

# AUSTRIAN SEKT G.U. (PDO)

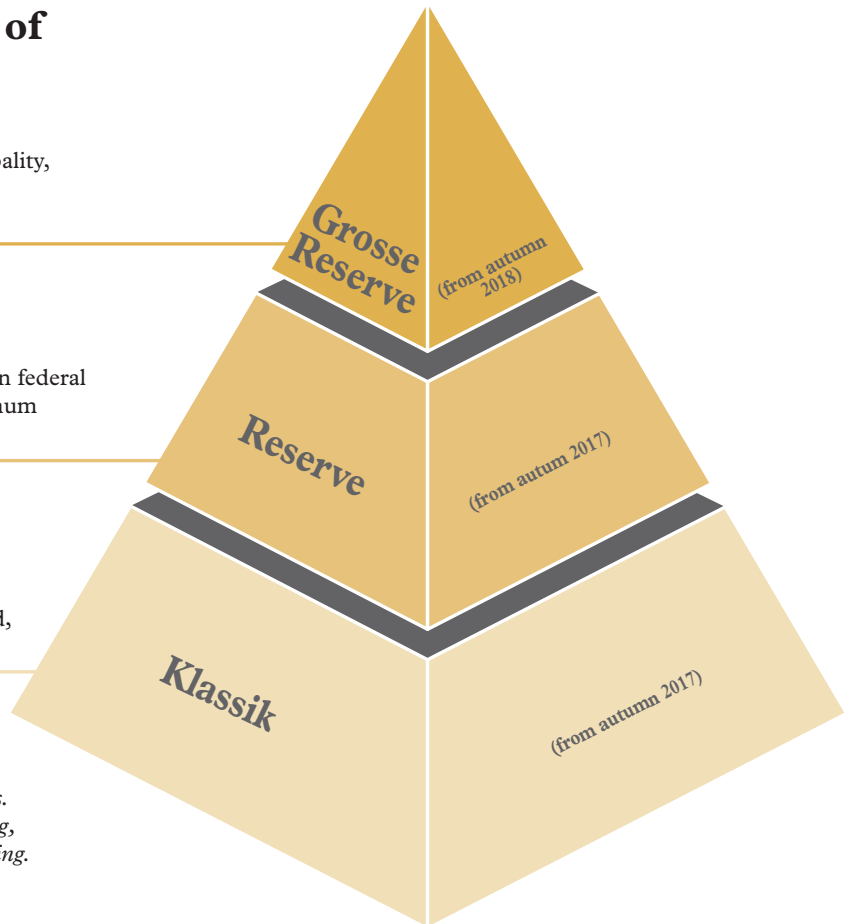
## Three-tier Quality Pyramid of Austrian Sekt g.U.

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.

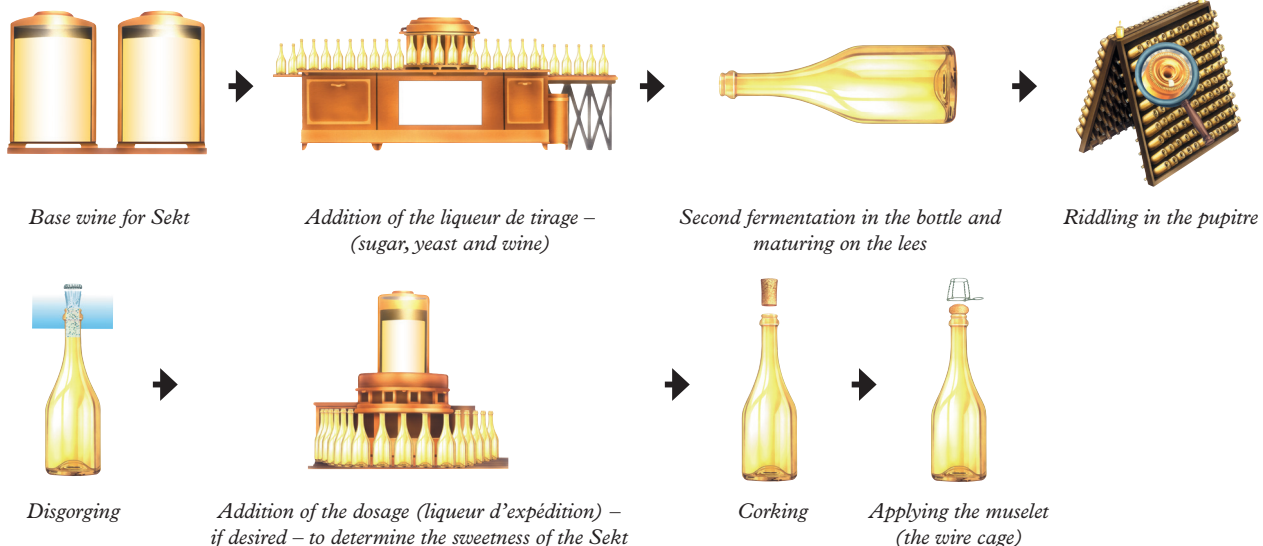
*Each level encompasses further quality assurance standards. The focus here includes the work in the vineyard, harvesting, hand picking, packing height, rate of yield and gentle pressing.*



### 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').

### Méthode Traditionnelle (Traditional Bottle Fermentation)





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

**Protected Designation  
of Origin.  
Certified Quality.**

**SEKT g.U.**



Official Sekt g.U. glass  
[shop.oesterreichwein.at](http://shop.oesterreichwein.at)

### **Austrian Sekt g.U. (PDO)**

Looking back proudly on a 175 year-old tradition of producing sparkling wine, in 2016 Austria legally defined a new premium category: Austrian Sekt g.U. (in German, *mit geschützter Ursprungsbezeichnung*, meaning 'with Protected Designation of Origin'). The different and distinct steps within this category are represented by a pyramid, which incorporates the three quality levels 'Klassik', 'Reserve' and 'Grosse Reserve' (Grande Reserve).

While Sekt g.U. Klassik presents itself as airy and graceful (max. 12.5% alcohol) and expresses the primary aromas of its grape variety, Sekts in the categories Reserve and Grosse Reserve are impressive for their elegant structural acidity, their pronounced aromas of brioche and a long vivacious finish rich in finesse.

Requirements for the marketing of Austrian Sekt g.U. are set down in a series of stringent regulations. In this, the commercial description must be composed of:

- Category: 'Österreichischer Sekt' or 'Österreichischer Qualitätsschaumwein'
- Quality level: 'Klassik', 'Reserve' or 'Grosse Reserve'
- Name of the protected designation of origin: federal state and – where applicable – municipality or part thereof
- Term 'Geschützte Ursprungsbezeichnung' ('Protected Designation of Origin'), abbreviated 'g.U.'

#### **Examples of the correct spelling/terminology for entry on wine lists:**

2015 Niederösterreich g.U. Sekt Klassik brut Grüner Veltliner, name of estate  
2014 Burgenland g.U. Sekt Reserve extra brut Burgunder, name of estate

### **Austrian Sekt g.U. – a Versatile Table Companion to Fine Fare**

All quality levels of Sekt g.U. – Klassik, Reserve and Grosse Reserve – provide outstanding accompaniment to many dishes. In combination with food, the carbon dioxide in sparkling wine works as an aromatic amplifier. The rule here is: the more opulent the Sekt, the richer the flavours in the culinary profile can be.

Recommended matches for Sekt g.U. Klassik include lightly smoked dishes; perhaps freshwater fish like trout or arctic char, as well as light and savoury canapés. The levels Reserve and Grosse Reserve are produced exclusively via the traditional method of bottle fermentation. These wines set the stage beautifully for white meats, poultry, and highly spiced vegetable preparations. They also work well alongside pasta or rice dishes, opulently flavoured fish like smoked salmon, and raw shellfish. Extra brut and Brut nature Sekts go quite handsomely alongside dishes with a creamy texture, creating a marvellous balance.

[www.austrianwine.com](http://www.austrianwine.com)

