical expertise of wine production to Pannonia. The name Thermenregion refers to the sulphurous hot springs of Aquae (Baden). In the Middle Ages, viticulture experienced a veritable heyday here under the guidance of the Cistercian monks. The arrangement of the vineyards clearly shows the influence of their Burgundian mother-monastery Cîteaux, as does the character of the villages themselves.

Cistercian winegrowing experts immediately recognised the value of this extraordinary terroir. The vines benefit here from the Pannonian climate with hot summers and dry autumns as well as the 1800 annual hours of sunshine. Constant air currents enable the grapes to dry quickly after dew or rainfall in autumn.

Loamy soils of finely grained deposits predominate. A high coarse fraction is common, stemming from solidified or loose gravel and sands with high limestone content and substantial remains of shells, snails and other marine life. Rubble-laden hillside deposits help in matters of drainage and warming. In the Steinfeld, barren gravel soils provide excellent conditions for growing red wines.

Householder's rights go to the regionally typical – otherwise seldom encountered – white grape varieties Zierfandler (Spätrot) and Rotgipfler, often monovarietal wines, but also very happily married as a cuvée, the legendary Spätrot-Rotgipfler. Traditional varieties also include the Blauer Portugieser (formerly called Vöslauer) or Neuburger, as well as modern wines from the Pinot family, Sankt Laurent, and Zweigelt, but also Merlot and Cabernet Sauvignon.

Centres of red wine production are Bad Vöslau, Sooss, Tattendorf and Teesdorf, while classic white wines are vinified in Perchtoldsdorf, Gumpoldskirchen, Pfaffstätten, Baden, Guntramsdorf and Traiskirchen.

Nature and culture collaborate to enable a varied and rich leisure and recreation program: from a visit to Freigut Thallern – belonging to the Cistercian Abbey Heiligenkreuz, one of the oldest wine estates in Austria – to the cultural centre and spa-town Baden with theatre, operetta and wellness. Excursions along the wine trail invite visitors to the region's many cosy wine taverns or hikes through the vineyards along the Vienna Spring Water Main.



Geology

The winegrowing region Thermenregion extends on the eastern edge of the Limestone Alps to the Vienna Basin. However, only a small part of the vineyards lies directly on solid limestone and dolomite rock or on the sandstones and conglomerates of the Gosau Group. Most of the vines are planted upon deposits from the primordial sea and Lake Pannon in the Vienna Basin or on alluvial gravel from the glacial periods in the Steinfeld plain.

At the edge of the basin one finds mostly sand, gravel, sandstones, conglomerates and breccias, which are composed of rock material from the Limestone Alps and flysch, brought here by rivers from the nascent Alpine Range. They house famous sites of fossils, such as the Gainfarnier sands. There, along with shells, snails and corals, an entire manatee skeleton some 14 million years old was found. Toward the basin, vineyards often stand on fine-grained clays, marls, debris or colluvium, upon which loamy soils, quite often with high limestone content develop.

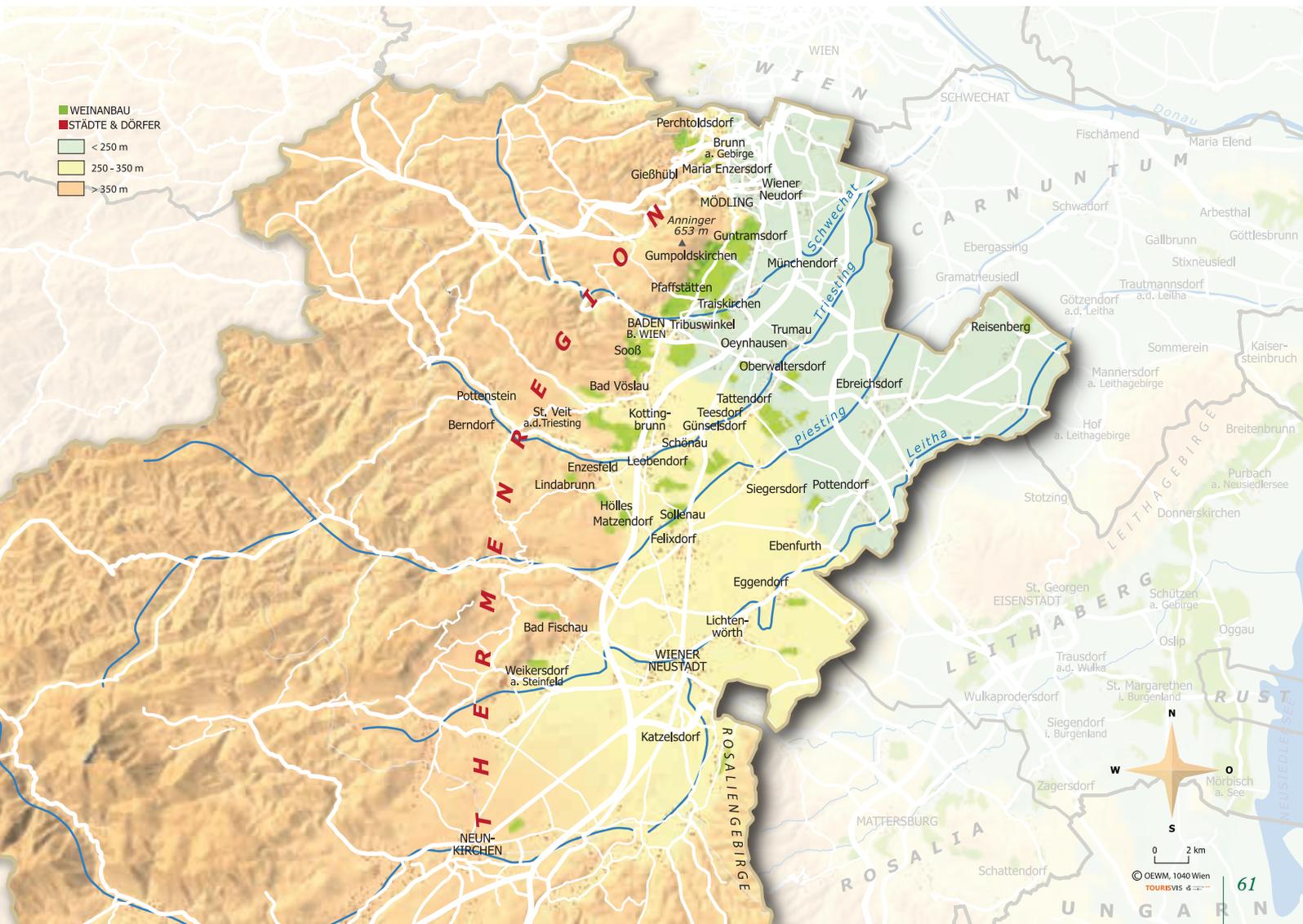
In the far southeast, some vineyards on the other side of the Vienna Basin grow on crystalline slates and carbonates of the Eastern Alpine unit, which rises here in the Rosalia Range.



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



12. BURGENLAND

Influenced by the hot continental Pannonian climate, the easternmost of Austrian federal states – Burgenland – produces the most opulent and authoritative red wines in Austria, along with complex whites and extraordinarily fine nobly sweet wines. Here, though, there are regional differences – not to be underestimated – that come into play with regard to the natural conditions.

 **Possible designations of origin for Qualitätswein:** Neusiedlersee DAC, Leithaberg DAC, Ruster Ausbruch DAC, Rosalia DAC, Mittelburgenland DAC, Eisenberg DAC, Burgenland

 **Vineyard area:** 13,100 hectares



All the way to the south, Eisenberg offers the grape variety Blaufränkisch the best possible circumstances for yielding red wines of the finest minerality and incomparable elegance, thanks to its special soils and a breath of Styrian freshness in the climate. Ruster Ausbruch – one of the world’s most famous nobly sweet wines – is another cornerstone upon which the diversity and depth of Burgenland’s regional identity is built. The heavy clay soils of Mittelburgenland and the region Rosalia impart a particular depth of fruit and length on the palate to Blaufränkisch, while in the hill country west of Lake Neusiedl, this can be enhanced with a distinct mineral note and vivid tannins.

With its limestone and slate soils, the eastern declivity of the Leitha Range provides a distinctive terroir for complex white wines – above all Weissburgunder and Chardonnay – but also for Grüner Veltliner and the red Blaufränkisch. Fine Prädikatsweine like the legendary Ruster Ausbruch round out the triumvirate of Burgenland’s vivacious palette.

On the east side of Lake Neusiedl, Blauer Zweigelt takes the stage with powerful and juicy red wines – even as Blaufränkisch and Sankt Laurent also yield outstanding results. The subregion Seewinkel to the south belongs to one of the world’s few true bastions of nobly sweet wine. Here the high humidity – thanks to the numerous little bodies of water called “Zicklacken” – encourages the onset of *Botrytis cinerea* (noble rot). Thanks to this, it is regularly possible to harvest great Beerenauslesen and Trockenbeerenauslesen here. Along with other varieties like Chardonnay, Scheurebe or Traminer, Welschriesling attains exceptional levels of expressiveness in this form.

One of the most remarkable aspects of the wine industry in Burgenland has been the pioneering spirit of the winegrowers. Their notable combination of innovation and just plain hard work has enabled wines vinified from “international” grape varieties and robust red cuvées to achieve the highest level of recognition.

Since Burgenland’s first regionally typical wines – Mittelburgenland DAC – came on the market (2005 vintage), Leithaberg DAC (red wine 2008, white 2009), Eisenberg DAC (2009, Reserve 2008) and Neusiedlersee DAC (2011, Reserve 2010) have established themselves as well. With the classification of former large collective vineyard site Rosalia as an independent DAC in 2018 and the introduction of Ruster Ausbruch DAC in 2020, the family circle of Burgenland’s DAC regions is now complete.



Geology

Burgenland was formed out of the Styrian and Pannonian Basins, as well as from the Eastern Alpine unit and the Penninicum. The Eastern Alpine unit consists of several strata of rock, where the lower level of the Penninic Nappes comes to light in tectonic windows. Deposits from the Quaternary Period are particularly widespread in the north of the region.

With a proportion of more than 60%, the coarsely grained sandy gravels of varying carbon content from the courses of the primeval Danube are dominant, in particular the Seewinkel gravels, which support about one third of all vineyards in the region. The Seewinkel gravels are covered only in places by fine sediments, while in the older terraces a loamy, often limestone-poor covering stratum can be widely observed.

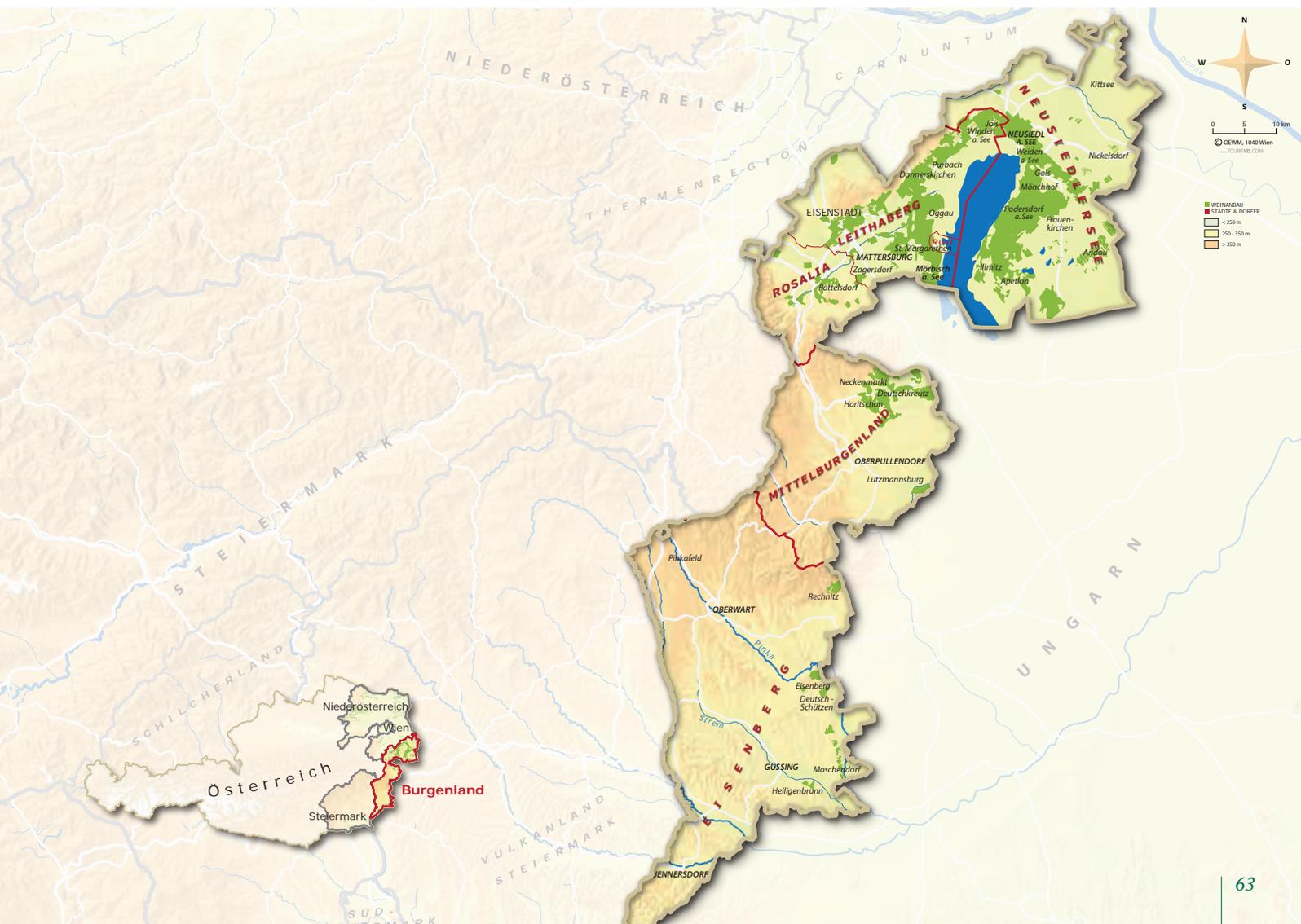
A solid third of the vineyard area is growing on the basin's Neogene sedimentary deposits. These vary greatly in composition, both in particle size distribution as well as carbon content and solidification: the range extends from partly silty, sometimes almost pure and limestone-free clays in Mittelburgenland to solid Leitha limestone.

The proportion of vineyard parcels growing on hard rock is slight, but one finds here a rich lithic spectrum that includes dolomite and limestone plus limestony schists, argillaceous schists and mica schists, along with gneisses, amphibolites and serpentinites.

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12.1 NEUSIEDLERSEE

Austria's winegrowing region Neusiedlersee, situated to the east of Lake Neusiedl, reaches from the hills and the big wine town of Gols over the flat Heideboden down to the melancholy Seewinkel. A great wealth of grape varieties ripen here on the banks of the shallow steppe lake, on 6,675 hectares of vineyards. Since 2012, Neusiedlersee DAC has stood for fruit-forward and harmonious red wines vinified from the variety Zweigelt, which are moulded by the climate and the soil, with the supplementary designation "Reserve".

 **Possible designations of origin for Qualitätswein:**
Neusiedlersee DAC, Burgenland

 **Vineyard area:** 6,675 hectares

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

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



The Neusiedlersee DAC region comprises the political district of Neusiedl am See, with the exception of the municipalities Winden and Jois. It extends from the north side to the east bank of Lake Neusiedl and has a vineyard area of 6,675 ha, of which 1,812 ha are planted with Austria's most widespread red wine variety Zweigelt. With this, it is the most expansive area with wines of protected origin in Burgenland. The terroir is characterised by sandy, loamy soils with variable admixtures of gravel. There are also limestone-rich gravel soils, as well as limestone-poor pure gravel soils, ranging across the spectrum to salty and light, sandy soils.

The winegrowing region sits right in the heart of the Pannonian climate zone, characterised by hot, dry summers with moderate rainfall and cold winters with little snow. An important influence upon microclimate is exerted by Lake Neusiedl, the largest steppe lake in Central Europe. In summer, the large water surface heats up and then slowly releases the stored warmth into the surroundings at night. The slight nocturnal reduction in temperature promotes the development of cool fruit and maintains the necessary acidity that distinguishes the wines.

Dry Neusiedlersee DAC is a fruity-spicy, harmonious Zweigelt, with a typical scent of blackheart cherry finely underscored by dark berry fruit and subtle herbal notes. The nicely balanced body is supported by fine and soft tannins. Red Neusiedlersee DAC Reserve wines are multi-layered and complex, powerful Zweigelt showing a clear aromatic spectrum ranging from black cherry to blackberry to elderberry; the fruit is complemented by notes of spices and subtle mineral tones. In combination with the finely grained tannin, this gives the wine a closely-woven structure and juiciness on the palate. These wines are only released to the market after a maturation period of more than a year, and offer great cellaring potential. The region's world-famous Prädikatsweine also belong to the regionally typical DAC wines: Spätlese and Auslese wines on the Neusiedlersee DAC level as well as Beerenauslese and Trockenbeerenauslese as Neusiedlersee DAC Reserve are a delight for friends of sweet wines. The high humidity and foggy conditions in autumn favour the onset of the desirable "noble rot" (*Botrytis cinerea*) as a basis for nobly sweet Neusiedlersee DAC Reserve, particularly in vineyards between the numerous small brackish lakes called "Zicklacken" in the southern subregion Seewinkel – especially from the variety Welschriesling. These extremely special wines have made a significant contribution to making the Seewinkel known throughout the world.

Red wines of international format – vinified from other varieties such as Blaufränkisch, Sankt Laurent or Pinot Noir – are released to the market with the designation of origin "Burgenland": styled to accentuate depth of fruit or matured in wooden casks, either monovarietal or as a cuvée. Likewise, well-balanced white wines with attractive body are also marketed with this designation of origin: in addition to the leading white variety Welschriesling, Weissburgunder and Chardonnay are above all very popular, as are the aromatic varieties. As a complement to the wine and fine dining programmes that cater to the region's guests, bicycle tours, equestrian excursions and water sports are offered. Schloss Halbtorn sets the tone for cultural highlights with exhibitions and concerts all year round.

Neusiedlersee DAC

Reserve as of the 2010 vintage, Klassik as of the 2011 vintage

GRAPE VARIETIES:

Neusiedlersee DAC: dry: Zweigelt; fruity sweet: all white Qualitätswein grape varieties

Neusiedlersee DAC Reserve: dry: Zweigelt; nobly sweet: all white Qualitätswein grape varieties

QUALITY LEVELS:

Neusiedlersee DAC: Submission for the Federal Inspection Number from 1 February (dry) or 1 January (fruity sweet) in the year following the harvest

Neusiedlersee DAC Reserve: Submission for the Federal Inspection Number from 1 February (dry) or 1 April (nobly sweet) in the second year following the harvest

ALCOHOL LEVELS:

Neusiedlersee DAC: dry: min. 12% vol.; fruity sweet: not specified

Neusiedlersee DAC Reserve: dry: min 13% vol.; nobly sweet: not specified

RESIDUAL SUGAR:

Neusiedlersee DAC: dry: max. 4 g/l; fruity sweet: min. 45 g/l

Neusiedlersee DAC Reserve: dry: max. 4 g/l; nobly sweet: min. 45 g/l

FLAVOUR PROFILE:

Neusiedlersee DAC: dry: varietally typical: fruity, spicy; élevage in wooden cask or stainless steel tank; fruity sweet: not specified

Neusiedlersee DAC Reserve: dry: varietally typical: fruity, spicy, élevage in traditional large wooden cask or in barriques; nobly sweet: not specified

LABELLING: Designation of origin (incl. "DAC") must be shown on the front label, if there is no back label available. The smaller designation of origin "Seewinkel" for nobly sweet Neusiedlersee DAC Reserve is allowed, if the grapes come from the municipalities Apetlon, Illmitz and/or Podersdorf.



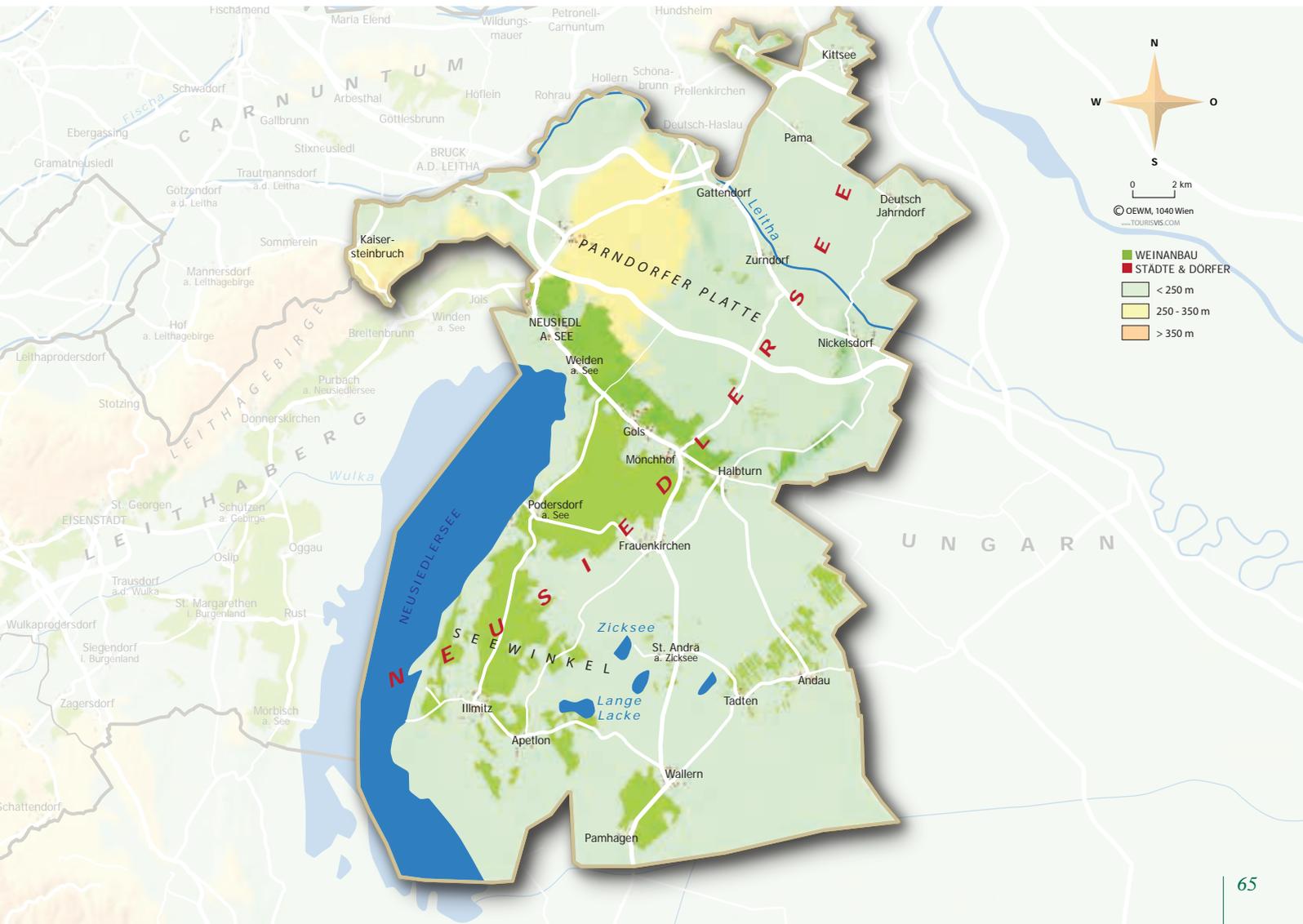
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Geology

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.



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



12.2 LEITHABERG

The Leitha Range is home to the all-rounders. Hardly any other wine-growing region hosts such diversely varied forms of wine as do these 3,097 hectares on the western banks of Lake Neusiedl. Leithaberg DAC wines can be both red and white, and will always display the minerality, dynamic tension and vitality typical of the region.

 **Possible designations of origin for Qualitätswein:**
Leithaberg DAC, Burgenland

 **Vineyard area:** 3,097 hectares

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

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



Leithaberg is one of the oldest winegrowing regions in the world, on Burgenland side of the Leitha Range west of Lake Neusiedl, with 3,097 hectares under vines. Discoveries of grape seeds as grave-goods in a Celtic burial mound from the Hallstatt Culture in Zagersdorf dating back to the 8th century BCE provide some of the oldest evidence of viticulture in Central Europe. Characteristic for this locale are the vineyards sloping down toward Lake Neusiedl, embraced by countless almond, cherry and peach trees.

The dry wines all carry the signature of the soils on the slope of the Leitha Range, where acidic, crystalline schist and gneiss appear between limestone-rich strata again and again. This fossil limestone – around 15 million years old – brings a slightly salty note and an element of elegance to the wines, while the schist imparts the desired dynamic tension and backbone. Climatically, Lake Neusiedl brings important ripeness to the wines with its warm winds, while the mountains lend nocturnal coolness and thus fruitiness, freshness, finesse and vivacity.

The regionally typical wines here are marketed under the designation “Leithaberg DAC”. White Leithaberg DAC may be produced from the varieties Weissburgunder, Chardonnay, Neuburger or Grüner Veltliner, as well as cuvées composed of these varieties. Red Leithaberg is vinified from Blaufränkisch. The reds are matured in cask, but any woody note should remain discreetly in the background and support the character, the elegance and tension of the wine, while not claiming any undue attention. White or red Leithaberg DAC is always mineral-driven and relatively robust in character (stated alcohol on the label 12.5%, 13% or 13.5% vol.). In addition, in the area west of Lake Neusiedl a wide range of other varieties and styles appear, which are customarily marketed under the designation of origin “Burgenland”.

The region, with its many excellent wine estates, is also a top destination for wine tourism. (Wine) culture as a supporting program is offered, among the many attractions, by the state capital Eisenstadt, with its famous Esterházy Palace, Mörbisch with the lake festivals, Sankt Margarethen with its music festival in the ancient Roman quarry, or the Austrian Wine Academy in Rust.

Leithaberg DAC

white as of the 2009 vintage, red as of the 2008 vintage

Encompasses the political district Eisenstadt and vicinity, the free cities Eisenstadt and Rust and the communities Jois and Winden, as well as some vineyards in the municipality Neusiedl am See.

GRAPE VARIETIES:

Weissburgunder (Pinot Blanc), Chardonnay, Neuburger, Grüner Veltliner or a cuvée of these varieties; Blaufränkisch

QUALITY LEVELS:

White: Submission for the Federal Inspection Number from 1 May in the year following the harvest

Red: Mandatory élevage in wooden cask, submission for the Federal Inspection Number from 1 May in the second year following the harvest.

ALCOHOL LEVELS: min. 12.5% vol.

RESIDUAL SUGAR:

White: dry

Red: max. 2.5 g/l

FLAVOUR PROFILE:

Regionally typical, tightly woven, spicy, elegant, mineralic, no noticeable cask tone

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



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Geology

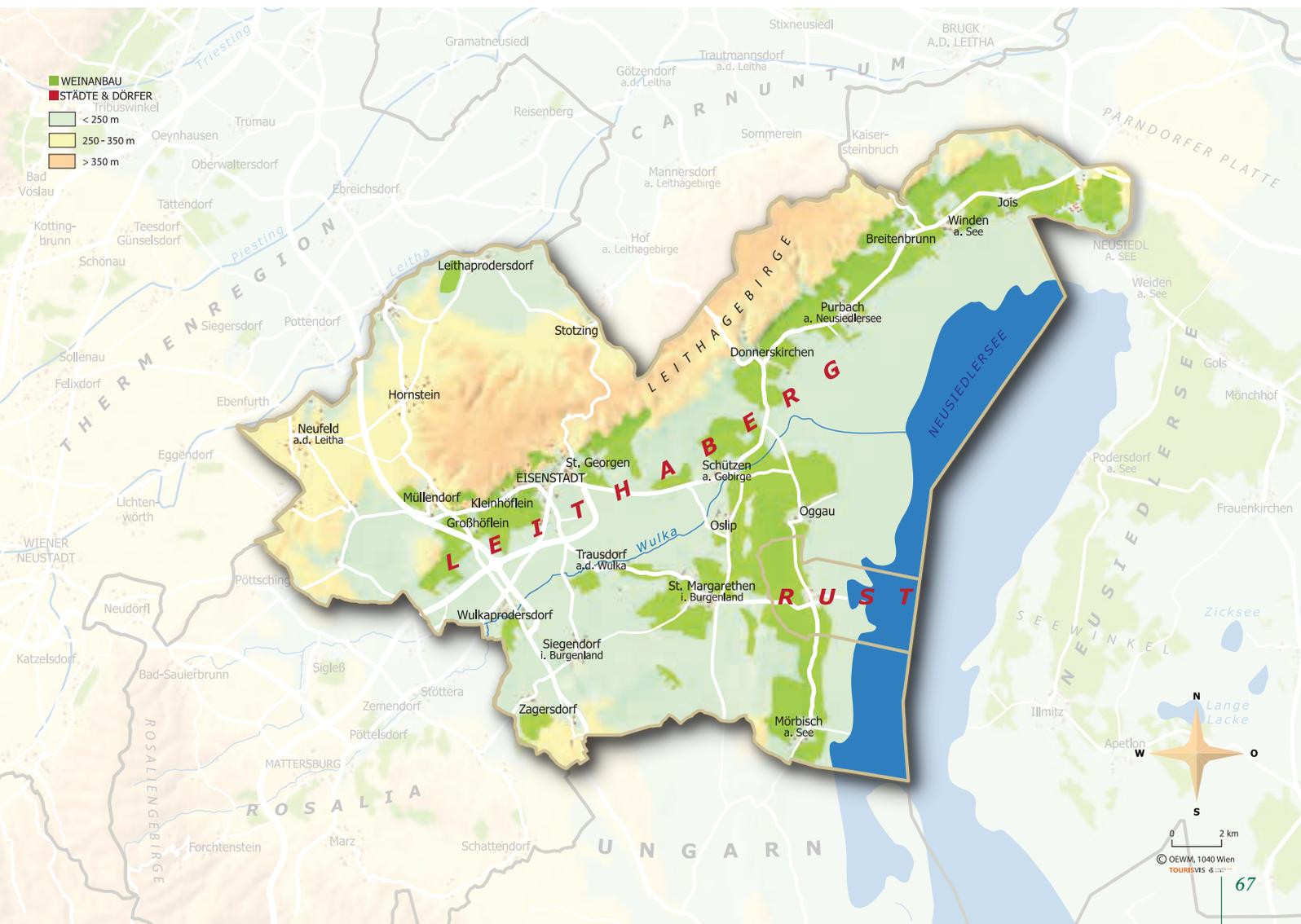
The oldest forms of rock here are the acidic schist and gneiss of the Eastern Alpine unit, which form the central part of the Leitha Range and support the highest-elevations vineyards between Breitenbrunn and Donnerskirchen, as well as individual sites around Eisenstadt and Oslip. The most noteworthy rock in the region, however, is the Leitha limestone. This distinctive stone was created in the calm shallow waters of the warm sea, which lapped at the edges of the Leitha Range some 11–16 million years ago and provided space for the formation of small reefs. Leitha limestone is a solid and bright algae limestone rich in remnants of marine creatures such as bivalves, snails and sharks. In contrast, the quartz-rich, sandy gravel one finds in the hills of Rust is somewhat older. Separated by a tectonic displacement from the Leitha limestones, here one finds two very different parent rocks for both acidic and calcareous vineyard soils right next to each other.

In the lower elevations, the vineyards are planted on loose, mostly calcareous silt, sands and gravels of the Pannonian Basin, as well as on loam, lacustrine clay and gritty alluvial deposits.

 Geological Survey of Austria

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



12.3 RUST

On the west bank of Lake Neusiedl, the free city of Rust is one of Austria's wine communities richest in tradition. Along with its regionally typical mineral-driven red and white Leithaberg DAC wines, the town is home to an Austrian legend: the nobly sweet Ruster Ausbruch, which is protected by DAC regulation as of 2020.

 **Possible designations of origin for Qualitätswein:**
Ruster Ausbruch DAC, Leithaberg DAC, Burgenland

 **Vineyard area:** 412 hectares

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

Nestled in the winegrowing region Leithaberg and open on its east side to Lake Neusiedl, the town of Rust has a mere 2,000 inhabitants but a rich history in wine. As early as the Middle Ages, the winegrowers of Rust could draw on a wide network of trade contacts to Bavaria and as far away as Poland for selling their excellent wines. In 1524, Queen Maria of Hungary granted Rust's winegrowers the privilege of burning a large "R" in their wine casks as an early designation and protection of origin. The excellent reputation of the sweet Ruster Ausbruch ensured prosperity in the city and ultimately even contributed to Rust's official ascendancy: in 1681, the citizens bought the title of "Royal Free City" for 60,000 guilders and 500 Eimer (about 30,000 litres) of Ausbruch from Emperor Leopold I.

Winegrowing continues to play a central role to this day in Rust: the Austrian Wine Academy is located here, and long-established winegrower families produce stylistically distinctive white, red and sweet wines from 412 hectares of vineyards. While the soils, characterised by the Leitha limestone in the north of the municipality, furnish an excellent basis for Blaufränkisch and the Pinot varieties, in the south the quartz-rich, typical "Ruster gravel" yields mostly delicate white wines with conspicuous minerality – also from the rare, traditional variety Furmint, which was once the most important grape variety in Burgenland and is currently experiencing a renaissance. Like the Leithaberg wines, the wines of Rust are moulded by the Pannonian influence, the temperature regulation of Lake Neusiedl and the foothills of the Leitha Range with their cooling downdrafts. With fully ripened fruit, the wines always show spice, minerality and finesse. Dry wines from Rust may bear the designation of origin "Leithaberg DAC" as of the 2020 vintage, provided they meet the requirements of the corresponding regulation.

But the greatest treasure remains the Ruster Ausbruch, a nobly sweet wine with a centuries-old tradition and an international reputation, which is protected by its own DAC regulation as of 2020. Basically, the Ruster Ausbruch DAC corresponds to a Trockenbeerenauslese; only Qualitätswein grapes grown in the free city of Rust,



which are affected and shrivelled by the fungus *Botrytis cinerea*, may be used. The term "Ausbruch" comes from the laborious hand-selection of suitable berries, in which the desired berries are "broken" from the grape. These wines are characterised by a refined interplay of sweetness and acidity – Ruster Ausbruch is never overly corpulent, despite its high degree of concentration – making it a very versatile companion to fine dining.

All wines not released to the market as Leithaberg DAC or Ruster Ausbruch DAC bear the designation of origin "Burgenland". Above all this includes the abundant portfolio of dry wines, but also nobly sweet specialties such as Auslese and Beerenauslese.

In addition to the wine, Rust attracts visitors to its charming and historic town centre, where chimneys are decorated every year by the nests of visiting families of storks. From March to August, the migratory birds shape the cityscape to such an extent that Rust has been given the nickname "City of Storks". A wide range of leisure activities around Lake Neusiedl and fine culinary opportunities in town and the surrounding area round off the possibilities awaiting the tourist.

Ruster Ausbruch DAC



Obligatory hand harvest!

REGIONAL DELINEATION: The wine must be vinified exclusively from grapes grown within the municipal limits of Rust.

GRAPE VARIETIES:
one or more white Qualitätswein varieties

GRAPE MATERIAL:
Botrytis affected berries, naturally shrunk on the vine

LEVEL:
Ruster Ausbruch DAC: Submission for the Federal Inspection Number from 1 April in the year following the harvest

MINIMUM MUST WEIGHT: 30 °KMW

RESIDUAL SUGAR: min. 45 g/l

Leithaberg DAC

For details see p. 66



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Geology

The geological conditions that prevail in Rust are particularly striking: the quartz-rich Rust gravel and sand predominate to the south, while the somewhat younger Leitha limestone dominates in the north. The Leitha limestone was created in the calm shallow water of the warm sea that washed around the crystalline bedrock 11–16 million years ago in the interior of the Ruster hills, forming small reefs and hosting copious marine life. The Rust gravel and sand can be traced back to an older river, which brought quartz, quartzite, gneiss and mica schist from the rising Alps with it and deposited them here as rounded pebbles and sand. Separated from the Leitha limestone by a tectonic shift, there are two very different base rocks in Rust, which finds acidic and limestone vineyard soils situated side by side. In the lower elevations towards the lake, the vineyards grow on washed-down loam and young lacustrine clays.

 Geological Survey of Austria



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12.4 ROSALIA

The winegrowing region Rosalia is situated on the eastern slope of the Rosalia Range, which extends along the border between Niederösterreich and Burgenland. A Pannonian climate and sandy soils offer perfect conditions for growing Blaufränkisch and Zweigelt, the region's two most prominent grape varieties.

 **Possible designations of origin for Qualitätswein:**
Rosalia DAC, Burgenland

 **Vineyard area:** 297 hectares

 **Principal grape varieties:** Blaufränkisch, Zweigelt

 **Leading viticultural towns:** Pöttelsdorf, Neudörfl, Siegless, Stöttera, Bad Sauerbrunn



“Promoted” in 2018 from a Grosslage (large collective vineyard site) to a winegrowing region, Rosalia can look back on a long tradition of viticulture: Celtic tribes recognised the region’s potential for growing the vine more than 2500 years ago. The combination of the Pannonian climate and “geologically young” deposits from a primordial ocean favours winegrowing. The grapes in Rosalia absorb all the energy of Burgenland’s sun during the day and cool down again in the evening due to their proximity to the foothills of the Alps. Today, 297 hectares of agricultural land are planted with grapevines, providing the basis for powerful, spicy red wines and fruity rosé wines rich in finesse.

Blaufränkisch is the undisputed leader among the grape varieties in Rosalia: it grows on 60% of the area under vines, followed by Zweigelt. As of the 2018 vintage, regionally typical red wines with the designation of origin Rosalia DAC may be vinified from these two grape varieties. The heavy soils yield powerful wines that exhibit fruit, spice and great finesse – the regionally typical profile. In addition to the reds, rosé wines also play an important role. Here, not only the region’s star grape varieties are utilised, but other more common red wine grapes are also blended, provided they are Qualitätswein varieties. The result, the Rosalia DAC Rosé, is fruity and fresh, but also spicy – typical of the region.

In addition, Rosalia’s vast and unspoiled tracts of land – some of which form the Rosalia-Kogelberg Nature Park, offer a home to rare types of fruit, strawberries and sweet chestnuts; and do so in close proximity to Burgenland’s state capital Eisenstadt, offering significant potential for tourism.

Rosalia DAC & Rosalia DAC Rosé

as of the 2017 vintage

GRAPE VARIETIES:

Rosalia DAC: Blaufränkisch, Zweigelt

Rosalia DAC Rosé: one or more red Qualitätswein grape varieties

QUALITY LEVELS:

Rosalia DAC & Rosalia DAC Rosé: Submission for the Federal Inspection Number from 1 January in the year following the harvest.

Rosalia DAC Reserve: Submission for the Federal Inspection Number from 1 November in the year following the harvest.

ALCOHOL LEVELS:

Rosalia DAC: min. 12,0% vol.

Rosalia DAC Reserve: min. 13,0% vol.

Rosalia DAC Rosé: not specified

RESIDUAL SUGAR:

Rosalia DAC: max. 4 g/l

Rosalia DAC Reserve: not specified

Rosalia DAC Rosé: dry

FLAVOUR PROFILE:

Rosalia DAC: showing great finesse; fruity, spicy, aromatic

Rosalia DAC Rosé: fresh, fruity, spicy

LABELLING: Designation of origin (incl. “DAC”) has to be declared on the front label (as far as there is no back label). The indication of a vineyard site (Ried) is only permitted for Rosalia DAC Reserve and Rosalia DAC Rosé.



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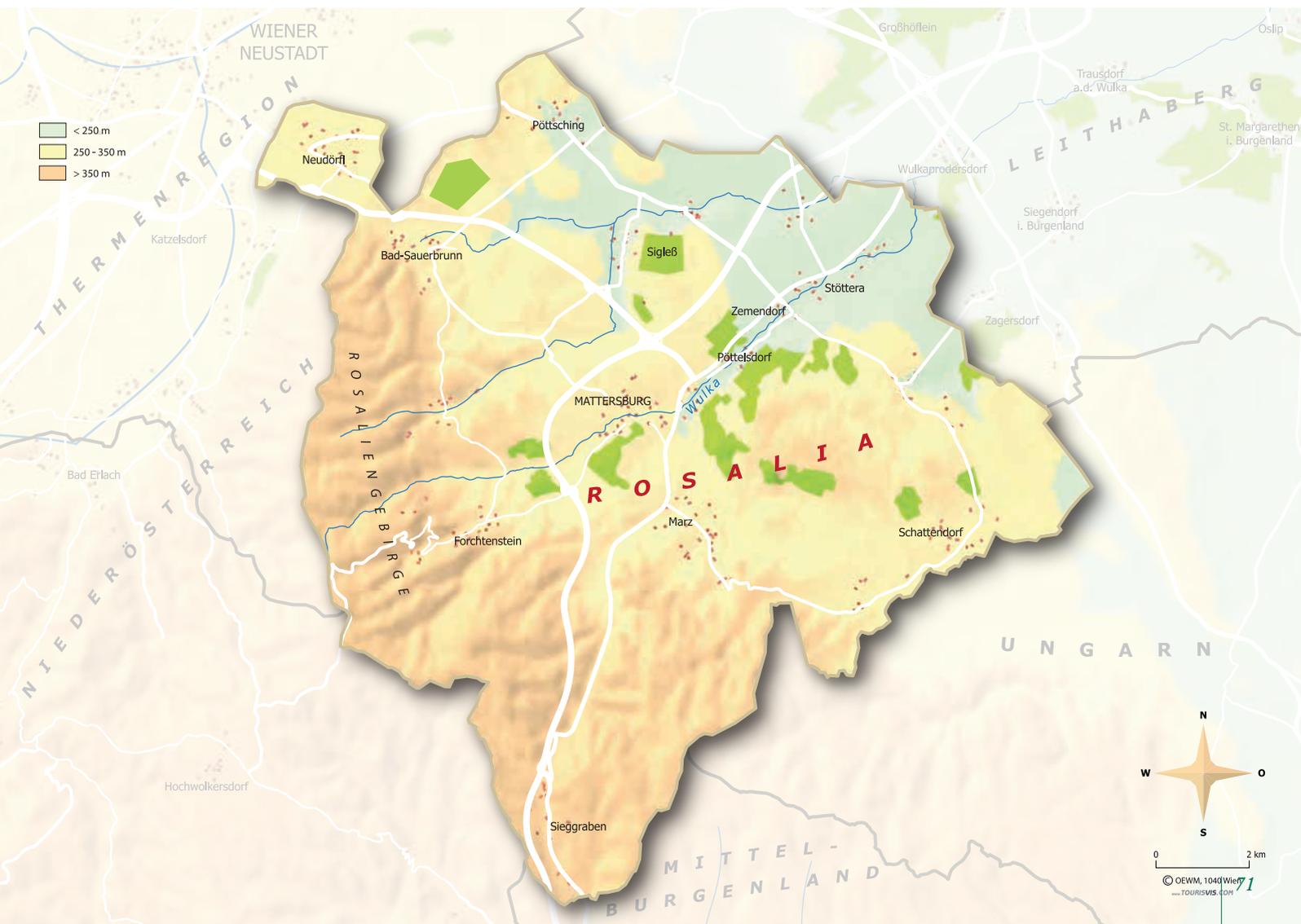
Geology

The southwestern part of the region is composed of crystalline rock, followed toward the northeast by increasingly younger Neogene sediments of the Vienna Basin. The sequence begins with coarse blocks in sandy-loamy binder, which are overlaid by argillaceous and silty subordinate gravelly sands; vineyards south and west of Mattersburg and in the neighbourhood of Drassburg grow on these soils. The deep-soil vineyards of Walbersdorf, from the Marzer Kogel and almost to Schattendorf, also rest on these deposits of the ancient sea that washed around the edge of the Rosalia Range some 16–12 million years ago. Towards the north and northeast there is a strip of somewhat younger – again mostly sandy – deposits, and upon them geologically younger sandy sediments, which represent deposits from the primordial Lake Pannon. The vineyards of Pöttelsdorf, Sigless, Bad Sauerbrunn and those north of Antau grow in these soils.

Gravel-dominated vineyard soils are rare and can be found at Neudörfel and Baumgarten. In the vineyard parcels of the southern sites, limestone-poor to variably calcareous soils dominate, while in the central and northern vineyard sites, calcareous to heavily calcareous soils are prevalent.



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12.5 MITTELBURGENLAND

A red wine variety plays the leading role on the 2,104 hectares of vineyards in the winegrowing region Mittelburgenland: Blaufränkisch, which articulates its origins in ideal fashion as DAC wine. Four municipalities set the tone: Deutschkreutz, Horitschon, Lutzmannsburg and Neckenmarkt. Since this is the most important growing region in Austria for this variety, and because the variety is the most important one for the region, Mittelburgenland has also become known as “Blaufränkischland”.

 **Possible designations of origin for Qualitätswein:** Mittelburgenland DAC, Burgenland

 **Vineyard area:** 2,104 hectares

 **Principal grape variety:** Blaufränkisch

 **Leading viticultural towns:** Neckenmarkt, Horitschon, Deutschkreutz, Lutzmannsburg

If one drives through the town of Sieggraben, southwest of Lake Neusiedl, and proceeds down towards the Hungarian border, the route will lead into the epicentre of Austrian red wine culture. The initial impression of the viticultural landscape, with its densely forested slopes, makes it hard to believe that the influence of Lake Neusiedl is also quite significant here. In the late 1970s and early 1980s, red wines with a clear expression of regional identity were vinified here for the first time. Blaufränkisch remains to this day the motive force behind the great upswing.

With the Blaufränkisch vine it has been possible to create a red wine that is unmistakable in its character and typical of the region, one that has also enjoyed DAC status on three levels since 2005: Mittelburgenland DAC, Mittelburgenland DAC with vineyard (Ried) designation and Mittelburgenland DAC Reserve. In youth, the wines have a dark, purple-violet colour and exude a characteristic, spicy, very fruity bouquet of wild berries. They show structure and great breeding, becoming more complex and supple with appropriate cellaring.

The major strongholds of Blaufränkisch are the communities of Deutschkreutz, Horitschon, Neckenmarkt and Lutzmannsburg. From a geologic point of view, Mittelburgenland is identical to the Oberpullendorfer Basin. The vineyards are protected by the hills of the “Bucklige Welt” to the west, the Ödenburg Mountains in the north and the Günser Mountains in the south, while at least 300 annual days of sunshine coupled with precipitation of only some 600mm a year also guarantee ideal climatic conditions for growing Blaufränkisch. Warm, dry winds can flow in freely from the Pannonian lowlands to the east. The heavy, deep clay soils of Horitschon with their great water storage capacity are ideal for Blaufränkisch, but also for Zweigelt, Cabernet Sauvignon and Merlot, imparting power and structure. In some places, gneiss, crystalline schists and mica soils can be found on the upper inclines, while isolated sections with limestone even appear on the lower slopes. Here, lighter soils with sandy loam and limestone subsoil are predominant.



Mittelburgenland has also become an attractive destination for tourists, not least due to the thermal springs, which have literally shot up out of the ground in recent years. A colourful range of leisure activities for visitors of all ages is another attractive feature of this hospitable region.

Mittelburgenland DAC

as of the 2005 vintage

GRAPE VARIETY:

Blaufränkisch

QUALITY LEVELS:

Mittelburgenland DAC: Submission for the Federal Inspection Number from 1 May in the year following the harvest, sales from 1 August in the year following the harvest

Mittelburgenland DAC with vineyard designation: Submission for the Federal Inspection Number from 1 July in the year following the harvest, sales from 1 October in the year following the harvest

Mittelburgenland DAC Reserve: Submission for the Federal Inspection Number from 1 January in the second year following the harvest, sales 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: fruity, spicy, powerful – vinified in traditional large oak cask, used barriques or stainless steel tank (little to no appreciable cask tone)

Mittelburgenland DAC with vineyard designation: varietally typical: fruity, spicy, powerful – vinified in traditional large oak cask, used barriques or stainless steel tank (only light cask tone or none at all)

Mittelburgenland DAC Reserve: fruity, spicy, powerful, vinified in traditional large oak casks or barriques (appreciable to dominant cask tone, new oak)

LABELLING:

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



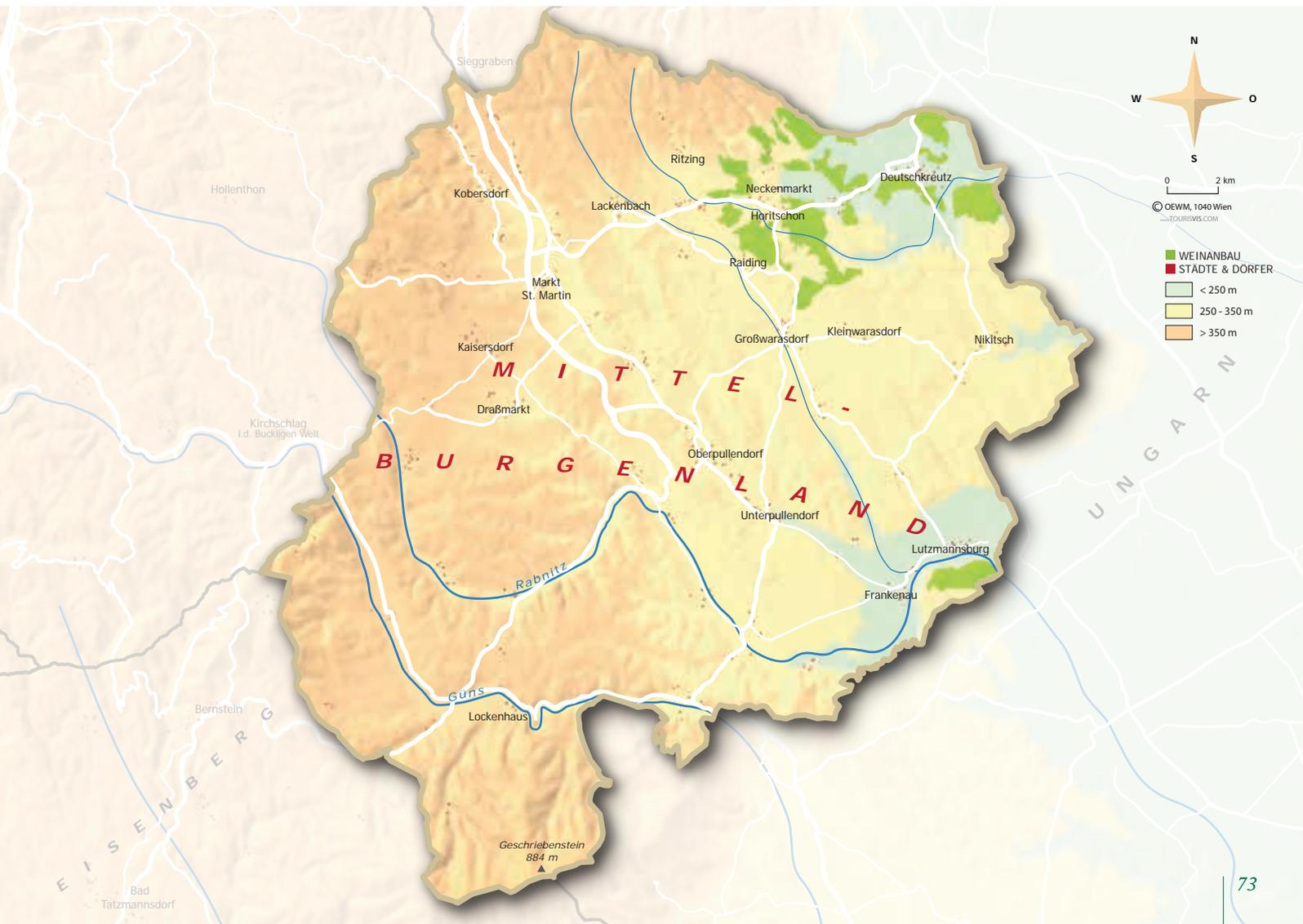
© Austrian Wine / Philipp Forstner

Geology

On the southern slopes of the Ödenburg Mountains, vines grow on hard rock of the Eastern Alpine unit, on acidic schists, paragneiss and coarse gneiss. Towards the basin a blanket of coarse, crystalline gravels evolves, which in turn is overlaid with loose, partly weakly-consolidated quartz-rich sands. They are part of the marine development of the interior Alpine Basin on the eastern edge of the Alps, which began about 16 million years ago. At the same time, Leitha limestone developed in the vicinity of Neckenmarkt and Ritzing. Toward the southeast into the basin, the sediments become increasingly fine-grained, transitioning to silty-argillaceous and almost purely argillaceous deposits, such as are only encountered in Mittelburgenland. These fine deposits exhibit a highly variable carbonate content; they can also be completely free of limestone, incorporating local enrichments of a ferric nature in the form of argillaceous iron and limonite nodules. Strata of gravel occur within these sediments, but also as a top layer, selvages of Pleistocene-period terrace remnants. In the easternmost part of the winegrowing region, most of the vineyards grow on loess and powdery loam, which in turn lie on terrace gravels or on finely grained sedimentation from Lake Pannon.



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12.6 EISENBERG

Southernmost Burgenland is home to the federal state's most primal viticultural landscape, running from Rechnitz in the north, southward toward Güssing, with an area under vines of some 515 hectares in total. The regionally authentic red wines, especially from Blaufränkisch with the protected designation of origin "Eisenberg DAC", are characterised by a particularly vivid mineral spice. Elegant, savoury white wines provide a regional accent, as does the rustic local specialty "Uhdler".

 **Possible designations of origin for Qualitätswein:**
Eisenberg DAC, Burgenland

 **Vineyard area:** 515 hectares

 **Principal grape variety:** Blaufränkisch

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

Weissburgunder are produced under the designation of origin "Burgenland". Also on the Csaterberg near Kohfidisch and along the Pinka Valley Wine Trail from the Wintener Weinberg through the vineyards of Kulm and Gaas, one finds beautifully idyllic surroundings with many little cellarhouses offering interesting wines. In the extreme south around Heiligenbrunn and Moschendorf, one encounters the Uhdler, a distinctive wine specialty, which is pressed from direct-bearing hybrids and has many fans for its aroma of wild strawberries.

Wine production in Eisenberg typically provides a study in contrasts; here one finds mostly growers with wine as their secondary occupation, alongside fewer larger operations cultivating the small area under vines. A large part of the production is sold in the region's numerous traditional wine taverns. It is no exaggeration that the region has christened itself as a "wine-idyll". This is where the continental and Mediterranean climates meet, and the East transitions to the South; landscapes, climates and cultures blend into a unique amalgam, quiet and sometimes insular.

Above all, the Eisenberg hill – for which the region is named – has great historic significance and joins Deutsch Schützen Weinberg as the viticultural centre of the region. Christened after the region's most distinctive acclivity, the red wines of southern Burgenland have always been referred to as "Eisenberger", and with this one, has always thought of mineral-driven, earthy Blaufränkisch with its own distinctive piquancy, which does not appear anywhere else in this fashion.

On the steep slopes one finds primarily schist soils that yield wines with crystal clear expressions of fruit and a palpable element of minerality. At the foot of the slopes, the soils are deeper, with highly ferrous clay, which provides earthy wines with a fascinating tannin structure.

Regionally typical Blaufränkisch in the Eisenberg region are marketed as of the 2009 vintage under the designation "Eisenberg DAC" ("Eisenberg DAC Reserve" with the 2008s). Spicy minerality is the characteristic feature of classic Eisenberg DAC. Together with a fruit-driven, refreshing varietal bouquet of cherries, sour cherries and blackberries, possessing an elegant structure that is not overpowering, charming tannins and refreshing acidity, these wines display all the attractive characteristics of their origins. Later-harvested Blaufränkisch or wines from the warmer sites develop concentration and power (at least 13% vol.) and therefore require a longer period of aging to become well-rounded and balanced. They are designated "Reserve" and mature in large or small wooden casks.

In the neighbourhood of Rechnitz to the north and Moschendorf in the south, particularly fruity and lively Welschriesling and

Although the region is still an insider tip, far away from overcrowded wine centres, the landscape of thermal springs, the festival at Güssing Castle and the dreamy landscape steadily attract more and more tourists, without ever destroying the idyllic ambience of the region.

Eisenberg DAC

Eisenberg DAC Reserve as of the 2008 vintage

Eisenberg DAC as of the 2009 vintage

GRAPE VARIETY: Blaufränkisch

QUALITY LEVELS:

Eisenberg DAC: Submission for the Federal Inspection Number from 1 August in the year following the harvest, and available to the consumer from 1 September in the year following the harvest

Eisenberg DAC Reserve: Submission for the Federal Inspection Number from 1 February in the second year following the harvest, and available to the consumer from 1 March in the second year following the harvest

ALCOHOL LEVELS:

Eisenberg DAC: min. 12.0% vol.

Eisenberg DAC Reserve: min. 13.0% vol.

RESIDUAL SUGAR: max. 4 g/l

FLAVOUR PROFILE:

Eisenberg DAC: fruit-driven, mineralic-spicy, hardly any noticeable cask tone

Eisenberg DAC Reserve: fruit-driven, mineralic-spicy, robust

LABELLING: Designation of origin (incl. "DAC") must be declared on the front label, when no back label is available.





Geology

The greater part of the vineyards stands on loose, mostly silty but also sandy or gritty, young marine and alluvial deposits of the Styrian Basin, which merges into the Pannonian Basin to the east. They are not only extremely variable in grain size but also in the carbonate content of their limestone and dolomite components.

In the northern and middle part of the winegrowing region, on the southern slope of the Günser Range and in the area around Hannersdorf, Königsberg, Eisenberg and Csater Berg, the vines are rooted on various rocks of the Paleozoic and Mesozoic eras. Among them are calciphyllite, green schist and serpentinite of the Penninic geological unit of the Alps. Similar rocks to those in the area of Rechnitz and on the Eisenberg also form Austria's tallest peak, the Grossglockner. As an additional special feature, freshwater opals can be found in the vineyards of the Csater Berg. The vines on Hannersberg and Königsberg are rooted in soils made of hard rock such as dolomite and limestone and argillaceous schists, which are older than the Penninic and belong to the Eastern Alpine unit of the Alps.



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13. STEIERMARK (STYRIA)

The world abounds with viticultural regions that produce weightier – above all more alcohol-laden – wines than Steiermark (Styria). But nowhere, are there any fresher, more brilliant – and thus in a very elegant manner regionally typical – bottlings to be found on the planet than in the south of Steiermark.

 **Possible designations of origin for Qualitätswein:**
Vulkanland Steiermark DAC, Südsteiermark DAC,
Weststeiermark DAC, Steiermark

 **Vineyard area:** 4,633 hectares

All three Styrian winegrowing regions, with their incomparable specialties, are located more or less in the south of the federal state. In the west of this geographically distinctive hill country, the Schilcher reigns supreme, a savoury rosé that is one of the most distinctive terroir-wines to be found anywhere. In Sausal and on the South Styrian Wine Road, Sauvignon Blanc and Muskateller call the tune, while to the southeast in Vulkanland Steiermark, the Traminer takes its radiant place alongside those two as an absolute jewel for connoisseurs.

The most widely planted Styrian variety Welschriesling, its bouquet reminiscent of green apples, has far more fans than many wine critics would dream of.

Wine aficionados who favour opulence and body will be quite pleased with the Pinot family in Steiermark. Weissburgunder grown in limestone-rich soils is quite impressive for its subtle expression of refined minerality. Chardonnay, also known here as Morillon, can sometimes turn out rather robust even with its fresh and crisp nature – and like the best Grauburgunder (Ruländer, Pinot Gris) also improve with years of cellaring.

2018 rang in a new era for wines of Steiermark. All three winegrowing regions have been elevated to DAC status: Vulkanland Steiermark DAC, Südsteiermark DAC and Weststeiermark DAC. The regionally typical white wines – as well as Schilcher in Weststeiermark – are organised on the three levels Gebietswein (regional wine), Ortswein (*villages* wine) and Riedenwein (single-vineyard wine). Wines given more time to mature before being released to the market may bear the additional designation “Reserve”.

The new system of origins consciously underscores the merits of wine from Steiermark. The traditional palette of grape varieties remains intact, with the focus on locally favoured varieties at the Ortswein and Riedenwein levels. The market-release dates of 1 March and 1 May were chosen so that the wines have adequate time to develop the character typical to their origin and can fully realise their potential, especially at the Ortswein and Riedenwein levels.



© Austrian Wine / Armin Faber

Each new vintage is traditionally celebrated in Steiermark with the light “Junker”, which premieres in early November. In March of the following year, the dry Gebietswein (regional wine) comes on the market. For Ortswein (*villages* wine) and the great Riedenwein (single-vineyard wine), the thirsty must wait a little longer. The Styrian winegrowers are vinifying these wines ever more slowly and more methodically, so that genuine Styrian class unmistakably becomes world class.

Geology

Steiermark was formed upon an area of the Central Eastern Alps, from the Penninic and Eastern Alpine geological units. The Eastern Alpine unit includes the Northern Limestone Alps and the crystalline rock in the area of Joglland, in Sausal and the Koralpe Range. Lowlands form the basin in the Mur and Mürz Valleys and the Styrian basin. The winegrowing areas are located in the east and south of the region, where the Central Eastern Alps plunge under the Styrian Basin, which in turn develops into the great Pannonian Basin to the east.

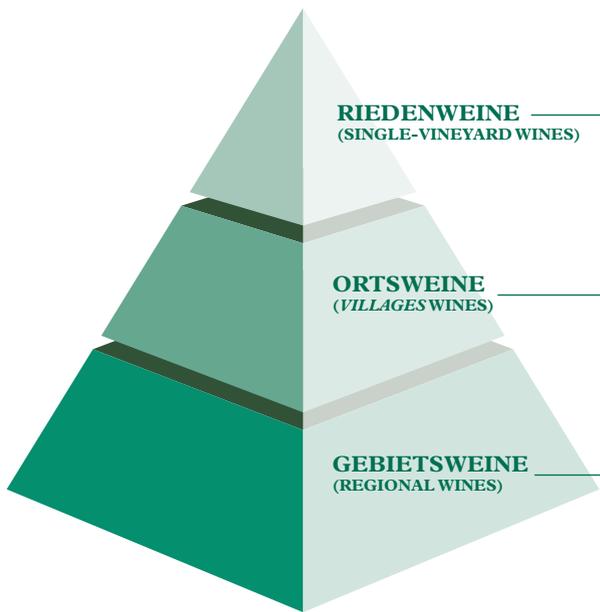
About three quarters of all vineyards in Steiermark are planted on sedimentary deposits of the Styrian Basin, while about 20% of the vines grow on hard rock of the Eastern Alpine Unit. A small proportion is growing upon primarily coarse-grained alluvial deposits that concentrate in the basin.

One special feature here is provided by the volcanic basalts, slags and tuffs of the southeast; they are home to some 3% of Steiermark's vineyards. The remaining basin deposits alternate both in grain size, in carbon content and degree of solidification. They range from silts and marl to sands, gravels and rubble, from sandstones and conglomerates to localised manifestations of limestones.

Gneisses, mica schist, phyllite, amphibolite – and less frequently marbles and limestones – make up the highly diversified lithic inventory of the vineyards in the neighbourhood of the Central Eastern Alps.

 Geological Survey of Austria

The system of origins in Steiermark



Expression and potential of the best vineyard sites

May be released to the market as of **1 MAY** of the year following the harvest (except for Schilcher [Weststeiermark only] as of 1 February), maximum residual sugar 4.0 g/l ***

The local specialities

May be released to the market as of **1 MAY** of the year following the harvest (except for Schilcher [Weststeiermark only] as of 1 February), maximum residual sugar 4.0 g/l **

- Südsteiermark DAC:** Kitzeck-Sausal, Eichberg, Leutschach, Gamlitz, Ehrenhausen
- Vulkanland Steiermark DAC:** Oststeiermark, Riegersburg, Kapfenstein, St. Anna, Tieschen, Klöch, Straden, Sankt Peter, Gleichenberg
- Weststeiermark DAC:** Ligist, Stainz, Deutschlandsberg, Eibiswald

The diversity of regions

May be released to the market as of **1 MARCH** of the year following the harvest (except for Welschriesling and Schilcher [only in Weststeiermark] as of 1 December), maximum residual sugar 4.0 g/l *



Permitted grape varieties: Welschriesling, Weissburgunder, Morillon, Grauburgunder, Riesling, Gelber Muskateller, Sauvignon Blanc, Traminer and Blauer Wildbacher (as Schilcher; only in Weststeiermark) as well as cuvées made from them

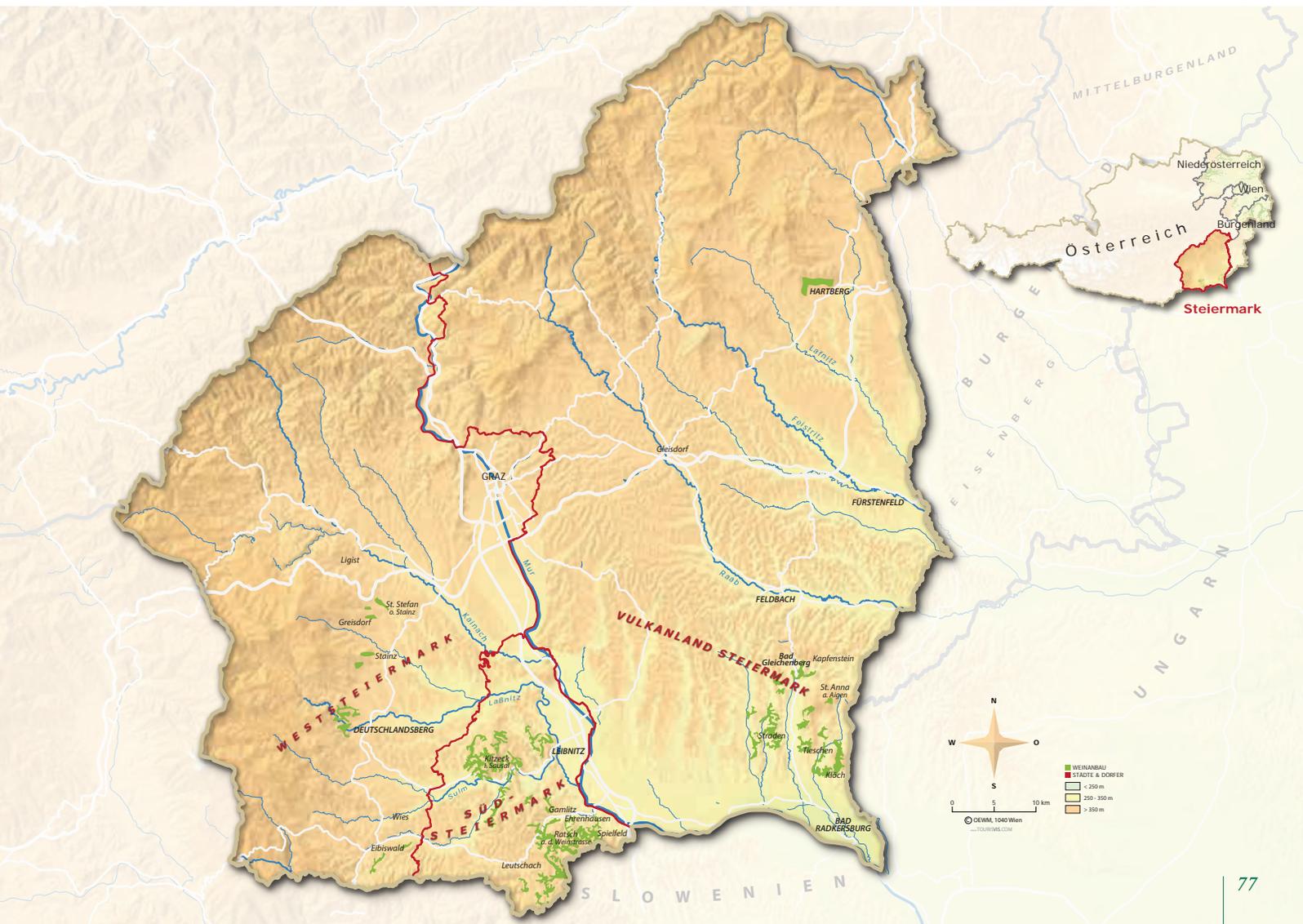
- * Riesling and Traminer with the designation "dry"
- ** Traminer and Riesling "dry"; Klöcher Traminer also "half dry" or, from Prädikatswein level on, without limited residual sugar content
- *** Riesling and Traminer with the designation "dry"



Additional designation "Reserve": earliest sales date 18 months (Schilcher [only in Weststeiermark]: 12 months) later than prescribed in the respective level



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13.1 VULKANLAND STEIERMARK

The winegrowing region Vulkanland Steiermark is characterised by many small wine islands, with distinctive vineyards growing on the slopes of extinct volcanoes, which impart a truly unique and uncommon character to the landscape. 1,524 hectares of vineyards are cultivated in the region, concentrated around Klöch, Sankt Anna am Aigen and Straden. One grape variety here exhibits a special flair: the highly aromatic Traminer. The preferred form of wine marketing in the region is the *Buschenschank*, the traditional wine tavern.

 **Possible designations of origin for Qualitätswein:**
Vulkanland Steiermark DAC, Steiermark

 **Vineyard area:** 1,524 hectares

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

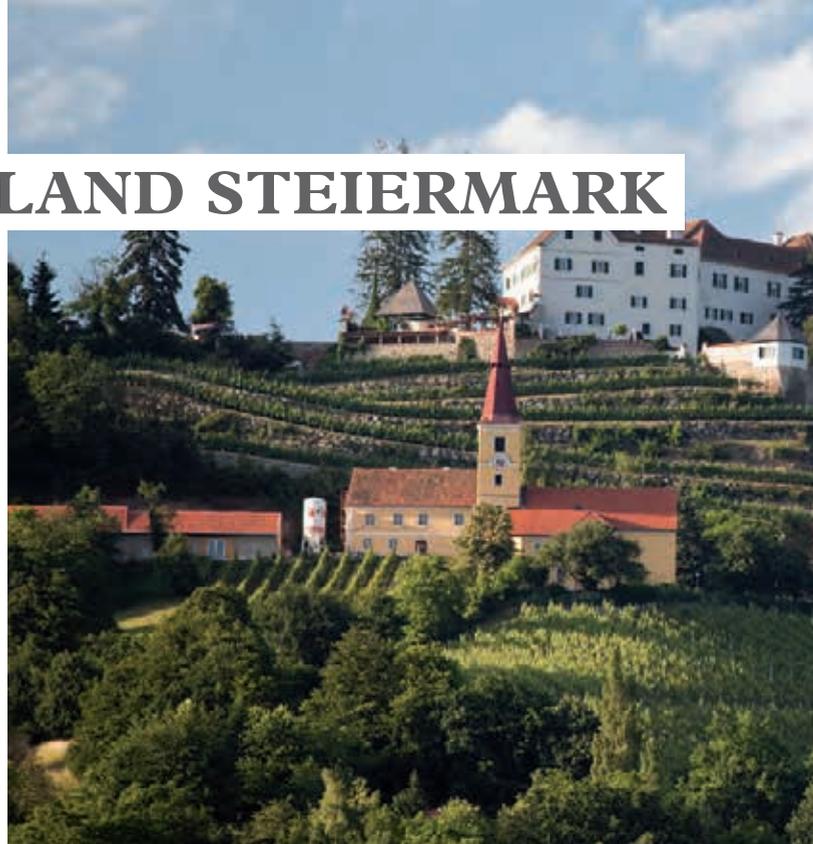
 **Leading viticultural towns:** Hartberg, Fürstenfeld, Kapfenstein, St. Anna am Aigen, Klöch, Straden, Bad Gleichenberg

For centuries this was often highly contested border territory, as evidenced by the heavily fortified castles and strongholds built on the towering basalt cliffs. Today the borders are open; the Riegersburg, Kapfenstein Castle and other imposing and formerly noble residences have come to provide settings for peaceful cultural happenings, in many cases for wine- and culinary events.

The winegrowing region also has enough variety to support this, because a wide range of grapevines are happily growing here: Welschriesling, Morillon (Chardonnay), Weissburgunder and Grauburgunder, Gelber Muskateller, Traminer in all its varieties, Sauvignon Blanc and even Riesling on the white-wine side. Together they form the foundation for Vulkanland Steiermark DAC and Vulkanland Steiermark DAC Reserve. At the Ortswein level, Sauvignon Blanc is the most important leading variety, but Weissburgunder and Grauburgunder also play important roles here. Both find excellent conditions in Vulkanland, in that they prefer milder environments. One particular specialty of Vulkanland is Traminer, which can also be vinified semi-dry as an Ortswein from Klöch. Its distinctive aroma of roses is supported on the palate by delicate acidity. Interesting red wines, primarily vinified from Blauer Zweigelt, complement the winegrowing region Vulkanland's extensive offering and are marketed with the designation of origin "Steiermark".

The connecting element between all the wines here is a refined, mineral-driven spice, which evolves in the wines thanks to the special geologic conditions. Here in the transitional area from the hot, dry, Pannonian to damp, warm, Illyrian Mediterranean climates, tendrils of the Pannonian climate projecting out of the east also give the wines a subtle, regionally typical sense of substance. Pronounced temperature differences between day and night support the development of aromaticity in particular and the harmonious ripening of the grapes in general.

The warm soils upon which the vineyards grow show a strong variability between calcareous and limestone-free substrates, sandy and argillaceous basic materials or gravelly and volcanic deposits, as well as weathered schists and gneisses. On the upper slopes outside of Klöch the most common soils are sandy, argillaceous and mostly limestone-free. In Klöch itself, limestone-free red clay and brown clay, originating from basalt and tuff, are found almost exclusively. Four wine trails lead through the photogenic and picturesque hilly landscape, while an entirely Styrian vinothèque in Sankt Anna am Aigen offers a good overview of the region's production; popular tourist destinations include the thermal resorts strung along the volcanic fault line. The most important winegrowing districts are Bad



Radkersburg, Feldbach, Gleisdorf, Hartberg, Kapfenstein, Klöch, Riegersburg, Sankt Peter, Straden, Tieschen and Weiz. In the north, on the Ringkogel near Hartberg, there are vineyards growing up to 650 metres above sea level, which figure among the highest in Austria.

Vulkanland Steiermark is also one of the most naturally unspoiled areas for tourism in Austria. Wonderful, perfectly signposted, themed hiking trails lead through an enchanting landscape. And everywhere, the friendly local *Buschenschank* – the wine tavern – invites the guest to taste the culinary delights of the neighbourhood along with the wines; one particular treat is the famous Styrian pumpkin seed oil.

VULKANLAND STEIERMARK DAC

as of the 2018 vintage



Obligatory
hand
harvest!

GRAPE VARIETIES: Welschriesling, Weißburgunder, Morillon, Grauburgunder, Riesling, Gelber Muskateller, Sauvignon Blanc, Traminer as well as cuvées made from them

QUALITY LEVELS:

Gebietswein: Submission for the Federal Inspection Number from 15 January in the year following the harvest, Welschriesling from 1 December in the year of the harvest

Ortswein: Submission for the Federal Inspection Number from 1 April in the year following the harvest, Klöcher Traminer in the first three years from 1 March in the year following the harvest

Riedenwein: Submission for the Federal Inspection Number from 1 April in the year following the harvest

Additional designation "Reserve": earliest sales date 18 months later than prescribed in the respective level

RESIDUAL SUGAR:

Gebietswein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation "dry"

Ortswein: max. 4.0 g/l; Traminer and Riesling must correspond to the designation "dry"; Klöcher Traminer also "half dry" or, from Prädikatswein level, without limited residual sugar content

Riedenwein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation "dry"

PRIMARY VARIETIES FOR ORTSWEIN:

Oststeiermark, Riegersburg, Kapfenstein, St. Peter: Sauvignon Blanc, Weissburgunder

Gleichenberg, St. Anna: Sauvignon Blanc, Morillon

Tieschen: Sauvignon Blanc, Pinot cuvées

Klöch: Sauvignon Blanc, Traminer

Straden: Sauvignon Blanc, Grauburgunder



© Austrian Wine / Anna Stöcher

Geology

In upper Vulkanland Steiermark, on the southeast heights of the Joglland near Hartberg, the vineyards are laid out upon crystalline rock formations of the Eastern Alpine unit. Most are gneiss and mica schists, or to a lesser extent amphibolites and granites. Loose and rather variable, sandy and often pebbly-gravelly rocks of the Styrian Basin dominate further to the southeast.

The landscape and geology of lower Vulkanland Steiermark are shaped by the extinct volcanoes; they constitute quite a conspicuous presence in the landscape and are unique in Austria's winegrowing regions, although they make up less than 10% of the winegrowing rock in Vulkanland Steiermark. An older and then a more recent phase of volcanic activity left behind red trachyandesite, hard black basalt, blistered basalt slag, tufts of solidified ash created by explosive volcanic eruptions and finely grained formations in crater lakes. The majority of the vineyards lie on variable deposits from the Paratethys Sea, the lakes and rivers of the Styrian Basin, and on Quaternary gravel terraces, which usually carry a top layer of clay.



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13.2 SÜDSTEIERMARK

Südsteiermark is a remarkable source for fragrant and refreshing wines, especially Sauvignon Blanc. But its 2,563 hectares under vines allows enough room for an ample assortment of grape varieties, ranging from Welschriesling, Morillon and Gelber Muskateller to Traminer. Here, in one of the most charming viticultural landscapes in all of Europe, growing grapes is hard work, since most of the vineyards are laid out on extremely steep slopes.

 **Possible designations of origin for Qualitätswein:** Südsteiermark DAC, Steiermark

 **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 palette of grape varieties in the Südsteiermark is widely diversified, and equally so are the soils of the winegrowing region, ranging from sand and schists to marl and limestone. A moist and warm Mediterranean climate determines the long vegetation cycle, while cool nights promote the development of rich and complex aromaticity, which imparts a wealth of nuance and nobility to the white varieties. This applies both to the lithe and fruit-forward young wines – as ‘Junker’ the harbingers of the new vintage – and the region’s particularly typical white wines, which are released to the market with the protected designation of origin Südsteiermark DAC.

The regionally typical Südsteiermark DAC wines are organised – like their counterparts in the Weststeiermark and in the Vulkanland Steiermark – on the three levels: Gebietswein, Ortswein and Riedenwein. The additional designation “Reserve” is permitted for wines having matured for a longer period of time. One particular distinguishing feature of all DAC wines from the Steiermark: they must by law be harvested by hand.

The grape variety Sauvignon Blanc has been able to rise to the top in the course of continuous development, and today Sauvignons from the Südsteiermark belong to the elite class worldwide. About one fifth of the cultivated area in the region is planted to this variety; the regionally typical spectrum ranges from fragrant and refreshing examples to elegant and complex Sauvignons with unmistakable expressions of detailed terroir. So it is no wonder that this variety leads the field of approved DAC grape varieties: together with Welschriesling, Weissburgunder, Morillon (Chardonnay), Grauburgunder, Riesling, Gelber Muskateller and Traminer, the Sauvignon Blanc forms the basis for the Südsteiermark DAC palette. And particularly in the areas around Eichberg, Leutschach and Gamlitz, Gelber Muskateller figures among the star varieties. Riesling is the specialty of Kitzeck in the Sausal, where the steepest (with more than 100% slope) and highest in elevation (up to 600 metres above sea level) vineyards in the Steiermark are to be found. Friends of the Pinot family will, among other varieties, be sure to enjoy the opulent Morillons (Chardonnays) from the limestone-rich soils around Ehrenhausen.

Sonorous names of vineyards such as Czamillonberg, Grassnitzberg, Kittenberg, Nussberg, Obegg, Sernauberg, Kranachberg or Zieregg evoke the spirit of the top-drawer wines grown in them. The sustainable success of the wines of the Südsteiermark is guar-



anteed by an extremely open-minded community of winegrowers, who have by-and-large gained experience travelling and performing internships in the international world of fine wine. But the viticultural school in Silberberg also continues to contribute in both theory and practice, equipping young winegrowers with the best qualifications.

The Steiermark’s elite wines have meanwhile not only become mainstays on the wine lists of the regional hospitality industry, but are also causing quite a stir internationally. Archduke Johann (1782–1859) – for his time a true pioneer with a ‘European’ vision of wine culture, whose influence is still felt in the region – would today be proud of his winegrowers in the Südsteiermark.

SÜDSTEIERMARK DAC

as of the 2018 vintage



GRAPE VARIETIES: Welschriesling, Weißburgunder, Morillon, Grauburgunder, Riesling, Gelber Muskateller, Sauvignon Blanc, Traminer as well as cuvées made from them

QUALITY LEVELS:

Gebietswein: Submission for the Federal Inspection Number from 15 January in the year following the harvest, Welschriesling from 1 December in the year of the harvest

Ortswein: Submission for the Federal Inspection Number from 1 April in the year following the harvest

Riedenwein: Submission for the Federal Inspection Number from 1 April in the year following the harvest

Additional designation “Reserve”: earliest sales date 18 months later than prescribed in the respective level

RESIDUAL SUGAR:

Gebietswein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation “dry”

Ortswein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation “dry”

Riedenwein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation “dry”

PRIMARY VARIETIES FOR ORTSWEIN:

Kitzeck-Sausal: Sauvignon Blanc, Riesling

Eichberg: Sauvignon Blanc, Gelber Muskateller

Leutschach: Sauvignon Blanc, Gelber Muskateller

Gamlitz: Sauvignon Blanc, Gelber Muskateller

Ehrenhausen: Sauvignon Blanc, Morillon



© Austrian Wine / Anna Stöcher

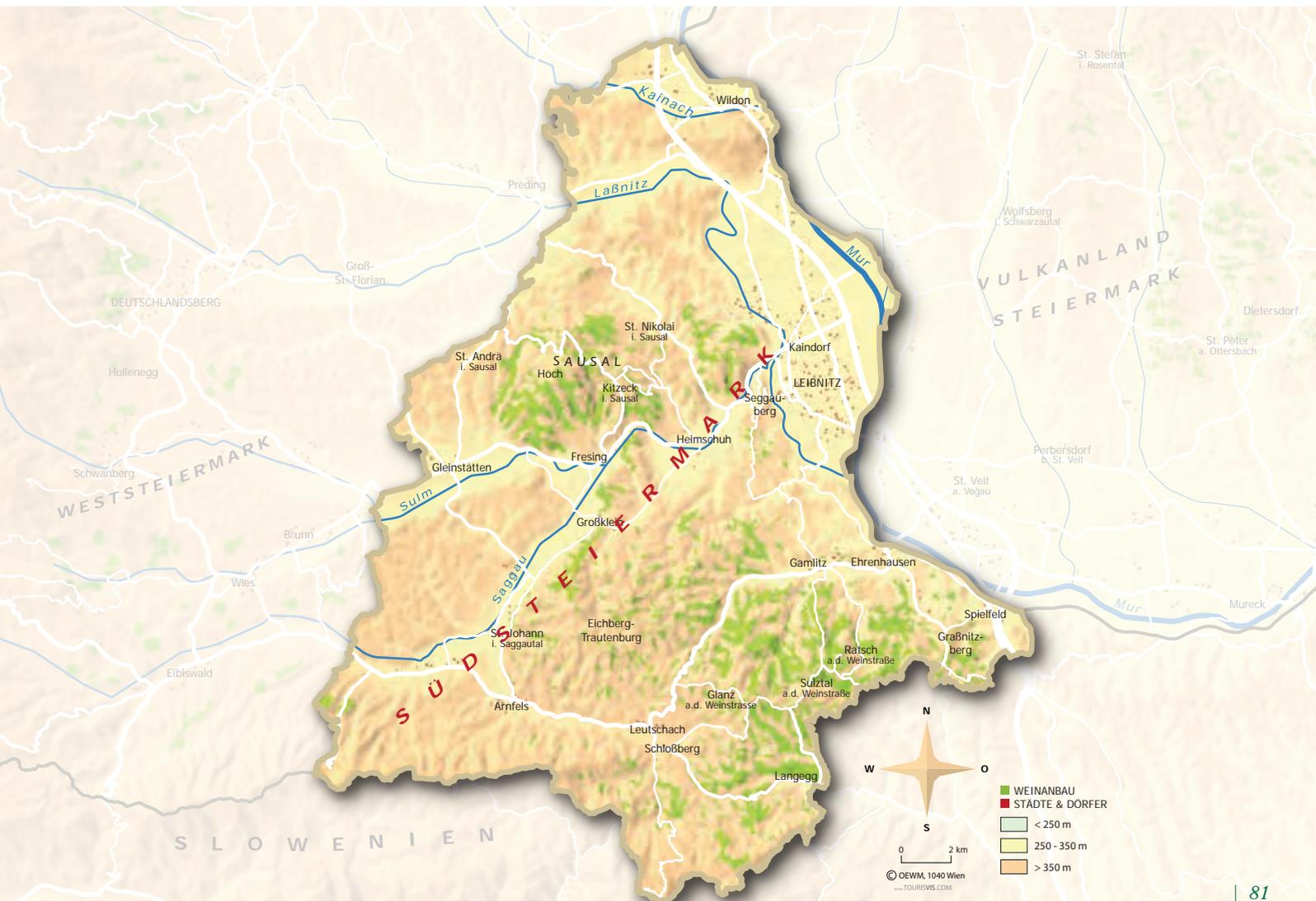
Geology

The Sausal and its steeply sloped vineyards are composed of phyllitic clay schists with layers of green schists and quartzites of the Eastern Alps. On the slopes near and north of Silberberg, Nestelberg and Rirpenegg as well, these not-too-hard types of hard rock come to light. On the Grillkogel, limestone and argillaceous/pebbly limestones of remotest geologic antiquity appear as well.

Most of the vineyards in Südsteiermark grow on coarse-grained, alluvial gravels – some of which have solidified into conglomerates – as well as on the marls, clay deposits and sands of the so-called Styrian Schlier, on conglomerates, gravels of the Kreuzberg formation and on sands and marls of the Weissenegg Formation. The latter units belong to the sediments of the Styrian Basin, deposited into the Paratethys Sea, approximately 15–18 million years old. They are quite variable in grain size and limestone content; pure limestones, similar to Leitha limestone, occur locally between Wildon and Grassnitzberg.



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



13.3 WESTSTEIERMARK

Only 546 hectares are planted to the vine in Weststeiermark, but the winegrowing families cultivate them diligently to create an astonishing variety of products: polished white wines from numerous grape varieties as well as the undisputed leading character of the region: the racy Schilcher with lively acidity. This unique terroir-rosé is vinified from the regionally predominant vine Blauer Wildbacher, and has become internationally recognised as a regional specialty.

 **Possible designations of origin for Qualitätswein:**
Weststeiermark DAC, Steiermark

 **Vineyard area:** 546 hectares

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

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



The smallest winegrowing region in Steiermark is ancient wine country, in which Illyrians, Celts – and later, the Romans – all cultivated the vine. The vineyards stretch out in a long and narrow band up to 600 metres above sea level on the foothills of the Kor-alpe Range and the Reinischkogel, southward down to the Slovenian border.

This particular topography experiences powerful warming during the day, protecting vines against harsh winds. Steep slopes to climb (dotted with picturesque little cellarhouses) and deep valleys to be crossed mark the path, travelling from Ligist in the north via Sankt Stefan ob Stainz to Deutschlandsberg and Eibiswald. Side visits to wine villages like Greisdorf, Gundersdorf, Wildbach or Wies bring impressive perspectives – in terms of the panorama as well as of their wines. Also particular to the region and rather unusual: the stone formations composed of old gneisses and mica schist, along with what is known as the Illyrian climate, which features southern European and Mediterranean influences, with relatively high rainfall.

The interplay of all these elements also explains the distinctive character of the style of wine one encounters here at every turn. Weststeiermark is classic Schilcher territory, because Blauer Wildbacher – an ancient grape variety that grows in the majority of the vineyards – serves as the basis for the pink-hued wine and its remarkable success story. Originally a rustic country wine with aggressive acidity, it was transformed into a highly prized wine of distinction thanks to continuous quality improvements under the hands of ambitious winegrowers, impressive for its red berry notes (from strawberry to raspberry) and a refreshingly animating acidity.

The introduction of Weststeiermark DAC in 2018 took the Schilcher particularly into account: Weststeiermark is the only region in Steiermark allowed to provide Schilcher with its protected designation of origin. In addition, other typical Styrian white wines – such as Welschriesling, Morillon or Weissburgunder – may also be declared as Weststeiermark DAC or Weststeiermark DAC Reserve. Sauvignon Blanc plays an important role at the Ortswein level.

Not to be underestimated are the rare red variations, as well as sparkling and sweet wines vinified from the Blauer Wildbacher, which enrich Austrian wine country with their individualistic styles. However, they will state their origin as ‘Steiermark’ on the label.

Schilcher is also a key success factor in terms of wine tourism. The wine’s distinctive character makes it an authentic ambassador for one of the most unspoiled and strikingly beautiful wine landscapes in Europe.

WESTSTEIERMARK DAC

as of the 2018 vintage



GRAPE VARIETIES: Blauer Wildbacher (as Schilcher), Welschriesling, Weissburgunder, Morillon, Grauburgunder, Riesling, Gelber Muskateller, Sauvignon Blanc, Traminer as well as cuvées made from them

QUALITY LEVELS:

Gebietswein: Submission for the Federal Inspection Number from 15 January in the year following the harvest, Welschriesling and Schilcher from 1 December in the year of the harvest

Ortswein: Submission for the Federal Inspection Number from 1 April in the year following the harvest, Schilcher from 1 February in the year following the harvest

Riedenwein: Submission for the Federal Inspection Number from 1 April in the year following the harvest, Schilcher from 1 February in the year following the harvest

Additional designation “Reserve”: earliest sales date 18 months (Schilcher: 12 months) later than prescribed in the respective level

RESIDUAL SUGAR:

Gebietswein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation “dry”

Ortswein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation “dry”

Riedenwein: max. 4.0 g/l; Riesling and Traminer must correspond to the designation “dry”

PRIMARY VARIETIES FOR ORTSWEIN:

Ligist: Blauer Wildbacher (as Schilcher), Sauvignon Blanc

Stainz: Blauer Wildbacher (as Schilcher), Sauvignon Blanc

Deutschlandsberg: Blauer Wildbacher (as Schilcher), Sauvignon Blanc

Eibiswald: Blauer Wildbacher (as Schilcher), Sauvignon Blanc



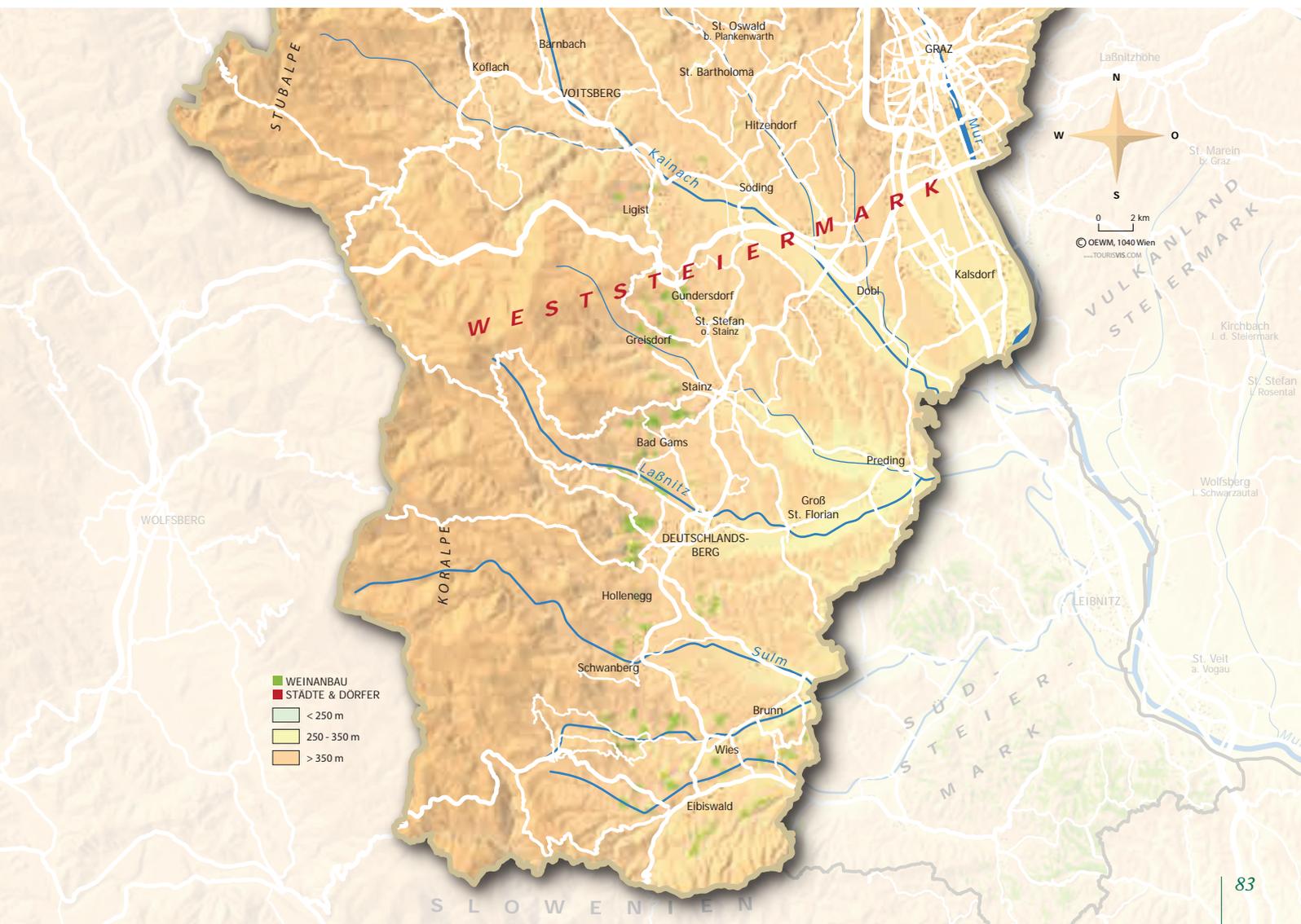
© Austrian Wine / Anna Stöcher

Geology

The majority of the vineyards are situated on mostly acidic, crystalline hard rock of the Eastern Alpine unit, and towards the east on partly coarse and mostly loose stone from the Styrian Basin. The so-called Schwanberger block rubble (with cubic-metre-sized blocks of crystalline stone) reaches in channels far into the Koralpe Range and supports the vineyards around Sankt Stefan, Wildbach and Schwanberg. Another formation on the perimeter of the basin consists of greenish sands deposited by rivers, which modulate into finely grained, sandy-clay Florian beds towards the interior of the basin. These were deposited in the shallow Paratethys Sea about 16 million years ago. The crystalline hard rock consists of hard plate gneiss, variable and partly pegmatitic gneisses and matrix rock, as well as granitic mica schist and less frequently amphibolites and marble.



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





14. WIEN (VIENNA)

Viticulture in the big city? Often these are showcase vineyards, nothing more than a tourist attraction. But Vienna is different. Here the city's 637 hectares of vineyards embody an important economic factor, aid in preservation of the belt of green that girdles the city, and provide the basis for first-rate wines. Vienna's vinous specialty – the "Wiener Gemischter Satz" – was received into the Austrian DAC family in 2013, and since then has solidified its position as the symbol of Viennese wine.

 **Possible designations of origin for Qualitätswein:** Wiener Gemischter Satz DAC, Wien

 **Vineyard area:** 637 hectares (178 hectares Gemischter Satz)

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

 **Important large collective vineyard sites:** Bisamberg-Wien, Nussberg, Kahlenberg, Maurerberg

In the late Middle Ages, vines were still growing within the city walls in what is now the First District of Vienna. Today, the focus of viticulture lies in the suburbs at the edge of town: vineyards on Bisamberg north of the Danube – cultivated by winegrowers from Strebersdorf, Stammersdorf and Jedlersdorf – provide a favourable environment for the Pinot family. From Ottakring via Hernalss up to Pötzleinsdorf – and especially in the 19th District in Heiligenstadt, Nussdorf, Grinzing, Sievering and Neustift am Walde – Riesling, Chardonnay and Weissburgunder are the varieties of choice for planting in the varied limestone-rich soils. The top vineyard Nussberg has been rediscovered, a site that almost magically attracts young, imaginative winegrowers from all the districts of the great wine town, including some career-changers. In the south of Vienna – Rodaun, Mauer and Oberlaa – you can find *rendzina*, as well as earth and black earth soils, good for powerful white wines and opulent red wine cuvées.

Hardly any grower goes without producing the traditional *Gemischter Satz* (field blend), in which different grape varieties are planted together in the vineyard, then also harvested together and fermented together into wine. In 2008, the Wiener Gemischter Satz was added to the Austrian Slow Food Ark of Flavours, in 2013, the Wiener Gemischter Satz gained DAC status and now represents the winegrowing region Wien as its most regionally typical wine. The corresponding regulation stipulates that at least three white Qualitätswein grape varieties must be planted together in a Viennese vineyard, which is entered in the cadastre of the Viennese vineyard directory as a Wiener Gemischter Satz. The greatest proportion of a grape variety must not be higher than 50%, while the third largest proportion must be at least 10%. In total, 178 hectares are planted with Gemischter Satz. Depending on the location within the city, the terroir – as described above – shapes the distribution of grape varieties as well as the style of the Wiener Gemischter Satz.

The Gemischter Satz has always been popular in the unique Viennese *Heuriger* wine taverns, whose appeal endures to this day. Whether a year-round "noble" *Heuriger* with a large buffet or a small, secluded *Buschenschank* in the middle of the vineyards that's only open for a few weeks each year – they are all great magnets for

visitors, for residents and tourists alike. Due to its outstanding cultural importance, Vienna's *Heurigen* culture was even included in the national UNESCO index of intangible cultural heritage in Austria in 2019.

In order for Vienna's vineyards to be preserved and protected as natural and cultural landscapes for the future, a Viennese state law stipulates that vineyards in Vienna must be cultivated, and thus protects valuable vineyard sites from real estate speculation.

Wiener Gemischter Satz DAC

as of the 2013 vintage

GRAPE VARIETIES:

Gemischter Satz: The grapes must come from a Viennese vineyard planted with at least three white Qualitätswein varieties that are then harvested and vinified together; the greatest proportion of a grape variety must not be higher than 50%, the third largest proportion must be at least 10%.

QUALITY LEVELS:

without vineyard designation: no more detailed geographic indication than Wien; available for sale from 1 December of the harvest year

with vineyard designation: with more detailed geographic indication than Wien; available for sale as of 1 March in the year following the harvest

ALCOHOL:

without vineyard designation: max. 12.5% vol.

with vineyard designation: min. 12.5% vol.

RESIDUAL SUGAR:

without vineyard designation: must correspond to the flavour profile "dry"

with vineyard designation: not obliged to correspond to the flavour profile "dry"

FLAVOUR PROFILE:

without vineyard designation: no perceptible cask tone

with vineyard designation: not specified

LABELLING: Designation of origin (incl. "DAC") must be stated on the front label.



Geology

The vineyards on the Bisamberg and in Döbling, Dornbach and Ottakring lie upon hard rock of Penninian flysch and scaled coloured marl, as well as on marine perimeter sediments of the Neogene period Vienna Basin.

The flysch is partly calcareous in nature, and partly quartz-rich sandstone with layers of marl and clay. Deposits at the basin’s rim consist locally of solid limestone (Leithakalk) and partly of loose, but mostly coarse, sandy-gravelly (less frequently marly) rocks, which were deposited about 16–12 million years ago. The subsoil of the vineyards in Mauer and Kalksburg is formed by perimeter sediments of the Vienna Basin, which, due to the influence of rivers and debris-flows from the Vienna Woods, can be sandy-gravelly or solidified as conglomerates and breccias.

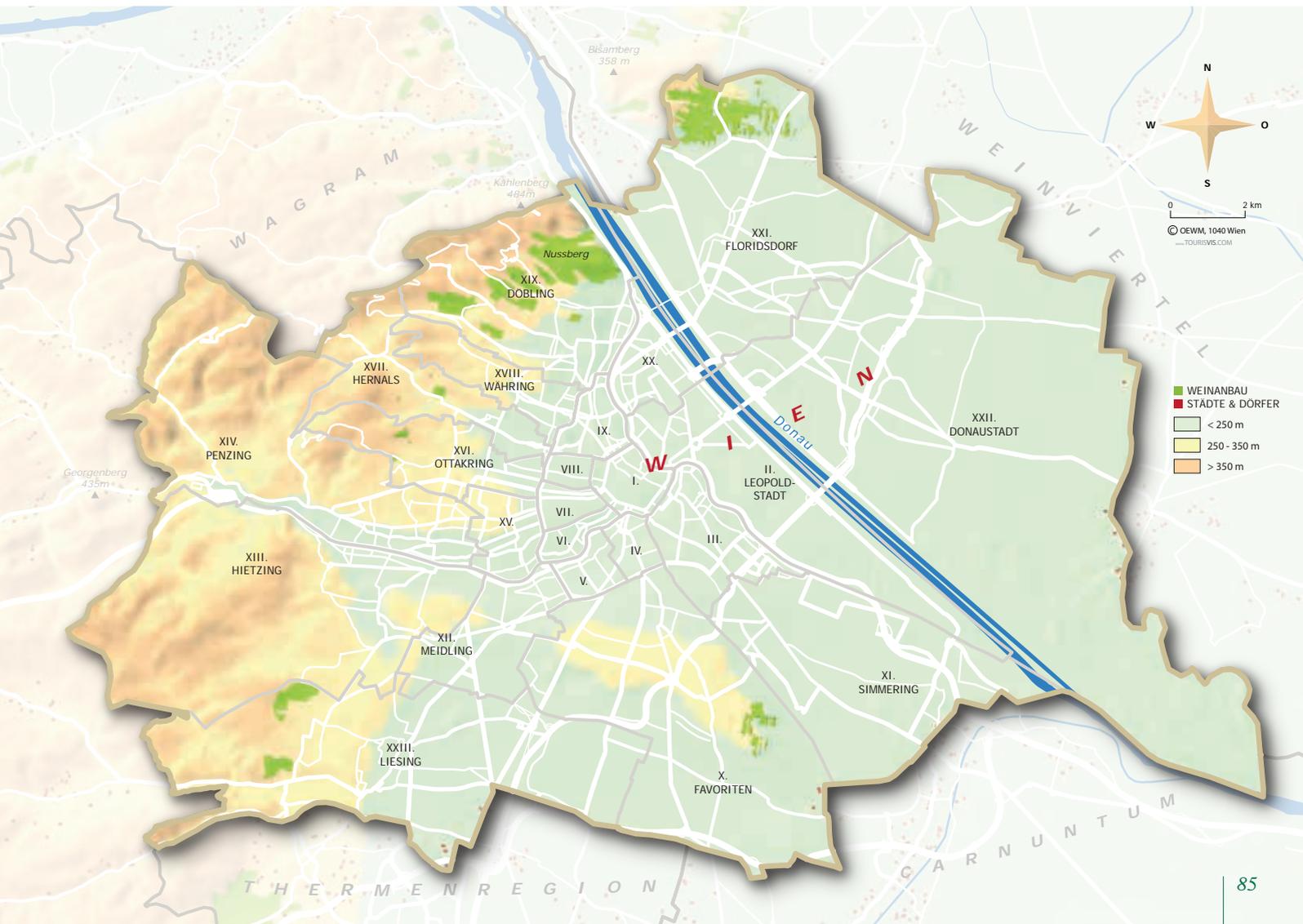
The vineyards in Stammersdorf, on the Hungerberg and in Oberlaa are formed upon terraces of old Danube River strata composed of quartz-rich gravel with a loamy top layer and a foundation composed mostly of gravelly-sandy or finely grained sediments of the Vienna Basin, called Tegel.



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15. WINEGROWING AREA BERGLAND

Winegrowing region 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.



Gaumberg, Oberösterreich, © Austrian Wine / Marcus Wiesner

Winegrowing region 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.

Winegrowing region 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, Frühroter 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.



Mönchsberg, Salzburg, © Austrian Wine / Marcus Wiesner



Seewiese, Kärnten, © Austrian Wine / Weinbauverband Kärnten

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.

 Geological Survey of Austria



Haiming, Tirol, © Austrian Wine / Marcus Wiesner

Winegrowing region 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

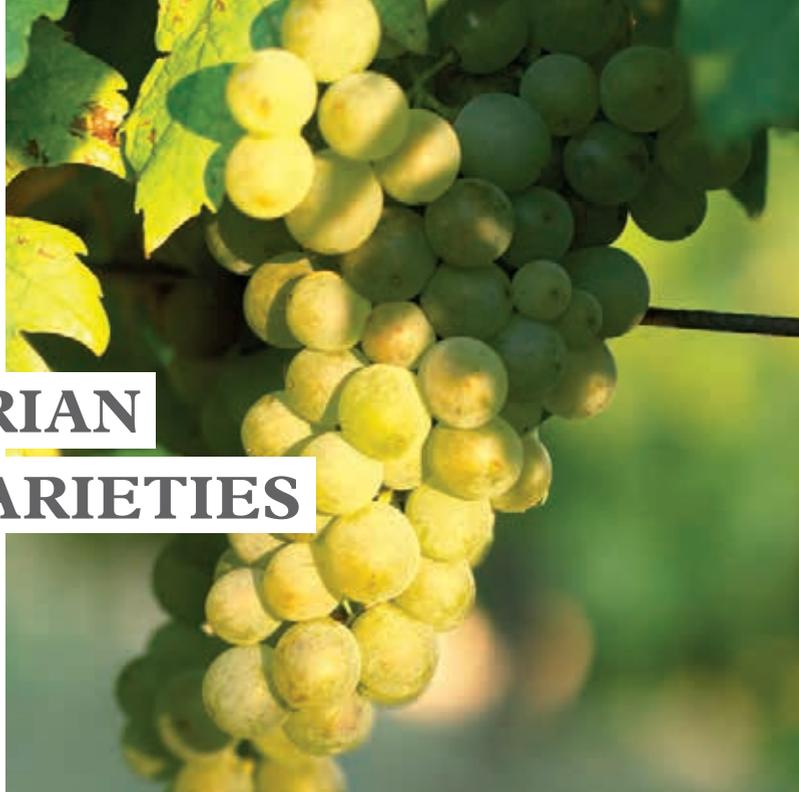
Winegrowing region Vorarlberg (10 ha)



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.



Röthis, Vorarlberg, © Austrian Wine / Marcus Wiesner



16. AUSTRIAN GRAPE VARIETIES

*In Austria, there are 40 grape varieties – 26 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.*

© *Austrian Wine / Weinkomitee Weinviertel, Haiden Baumann*

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 wine-growing 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:

White wine varieties: Blütenmuskateller, Muscaris, Souvignier Gris

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, Cabernet Blanc, Johanniter, Donauveltliner, Donauriesling

Red wine varieties: Regent, Cabernet Jura, Pinot Nova

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 new *Qualitätswein* varieties *Blütenmuskateller*, *Muscaris* and *Souvignier Gris* are included. 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*, *Cabernet Blanc*, *Johanniter*.

Red wine

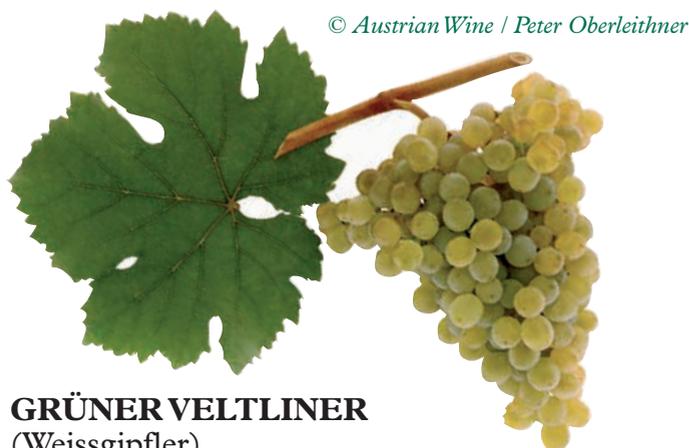
	Austria total in ha	Austria total in%	Nieder- österreich	Burgen- land	Steiermark	Wien
Zweigelt	6,425.81	13.8%	12.5%	19.2%	7.6%	6.5%
Blaufränkisch	3,009.11	6.5%	0.5%	21.7%	0.3%	0.5%
Blauer Portugieser	1,262.76	2.7%	4.4%	0.1%	0.0%	0.8%
Blauburger	742.02	1.6%	2.1%	0.9%	0.4%	1.2%
Sankt Laurent	731.85	1.6%	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 *Qualitätswein* variety *Rosenmuskateller* is included. 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 (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 (*Pseudopezicula 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

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 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 higher acidity. Dry Welschriesling wines are often very fresh with aromas of green apples and citrus, but recently some winegrowers have also produced complex wines with potential for ageing by keeping them on the fine lees for a long period of time. Prädikatswein made with this grape variety is one of the world's great sweet wines. Beerenauslese and Trockenbeerenauslese both have exotic aromas on the nose and fine notes of honey on the palate. This is held up by a characteristic level of acidity.

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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 (*Pseudopezizica 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.



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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:

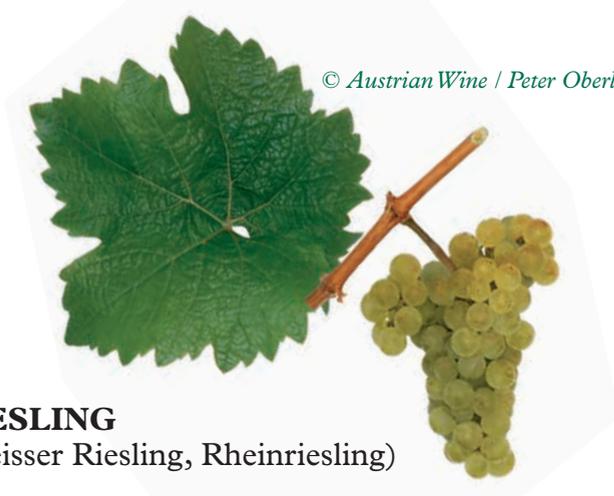
Leaf: medium-sized, pentagonal, with three to five lobes, not very deeply lobed

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.



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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.



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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 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 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 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.

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SAUVIGNON BLANC

Origin: France, the Loire

This variety was introduced in 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 Steiermark.

Important ampelographic features:

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

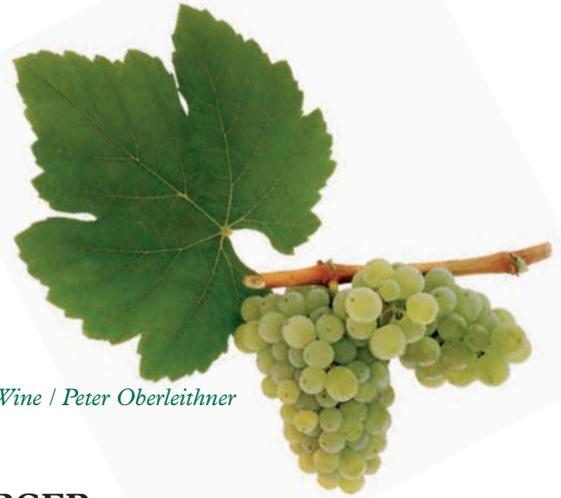
Grape cluster: small, dense grapes; cylindrical; shouldered; round to oval greenish-yellow berries with spicy, herbal-grassy flavours

Ripening time: mid- to late-season

Significance, conditions: In 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.

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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.



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MUSKATELLER

(Muscat Blanc à Petit Grains, 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 (Red) and Gelber (Yellow) Muskateller are differentiated by the colour of their berries.

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 strongly.

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.



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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 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 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.



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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 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.



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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.



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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.

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 specialities. The sites are spread over all of the country's winegrowing regions; 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.



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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.



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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 Steiermark. The vineyard area decreased continuously between 1999 and 2015.

Important ampelographic features:

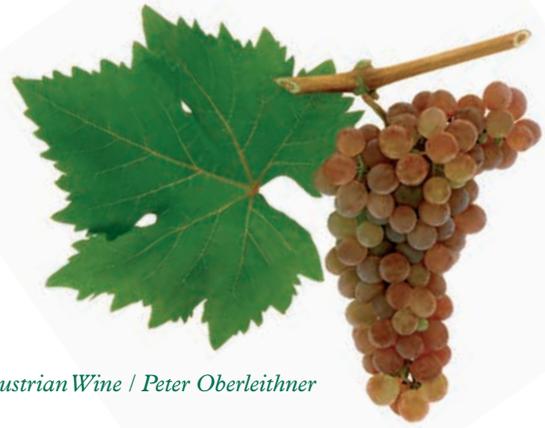
Leaf: pentagonal, three to five lobes, slightly overlapping petiole

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.



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ROTHERVELTLINER

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 area 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.



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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



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ROTGIPFLER

Origin: probably the Thermenregion, Austria

Parentage: Natural crossing of Traminer and Roter 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 mostly produced as a single-varietal wine, but also blended with the variety Zierfandler.



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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. Its vineyard area is stable.

Important ampelographic features:

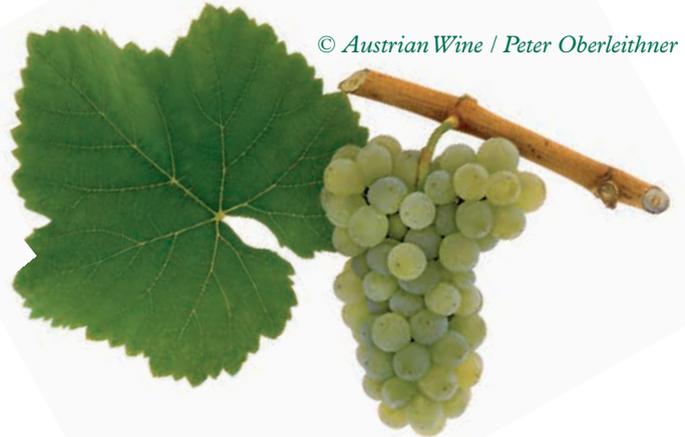
Leaf: large, circular, three to five lobes, hairy underside

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 sometimes vinified as a Spätrot-Rotgipfler, either blended as cuvée or already planted together mixed in the vineyard. Zierfandler requires the best vineyard sites and also likes shallow 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-like tones that can be complemented by mineral notes. Prädikat wines have excellent ageing potential.



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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.



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JUBILÄUMSREBE

Origin: Austria, LFZ Klosterneuburg, Niederösterreich

Parentage: New breed from Grauer Portugieser and Frühroter 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:

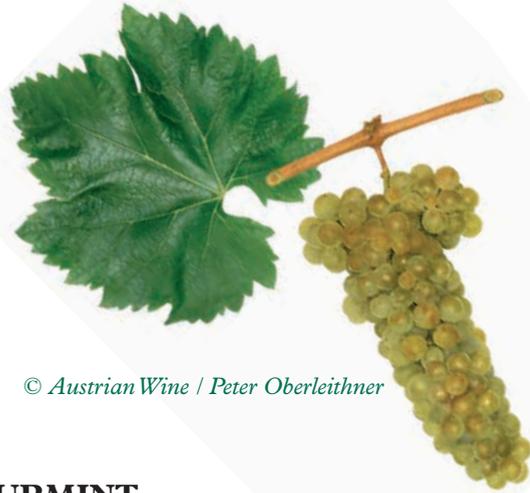
Leaf: medium, pentagonal to circular, five to seven lobes

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.



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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.



BLÜTENMUSKATELLER

Origin: Russia

Parentage: a crossing of Severnyj x Muskat

Vineyard area: to date only experimental parcels, was first added to the register of grape varieties in 2013.

Important ampelographic features:

Leaf: pentagonal with three to five lobes, deeply sinuate.

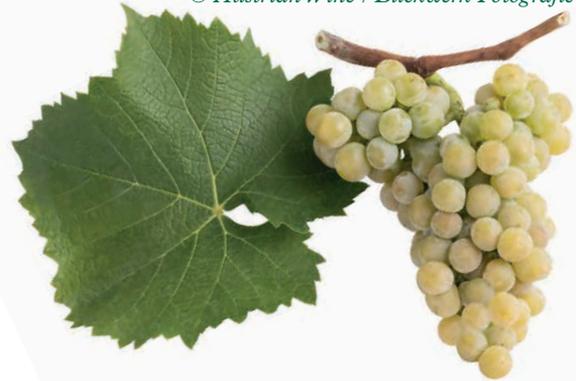
Grape cluster: medium-sized, medium density, cone-shaped with one to three wings, no secondary wings. Berries are elliptical with green to yellow skin and intense Muscat flavour.

Ripening: middle to late

Significance, conditions: this variety needs good sites with at least medium-deep soils, and often requires yield reduction. The Blütemuskateller reaches high sugar content values and is well suited to the production of sweet wines. It is one of the fungus-resistant varieties and thus protected against *oidium* and *peronospora*.

Wine: the variety produces fuller-bodied and more opulent wines than Gelber Muskateller, with a strong Muscat aroma, reminiscent of flower blossoms.

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MUSCARIS

Origin: Freiburg, Germany

Parentage: a crossing of Solaris x Muskateller

Vineyard area: primarily in Steiermark; area under vines not yet officially recorded

Important ampelographic features:

Leaf: pentagonal with three to five lobes, overlapping petiole

Grape cluster: loose to very loose, cylindrical with small secondary wing; rounded berries with green skin and a note of cassis

Ripening: early to middle

Significance, conditions: the variety flourishes on medium-depth sites, where it buds early. As a PIWI variety, its resistance against *oidium* and *peronospora* is very great ("PIWI" stands for pilzwiderstandsfähig = fungus-resistant), but it tends towards grape withering and palsy of the stems.

Wine: the wines are reminiscent of Muskateller for their muscaty and citric aromas. They are powerful and substantial with intense acidity, which makes them good candidates for Sekt production. The high tannin-content, however, demands fining.

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SOUVIGNIER GRIS

Origin: Freiburg, Germany

Parentage: a crossing of Cabernet Sauvignon x Bronner

Vineyard area: primarily in Steiermark; area under vines not yet officially recorded

Important ampelographic features:

Leaf: pentagonal with five lobes. Petiole closed to slightly overlapping

Grape cluster: medium large, loose to very loose grapes, cylindrical with small secondary wings; round to oval berries with red skin and a neutral flavour

Ripening: early to middle

Significance, conditions: Souvignier Gris is one of the PIWI-types – the fungus-resistant varieties – and is thus strongly resistant against *oidium* and *peronospora*. Its loose foliage and robust grape skin also protect against rot in areas with copious rainfall.

Wine: the wines exhibit a neutral aroma, are rich in extract, powerful and substantial, somewhat reminiscent of Pinot Gris.



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GOLDMUSKATELLER (Moscato Giallo)

Origin: northern Italy

Parentage: probably a crossing of Gelber Muskateller and an unknown variety

Vineyard area: area under vines not yet officially recorded

Important ampelographic features:

Leaf: circular to pentagonal, three to five lobes, sharply pointed teeth, open petiole.

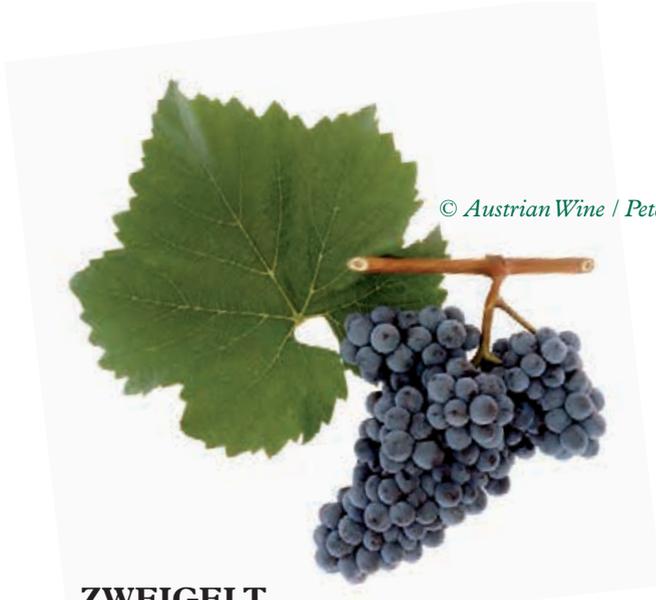
Grape cluster: medium, loose; dark yellow berries with firm skin

Ripening: late

Significance, conditions: the Goldmuskateller was adopted as a permissible variety for Austria in 2018. It prefers warm and frost-free sites with calcareous soils.

Wine: the wines show the characteristic Muscat notes, are full-bodied and golden yellow in colour. Even with marked fruitiness, acidic interplay is lively. The wines can be vinified dry, but are primarily finished sweet.

16.2 RED WINE



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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.



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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 and Mittelburgenland ("Blaufränkischland") as well as in Leithaberg and of great significance also in Carnuntum. 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.



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BLAUER PORTUGIESER (Português Azul)

Origin: probably Austria

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.



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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 mid-season

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.



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SANKT LAURENT

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

Parentage: Natural Burgunder seedling
Sankt Laurent was named after St. Lawrence's Day – 10 August – 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.



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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.



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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 all winegrowing regions. 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.

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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.



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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 Steiermark, especially the Schilcherland. Only Blauer Wildbacher from 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).



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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.

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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.

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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.



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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.

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.



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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 millerandange.

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

17. AUSTRIA'S VINTAGES 1996–2020

Weinland white

(Niederösterreich, Wien, Burgenland)

Steiermark white

Austria red

2020	 Classic Austrian vintage, white wines with freshness and structure	 Crisp, fruity Gebietswein, elegant, balanced Riedenwein	 Precise, fruity wines with elegance and spiciness
2019	 Fully ripe, great vintage, precise fruit, good acid structure	 Top wines with freshness, precise structure and lots of potential	 Wines with great expression and potential, limited quantity (BF)
2018	 Warm vintage, variable quality	 Adequate rainfall, "Styrian vintage"	 Good red wine vintage with very authoritative wines
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 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 <i>botrytis</i>	 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 Steiermark	 Perfect vintage; some true rarities with great finesse
1998	 Interesting wines; good ripeness & frequent <i>botrytis</i>	 A weak and damp vintage	 Difficult vintage; good ripeness, but some <i>botrytis</i>
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

 Cool  Hot  Botrytis  Very good vintage  Excellent vintage

Vintages 1992–2020: austrianwine.com

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Burgenland *Botrytis*

Eiswein Burgenland

Eiswein Niederösterreich

2020	 Small quantities, fine <i>botrytis</i>	 Little Eiswein	 Little Eiswein
2019	 Very fine <i>botrytis</i> in the Seewinkel, hardly any Ruster Ausbruch (bird damage)	Hardly any Eiswein	Hardly any Eiswein
2018	 Early harvest = top quality, second half middling	Little Eiswein	 Good Eiswein
2017	 Good yields, fine <i>botrytis</i>	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 <i>botrytis</i>	Hardly any Eiswein	Hardly any Eiswein
2013	 Handsome <i>botrytis</i> , 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 <i>botrytis</i> , aromas of dried fruit	 Good Eiswein, picked late	 Good Eiswein, picked late
2010	 Outstanding quality, medium quantity	 Good Eiswein	 Good Eiswein
2009	 Good <i>botrytis</i> , but a small harvest	 Very good Eiswein	 Good Eiswein
2008	 Very good <i>botrytis</i> vintage	 Few Eisweins	 Top Eiswein
2007	 Small quantities, but very good	 Few Eisweins	Hardly any Eiswein
2006	 Very good <i>botrytis</i> vintage, good quantities	 Small harvest, but good	 Small harvest but good
2005	 Excellent <i>botrytis</i> vintage, average quantities	 Small harvest, but good	 Good Eiswein harvest
2004	 Good year, abundant quantities	 Very good Eiswein	 Few Eisweins
2003	Hardly any <i>botrytis</i>	 Good, sweet Eiswein	 Very good, sweet Eiswein
2002	 Scattered examples of good <i>botrytis</i> wine	No Eiswein	 Small quantity, but top quality
2001	 Good sweet wines, modest yield	 Good Eiswein	 Good Eiswein
2000	 Hardly any <i>botrytis</i>	No Eiswein	No Eiswein
1999	 Top vintage for sweet wines	 Very good Eiswein	 Good Eiswein
1998	 A great deal of <i>botrytis</i> ; very damp vintage; low acidity	 Few Eisweins	 Good Eiswein
1997	 Hardly any <i>botrytis</i> , 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

 A few good Eisweins
 A few good *botrytis* wines

 Good Eiswein vintage
 Good *botrytis* vintage

 Outstanding Eiswein vintage
 Outstanding *botrytis* vintage



18. THE STRUCTURE OF WINE LISTS

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It is important that wines are correctly identified by bars, restaurants and wine merchants and that wine lists are correctly structured in the technical sense. One still finds inaccurate designations such as “Grüner Veltliner DAC” or “Chardonnay Kamptal” on wine lists and price lists.

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 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.

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 Prädikatwein) – Sparkling wines/Semi-sparkling wines (may also be named “Sparklers”, “Bubbles” ...) – Alternative wines. 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.



*Exclusive Austrian Wine Marketing Board Wine List Folder
Linen-textured matte finish covered in cellophane
(waterproof and oil-resistant). Easy to use screw-mounting system
for adding and exchanging content pages. Gold-coloured brass
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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

- 2017 Grüner Veltliner brut Sekt Klassik Burgenland g.U., Szigeti, Gols
- 2016 Weißburgunder extra brut Sekt Reserve Niederösterreich g.U., Steininger, Langenlois
- 2015 Cuvée (WR, CH, PB) brut Sekt Große Reserve “Sparkling” Wien g.U., Schlumberger, Wien

White wines

- 2018 Wachau Steinfeder Grüner Veltliner, Jäger, Weißenkirchen
- 2017 Kremstal DAC Reserve Grüner Veltliner Ried Steinleithn, Geyerhof, Furth bei Göttweig
- 2016 Kamptal DAC Reserve Riesling Ried Gaisberg, Hirsch, Kammern
- 2018 Südsteiermark DAC Gelber Muskateller, Primus, Spielfeld
- 2017 Wiener Gemischter Satz DAC Bisamberg, Christ, Wien
- 2016 Leithaberg DAC Chardonnay, Wagenristl, Großhöflein

Red wines

- 2017 Rosalia DAC Blaufränkisch “Landfisch”, Domaine Pöttelsdorf, Pöttelsdorf
- 2017 Neusiedlersee DAC Zweigelt, Hannes Reeh, Andau
- 2016 Niederösterreich Zweigelt “Exklusiv”, Schuckert, Poysdorf
- 2016 Thermenregion Reserve St. Laurent, Familie Auer, Tattendorf
- 2015 Mittelburgenland DAC Reserve Blaufränkisch, Grenzlandhof-Reumann, Deutschkreutz
- 2015 Burgenland Cuvée “Impresario” (BF, ZW, CS), Paul Kerschbaum, Horitschon

Alternative wines

- 2020 Österreich Gewürztraminer “Raw”, Malat, Furth bei Göttweig
- 2018 Weinland Cuvée “Graue Freyheit” (PG, PB, CH), Heinrich Gernot und Heike, Gols

Sweet wines

- 2015 Burgenland Beerenauslese Sämpling, Salzl, Illmitz, 0,375 l
- 2014 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

NV	Österreich Pet Nat Grüner Veltliner “Kalkspitz Pet Nat”, Christoph Hoch, Krems
2017	Österreich Frizzante Schilcher , Reiterer, Wies
2016	Grüner Veltliner brut Sekt Reserve Burgenland g.U. , Szigeti, Gols
2014	Cuvée (CH, PN) brut Sekt Große Reserve Niederösterreich g.U. Furth , Malat, Furth

Classic refreshing white wines

2018	Niederösterreich Grüner Veltliner “Hirschvergnügen”, Hirsch, Kammern
2018	Wachau Steinfeder Grüner Veltliner , Jäger, Weißenkirchen
2018	Weinviertel DAC Grüner Veltliner Ried Satz, Bannert, Obermarkersdorf
2017	Wiener Gemischter Satz DAC Bisamberg, Christ, Wien
2018	Südsteiermark DAC Gelber Muskateller , Primus, Spielfeld
2016	Südsteiermark Sauvignon Blanc Ried Welles, Lackner-Tinnacher, Gamlitz

Opulent white wines with power

2017	Wagram Grüner Veltliner Ried Rosenberg “Alte Reben”, Anton Bauer, Feuersbrunn
2016	Kremstal DAC Reserve Grüner Veltliner Ried Pfarrweingarten, Walter Buchegger, Dross
2016	Kamptal DAC Reserve Riesling Ried Steinhaus, Rudolf Rabl, Langenlois
2016	Südsteiermark Sauvignon Blanc Ried Kranachberg, Hannes Sabathi, Gamlitz
2015	Leithaberg DAC Chardonnay , Hans Moser, Eisenstadt

Racy rosés

2018	Rosalia DAC Rosé, Migsich, Antau
2018	Weststeiermark DAC Schilcher Ried Burgegg, Domäne Müller, Groß St. Florian
2018	Niederösterreich Rosé “Lust & Laune”, Zull, Schrattenthal

Fruit-forward red wines

2017	Niederösterreich Blauer Zweigelt , Malteser Ritterorden, Mailberg
2016	Carnuntum Zweigelt “Rubin Carnuntum”, Martin & Hans Netzl, Göttlesbrunn
2016	Mittelburgenland DAC Blaufränkisch Ried Hochäcker, Iby-Lehrner, Horitschon

Great red wines with power

2016	Carnuntum Reserve Blaufränkisch Ried Spitzerberg, Payr, Höflein
2016	Thermenregion St. Laurent Ried Holzspur, Johanneshof Reinisch, Tattendorf
2015	Eisenberg DAC Reserve Blaufränkisch Ried Saybritz, Kopfensteiner, Deutsch Schützen
2014	Mittelburgenland DAC Reserve Blaufränkisch , Hundsdorfer, Neckenmarkt
2014	Burgenland Cuvée “Maximus” (BF, CS, ME), Josef Igler, Deutschkreutz

Alternative wines

2020	Österreich Cuvée “Koreaa” (GV, S88, PB, WR, NB), Beck, Wien
2018	Steierland Sauvignon Blanc “Opok”, Tauss, Leutschach/Weinstraße

Sweet liquid gold

2015	Burgenland Beerenauslese Sämling , Salzl, Illmitz, 0,375 l
2014	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. Venues with a wide selection can also list international wines along with the Austrians under the individual varietal headings, like for example wines from Marlborough or Sancerre under Sauvignon Blanc.

Sparkling wines

Welschriesling

NV **Brut Sekt Klassik** “No 1” **Niederösterreich g.U.**, Kattus

Chardonnay

NV **Brut Sekt Reserve** “Mathäi” **Wien g.U.**
Stift Klosterneuburg

Cuvée

2014 **Brut Sekt Große Reserve Steiermark g.U.** **St. Nikolai im Sausal**, Harkamp

White wines

Grüner Veltliner

2018 **Weinviertel DAC**, Walek
2018 **Niederösterreich** “Weinmanufaktur Krems”,
Winzer Krems
2018 **Traisental DAC** Ried Rosengarten, Herwald Hauleitner
2017 **Kremstal DAC** “Kremser Weingärten”, Josef Schmid
2016 **Wagram** Ried Rosenberg, Anton Bauer

Riesling

2017 **Kamptal DAC Reserve** Ried Gaisberg, Birgit Eichinger
2016 **Kremstal DAC Reserve** von Stein, Salomon Undhof
2016 **Wachau Smaragd** Ried Dürnsteiner Kellerberg, Knoll

Sauvignon Blanc

2018 **Südsteiermark DAC**, Erwin Sabathi
2016 **Südsteiermark** Ried Kranachberg, Pongratz

Gemischter Satz

2018 **Wiener Gemischter Satz DAC**, Hofer
2018 **Wiener Gemischter Satz DAC** Ried Weißleiten,
Hajszan Neumann

Zierfandler & Rotgipfler

2017 **Thermenregion Zierfandler** Ried Rasslerin, Zierer
2017 **Thermenregion Rotgipfler** Ried Flamming, Aumann

Weißburgunder

2017 **Niederösterreich**, Johann Topf
2016 **Leithaberg DAC**, Gernot & Heike Heinrich

Chardonnay (Morillon)

2015 **Südsteiermark** “Classique”, Skoff Original
2014 **Niederösterreich**, Bründlmayer

Rosé wines

Blauer Wildbacher

2017 **Weststeiermark** Schilcher Ried Schilcherberg,
H & L Jöbstl

Cuvée

2018 **Niederösterreich** Rosé “Lust & Laune”, Zull

Red wines

Zweigelt

2017 **Neusiedlersee DAC**, Paul Rittsteuer
2016 **Niederösterreich Reserve**, Schloss Gobelsburg

Blaufränkisch

2017 **Burgenland**, Zantho
2015 **Mittelburgenland DAC Reserve**, Josef Reumann
2012 **Eisenberg DAC Reserve** “Senior”, Schützenhof

Sankt Laurent

2016 **Thermenregion**, Georg Schneider
2016 **Thermenregion Reserve** Ried Holzspur,
Johanneshof Reinisch

Pinot Noir

2015 **Niederösterreich** “Black Edition”, Ebner-Ebenauer
2015 **Thermenregion** “Hundred Cases”, Christian Fischer

Cuvée & other varieties

2016 **Burgenland Cabernet Sauvignon**, Maria Kerschbaum
2015 **Burgenland** “Caberhei” (ME, CS, CF), Panta Rhei
2015 **Burgenland Reserve Syrah**, Gmeiner
2016 **Carnuntum Cuvée (ZW, PN)**, Gerhard Markowitsch

Alternative wines

Grüner Veltliner

2019 **Weinland** “Malinga”, Heiss Christoph, Engabrunn

Zweigelt

2018 **Österreich**, Thomas Hareter, Weiden am See

Sweet wines

Grüner Veltliner

2015 **Wagram Eiswein**, Familie Bauer, 0,375 l

Scheurebe

2016 **Burgenland Beerenauslese**, Salzl, 0,375 l
2012 **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

2017 **Extra Dry Sekt Klassik Burgenland g.U.**
Szigeti, Gols

Cuvée

NV **Brut Reserve Niederösterreich g.U.**
Schloss Gobelsburg, Gobelsburg

White wines

Classic

Grüner Veltliner

2018 **Wachau Federspiel** Ried Pichl Point
Weingut Schmelz, Joching

2018 **Kremstal DAC** “von den Terrassen”
Weingut Sepp Moser, Rohrendorf

Gemischter Satz

2018 **Wiener Gemischter Satz DAC**
Weingut Cobenzl, Wien

Sauvignon Blanc

2016 **Südsteiermark** Ried Welles
Weingut Lackner-Tinnacher, Gamlitz

Powerful

Grüner Veltliner

2017 **Weinviertel DAC Reserve**
Weingut Walek, Poysdorf

2016 **Wagram** Ried Schloßberg
Weingut Josef Fritz, Zaussenberg

Riesling

2017 **Kamptal DAC Reserve** Ried Gaisberg
Weingut Birgit Eichinger, Straß

2016 **Wachau Smaragd** Ried Steiger
Weingut Josef Fischer, Rossatz

Zierfandler

2013 **Thermenregion** Ried Modler
Weingut Spaetrot Gebeshuber,
Gumpoldskirchen

Weißburgunder/Pinot Blanc

2016 **Burgenland**
Weingut Birgit Braunstein, Purbach

Rosé wines

Blauer Wildbacher

2017 **Weststeiermark** Schilcher Ried Schilcherberg
Weingut H & L Jöbstl, Wernersdorf

Cuvée

2018 **Niederösterreich** Rosé “Lust & Laune”
Weingut Zull, Schrattenthal

Red wines

Classic & elegant

Zweigelt

2017 **Carnuntum**
Weingut Ernst Lager, Göttlesbrunn

Blaufränkisch

2017 **Eisenberg DAC**
Weingut Wallner, Deutsch Schützen

Rich & concentrated

Blaufränkisch

2016 **Leithaberg DAC**
Weingut Grenzhof-Fiedler, Mörbisch

2015 **Mittelburgenland DAC Reserve** Ried Hochäcker
Weingut Iby-Lehrner, Horitschon

Sankt Laurent

2015 **Thermenregion** Ried Ronald
Freigut Thallern, Gumpoldskirchen

Cuvée

2015 **Burgenland** Cuvée “Maximus” (BF, CS, ME)
Weingut Josef Iglar, Deutschkreutz

2015 **Burgenland** Cuvée “Caberhei” (ME, CS, CF)
Weingut Panta Rhei, Eisenstadt

Alternative wines

Weißburgunder/Pinot Blanc

2019 **Weinland** “Laissez-faire”
Weingut Gruber 43, Langenlois

Cuvée

2015 **Steierland** Cuvée “Tero” (SB, CH, Bronner)
Weingut Ploder-Rosenberg, St. Peter am Ottersbach

Sweet wines

Gewürztraminer

2017 **Burgenland Spätlese**
Sommer, Donnerskirchen

Grüner Veltliner

2015 **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 specific winegrowing region (DAC), followed by the Reserve wines.

Sparkling wines from Austria

Steininger, Langenlois/Kamptal

- 2018 **Burgunder brut Sekt Klassik Niederösterreich g.U.**
- 2015 **Sauvignon Blanc brut Sekt Reserve Niederösterreich g.U.**

Szigeti, Gols/Neusiedlersee

- 2019 **Grüner Veltliner brut Sekt Klassik Burgenland g.U. NV Österreich Sekt brut Welschriesling**

White wines from Austria

Bernhard Ott, Feuersbrunn/Wagram

- 2017 **Wagram Grüner Veltliner “Fass 4”**
- 2016 **Wagram Grüner Veltliner Ried Rosenberg**
- 2012 **Wagram Grüner Veltliner Ried Rosenberg**
- 2016 **Wagram Rheinriesling**

Herzinger, Nussdorf/Traisental

- 2018 **Traisental DAC Grüner Veltliner**
- 2016 **Traisental DAC Reserve Grüner Veltliner Ried Hochschopf “Privat”**

Mantlerhof, Gedersdorf/Kremstal

- 2017 **Niederösterreich Roter Veltliner Ried Reienthal**
- 2016 **Kremstal DAC Grüner Veltliner Ried Reitgasse**
- 2015 **Kremstal DAC Reserve Riesling Ried Wieland**

Johann Topf, Straß/Kamptal

- 2017 **Niederösterreich Weißburgunder**
- 2017 **Kamptal DAC Grüner Veltliner Strassertal**
- 2015 **Kamptal DAC Reserve Grüner Veltliner Ried Ofenberg**
- 2013 **Kamptal DAC Reserve Grüner Veltliner Ried Ofenberg**

Taubenschuss, Poysdorf/Weinviertel

- 2018 **Niederösterreich Weißburgunder Classic**
- 2018 **Weinviertel DAC Grüner Veltliner Ried Hermannschachern**
- 2016 **Niederösterreich Grüner Veltliner Ried Tenn**
- 2014 **Weinviertel DAC Reserve Grüner Veltliner “MX Alte Reben”**

Biegler, Gumpoldskirchen/Thermenregion

- 2016 **Thermenregion Reserve Rotgipfler**

Hajszan Neumann, Grinzing/Wien

- 2018 **Wiener Gemischter Satz DAC Ried Weißleiten**
- 2018 **Wien Grüner Veltliner Ried Nussberg**

Esterházy, Eisenstadt/Leithaberg

- 2016 **Burgenland Pinot Blanc Ried Tatschler**
- 2015 **Leithaberg DAC Chardonnay**

Tement, Berghausen/Südsteiermark

- 2018 **Südsteiermark DAC Welschriesling**
- 2016 **Südsteiermark Sauvignon Blanc Ried Grassnitzberg**
- 2016 **Südsteiermark Morillon Ried Sulz**

Alternative wines from Austria

Pittnauer Gerhard und Brigitte, Gols/Neusiedlersee

- 2019 **Österreich “Perfect Day”**

Edlmoser, Wien

- 2017 **Weinland Gemischter Satz “Qualtinger Teil 2”**

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
 NV **Pet Nat** “In A Hell Mood” Cuvée (SL, PN)
 Renner, Gols

Niederösterreich g.U.

- 2017 **Grüner Veltliner brut Sekt Klassik**
 Schlumberger, Wien
 2016 **Burgunder brut Sekt Reserve**
 Steininger, Langenlois

Red wines from Austria

Niederösterreich

- 2016 **Reserve Zweigelt**, Schloss Gobelsburg, Gobelsburg
 2015 **Blauburger** “PUR”, Matthias Hager, Mollands

Carnuntum

- 2016 **Zweigelt** “Rubin Carnuntum”, Schenzel-Wallner,
 Bruck/Leitha
 2016 **Zweigelt** Ried Schüttenberg, Hans & Philipp Grassl,
 Göttlesbrunn
 2016 **Blaufränkisch** Ried Spitzerberg, Horst Pelzmann,
 Berg bei Wolfsthal

Thermenregion

- 2016 **Pinot noir** “best of”, Landauer-Gisberg, Tattendorf
 2015 **Reserve St. Laurent**, Familie Auer, Tattendorf

Burgenland

- 2016 **Blaufränkisch** Ried Oberer Wald,
 Ernst Triebaumer, Rust
 2016 **Pinot Noir**, Paul Achs, Gols
 2015 **Reserve St. Laurent**, Juris, Gols
 2016 Cuvée “Pannobile” (ZW, BF),
 Anita & Hans Nittnaus, Gols
 2015 Cuvée “Bela Rex” (CS, ME), A. Gesellmann,
 Deutschkreutz

Neusiedlersee DAC

- 2018 **Klassik**, Hannes Reeh, Andau
 2015 **Reserve** “65”, Robert Goldenits, Tadten

Leithaberg DAC

- 2015 Rainprecht, Oggau
 2015 Zehetbauer, Schützen am Gebirge
 2015 Nehrer, Eisenstadt

Mittelburgenland DAC

- 2015 Ried Sonnberg, Rotweingut Prickler,
 Lutzmannsburg
 2014 Ried Sonnberg, Bauer-Pörtl, Unterpetersdorf
 2012 **Reserve** Ried Dürrau, Iby, Hortischon

Eisenberg DAC

- 2015 “trinculo”, Stephan O Das-Wein-Gut,
 Deutsch Schützen
 2015 **Reserve** Ried Saybritz, Kopfensteiner,
 Deutsch Schützen
 2014 **Reserve** Ried Weinberg, Wachter-Wiesler,
 Deutsch Schützen

Vulkanland Steiermark

- 2016 Cuvée Eruption Rot (ZW, ME), Frauwallner,
 Straden

Alternative wines from Austria

Steirerland

- 2019 **Welschriesling**, Jaunegg Daniel,
 Leutschach/Weinstraße

Niederösterreich

- 2019 **Grüner Veltliner** “Belle Naturelle”, Jurtschitsch,
 Langenlois



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 ten types of wine, which also make for a perfect sequence on the menu.

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1. Perlweine & Sekt

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 & 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. Regionally Typical Grüner Veltliner from Wachau in the categories Steinfeder and Federspiel are as enormously versatile table companions to fine cuisine as Weinviertel DAC, Traisental DAC, Kremstal DAC and Kamptal DAC. Delicately spicy Welschrieslings, fresh Rieslings, elegant Weissburgunders or Chardonnays (Morillon in 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 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 & opulent

Here come the stars of the Austrian white wine culture: those great wines with aging potential; outstanding terroir wines that have captured international acclaim. While the range of grape varieties is practically endless, the clear leaders are those wines from single vineyard sites made from Grüner Veltliner and Riesling grapes (for example, “Smaragd” wines from the Wachau, and excellent wines from the area along the Danube river or from the Weinviertel).

Very individualistic wines are the robust Zierfandler and Rotgipfler from the Thermenregion, and the complex Weissburgunder and Chardonnay from Burgenland – for example, from Leithaberg. This category is rounded off by great wines from single vineyard sites in Steiermark (Styria) – mainly Sauvignon Blanc and Grauburgunder, but also specialities like Neuburger and Roter Veltliner and the “Gemischter Satz” from Vienna in its powerful version.

All of these wines are dry beauties, full-bodied and rich in extracts, density and depth. Apart from classically matured wines, there are also wines matured in small barriques that are enjoying high international standing. The culinary attributes of the wines are as varied as the wines themselves: while they suit veal, rabbit, fowl and a wide variety of fish with hearty sauces, they also fit perfectly to classic Viennese cuisine like Tafelspitz, a juicy, cooked beef; or Schweinsbraten, a crispy, well-spiced pork roast; and of course, the inimitable Wiener Schnitzel, of breaded veal. Those wines matured in barriques go well with modern Asian cuisine and seafoods such as crayfish, lobster and scallops – also with complex sauce.

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 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 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”. 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. An attempt in defining this wine type can be found on the following pages.

9. White Wines – half-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 Burgenland; and (Gewürz-)Traminer, as well as Neuburger, Chardonnay and Weissburgunder, from 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 Top-

fenknödel – 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: Beere-nauslese, 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*. 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.



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23. A DEFINITION OF ORANGE & NATURAL WINE

Author: Simon J. Woolf



© Austrian Wine / Susanne Korab

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 “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. In Austria only those estates that cultivate their grapes organically may market Landwein exhibiting turbidity or clouding and oxidative notes as “natural wine”. This applies equally to wines without a more specific indication of origin than simply “Österreich”. These wines are not allowed to be fortified to increase their natural alcohol content (ABV), to be sweetened, or to contain any wine treatment additives other than bentonite (E-558) and sulphuric acid (E-513); the maximum permitted sulphuric acid content is 70 mg/l (including the analytical tolerance). Descriptions such as “Naturwein” are not permitted for any wines.

The natural wine movement started in France in the 1980s, when Jules Chauvet and Jacques Néauport 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, also insisting 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 Austrian Wine Law allows Landwein with cloudy texture and oxidative notes to be sold when it carries the designation "Orangewein" or "orangewine". This provision may also be applied to wine with an indication of grape variety and vintage, and without more detailed designation of origin than "Österreich", as well as wine without indication of grape variety and vintage and with no more detailed designation of origin than "Österreich".

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

21. 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”.

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 Weinviertel with its countless romantic cellar lanes (*Kellergassen*) – affectionately called “villages without chimneys” –, 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”.

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 Vulkandland Ham or pumpkin seed oil. And especially in autumn it is particularly pleasant to combine a visit to Steiermark’s wine country with a relaxing and soothing visit to one of its countless thermal springs.



© Austrian Wine / Wirz, Dieter Steinbach

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 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.

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22. AUSTRIAN WINE ACADEMY

© Wine Academy Austria

The Austrian Wine Academy, founded in 1991, is a non-profit organisation and subsidiary of Austrian Wine (Austrian Wine Marketing Board). With its own seminar and education programme, it is open to everyone interested in Austrian wine. The campus of the Austrian Wine Academy is based in the romantic Seehof in Rust, with a second office in Krems next to the monastery Und. Since its foundation, Dr. Josef Schuller, Austria's first Master of Wine, is the Austrian Wine Academy's Managing Director. Seminars are held in all Austrian federal states, e.g. in the Palais Coburg, together with competent partners. Every year, the Academy offers around 150 courses in the fantastic Palais with one of the best wine cellars in the world. 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, from winegrowers to merchants, gastronomes, agents from grocery stores and the off-trade and above all at private wine enthusiasts and aficionados.

The educational 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 internationally focused Weinakademiker Diploma or the WSET Level 4 Diploma, respectively. In cooperation with leading international wine institutions, up to date knowledge of wine, the international winegrowing regions and markets is presented by top-class lecturers – amongst them many Masters of Wine. Upon successful completion of the Diploma in Wines and Spirits programme, the graduates are awarded with the title of "Weinakademiker". This is also the prerequisite for applying for the "Master of Wine" educational programme, the world's most acknowledged qualification in the wine trade.

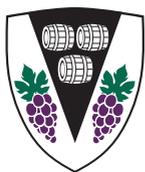
There are currently more than 800 "Weinakademiker" from 38 countries, who hold key positions in the wine industry. They form part of the alumni association "Weinakademiker Club", to organise and be committed to the code of conduct, that provides for ongoing further education.

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. Effective from 2007, the Austrian Wine Academy has a cooperation with the Zurich University of Applied Sciences in Wädenswil, Switzerland, where the Weinakademiker Diploma is offered. Furthermore, there is a cooperation with the South Tyrolean Wine Academy in Brixen, where the Advanced Course in Wines and Spirits is offered since 2006. A long-standing collaboration connects the Austrian Wine Academy with the world's biggest institution for wine education, the Wine and Spirits Educational Trust (WSET), situated in London. The Wine Academy offers the WSET Level 4 Diploma in English, which also leads to the title "Weinakademiker". There are three focus formats offered.

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



23. WINE IN SOCIETY

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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.

... **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

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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.



ÖSTERREICH WEIN INSTITUT

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Glasses, packaging materials, wine cabinets, t-shirts, menu cards, posters, maps, folders and much more!

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Elegant design, excellent sensoric features, high breaking strength and dishwasher safe.

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österreich



Österreich Weiss



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High-quality wine climate cabinets and wine fridges in different sizes at attractive prices.



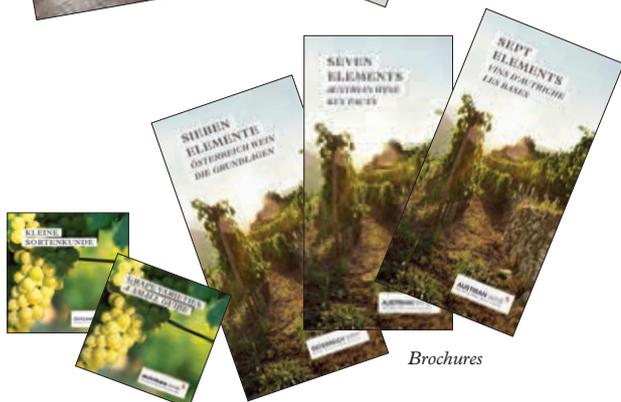
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Brochures

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Mo - Th: 7.30 am - 5.00 pm
Fr: 7.30 am - 2.00 pm



WINEⁱⁿMODERATION
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