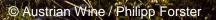


SEVEN ELEMENTS

Key Facts





1. THE CLIMATE 2. THE LAND 3. THE GRAPES **4. THE CULTURE 5. NATURE 6. VALUE FOR MONEY** 7. THE TASTE



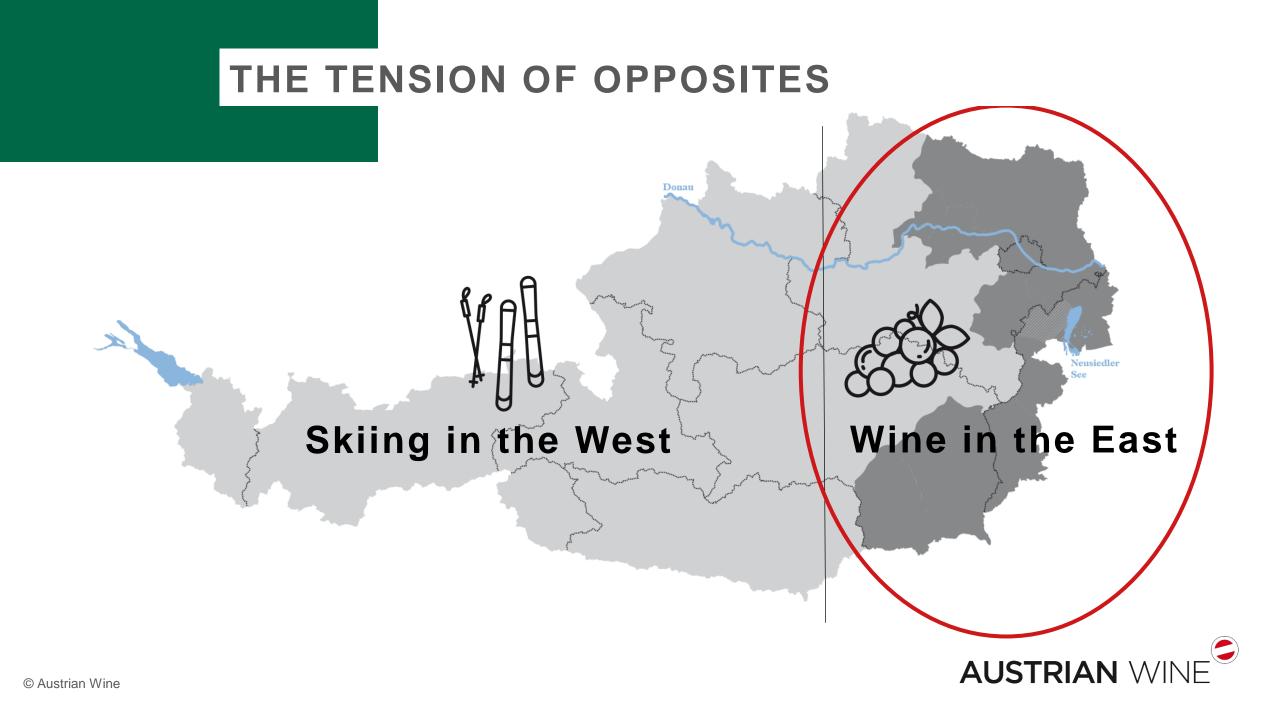
1. THE CLIMATE

2. THE LAND
3. THE GRAPES
4. THE CULTURE

5. NATURE

6. VALUE FOR MONEY 7. THE TASTE

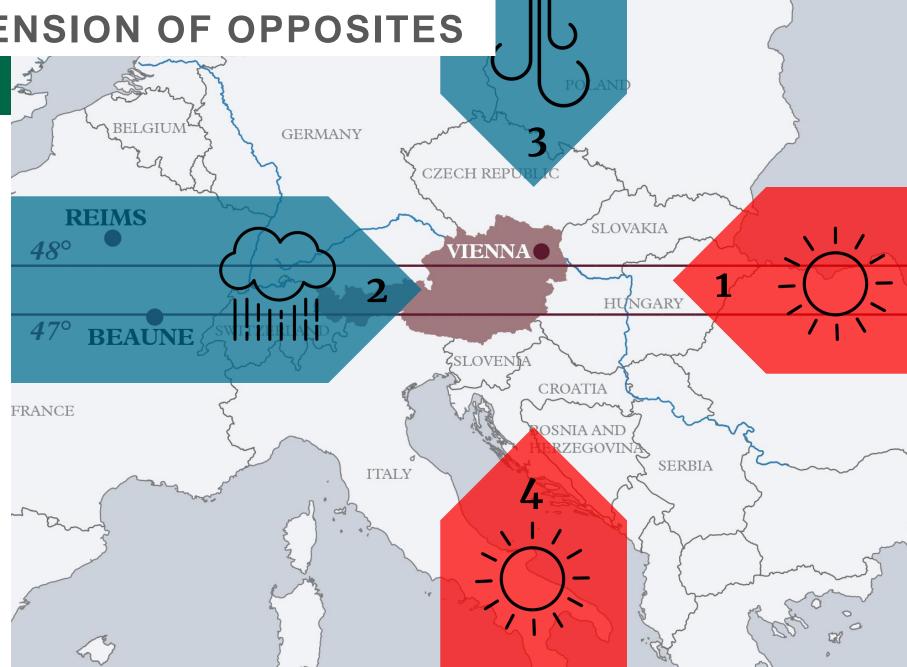






THE TENSION OF OPPOSITES

- Continental Pannonian climate 1.
- 2. Moderate atlantic climate
- Cool air from the north 3.
- Illyrian Mediterranean climate 4.



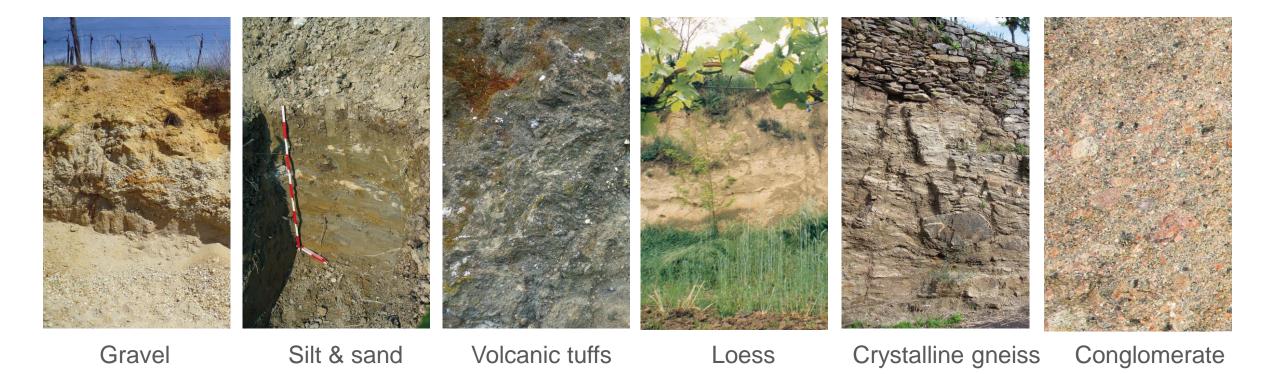
AUSTRIA IS STILL A COOL CLIMATE WINEGROWING COUNTRY, BUT...

- +2°C average temperature since 1980
- +1,4°C best case until 2050
- Hotter summers, less snow in winter, receding glaciers
- Danger: drought, floods, hail, mudslides, late frost (2016) ...
- Diseases: pests survive the winter much easier nowadays
- Higher altitude vineyards gain interest
- Resistant grape varieties gain interest



1. THE CLIMATE 2. THE LAND **3. THE GRAPES 4. THE CULTURE 5. NATURE 6. VALUE FOR MONEY** 7. THE TASTE









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Loess in the Weinviertel © Austrian Wine



Kamptal © Committee Kamptal



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Südsteiermark © Austrian Wine / Anna Stöcher



Wien (Vienna) © Austrian Wine / Gerhard Elze

1. THE CLIMATE 2. THE LAND 3. THE GRAPES **4. THE CULTURE 5. NATURE 6. VALUE FOR MONEY** 7. THE TASTE



DOMESTIC AS WELL AS INTERNATIONAL

Ideal terroirs for international varieties Riesling | Sauvignon Blanc | Muskateller | Pinot Blanc | Chardonnay | Pinot Noir | Cabernet | Merlot etc.

Special autochthonous varieties Grüner Veltliner | Zierfandler I Rotgipfler | Neuburger | Roter Veltliner | Zweigelt | Blaufränkisch | St. Laurent | Blauer Wildbacher etc.







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Domäne Wachau in the Wachau © Austrian Wine / Herbert Lehmann



Göttweig Abbey in Kremstal © Austrian Wine / Himml



Weingut Esterházy in Leithaberg © Austrian Wine / Esterhazy



© Austrian Wine / Johannes Brunnbauer



Weingut Neumeister in Vulkanland Steiermark © Weingut Neumeister





PERFORMANCE WITH AWARENESS

- Austrian agriculture 27% organic
- Organic vineyards rose from 3% to 15,3% within 15 years
- Certified sustainable: 19.7%
- Rest: mostly minimum Intervention
- Low yields: 75 hl/ha



PERFORMANCE WITH AWARENESS





The "Sustainable Austria" certification programme regulates the use of the term "sustainability" in Austrian winemaking. Wines made organically or biodynamically can be identified by the green EU organic logo with the code number of the certification body.





2. THE LAND **3. THE GRAPES 4. THE CULTURE 5. NATURE 6. VALUE FOR MONEY** 7. THE TASTE



HIGH QUALITY – FAIR PRICES

- Austria leaves the lowest entry level
- Not cheap but excellent value for money
- Top wines from 10 to 20 €
- World class available from 30 €







IDEAL MATCH FROM SCHNITZEL TO SUSHI



EVERYWHERE AT HOME!

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There is simply no other place on earth where the refreshing wines are so concentrated, or where opulent wines exhibit such grace.



66



DISCOVER THE ORIGIN OF AUSTRIAN WINES

Austrianvineyards.com

details of all levels of origin are portrayed with unprecedented transparency – from Austria as a winegrowing nation to individual vineyards (Rieden).



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