



Dear IMW Symposium participants, welcome to the Austrian Wine Lunch!

We are thrilled to welcome you to this extraordinary occasion of a lunch during the esteemed IMW Symposium in Wiesbaden.

The wines served were carefully selected by the Austrian Masters of Wine to enchant your palate. Also on your table you have a personal spittoon to enable you to taste the wines. (More details on the backside of this leaflet.)

And before you go, feel free to grab a “Wine in Austria: The history” book as a little gift from us.

We can't wait to welcome you to our beautiful country, maybe for beautiful VieVinum wine fair in May 2024 and wish you countless more incredible Austrian wine experiences.

Warm regards and cheers

Chris Yorke | CEO Austrian Wine

Dear fellow MWs!

Austria's wine landscape is laden with authenticity and diversity. From aromatic and crisp whites to complex, layered crus; from authentic, refined reds to world-class sweet wines. Not to forget the rising category of our nation's bubbles under the Sekt Austria umbrella.

The commitment of our producers to work close with Mother Nature is showcased in Austria's high percentage of organically and sustainably certified vineyards. This, together with a continuous quest for the highest quality, delivers wines with a true sense-of-place feel and originality.

We are thrilled to offer you a selection from some of our most esteemed producers of our country at this IMW Symposium luncheon.

Prost!

Roman Horvath MW, Josef Schuller MW, Andreas Wickhoff MW



The wines were carefully selected by the Austrian Masters of Wine to enchant your palate:

Roman Horvath MW | Josef Schuller MW | Andreas Wickhoff MW



Group 1

- 2017 Sekt Austria Reserve brut nature Niederösterreich g.U. – *Malat*
- 2021 Kamptal DAC Grüner Veltliner Ried Engabrunner Stein “1ÖTW” – *Ott Bernhard*
- 2022 Wachau DAC Smaragd Riesling Ried Dürnsteiner Höhereck – *Alzinger*
- 2019 Südsteiermark DAC Morillon Ried Zieregg “GSTK” – *Tement*
- 2020 Weinland Grüner Veltliner “Sankt Georgen” – *Moric - Roland Velich*
- 2019 Wagram Pinot Noir “P” – *Fritsch*
- 2019 Eisenberg DAC Reserve Blaufränkisch Deutsch Schützen “Bio” – *Wachter Wiesler*
- 2019 Leithaberg DAC Blaufränkisch Ried Pratschweingarten – *Prieler*
- 2018 Burgenland TBA Scheurebe “No. 7” – *Kracher*

Group 2

- 2019 Sekt Austria Große Reserve brut nature Grüner Veltliner Niederösterreich g.U. – *Zuschmann-Schöfmann*
- 2021 Wachau DAC Smaragd Neuburger Spitz – *Hofstätter*
- 2021 Südsteiermark DAC Sauvignon Blanc Ried Czamillonberg – *Potzinger*
- 2022 Traisental DAC Riesling “Engelsberg Bio” – *Huber Markus*
- 2021 Österreich Grüner Veltliner “Kalkvogel” – *Zillinger Herbert*
- 2022 Österreich Rosé Blaufränkisch “by Nature” – *Pittnauer Gerhard und Brigitte*
- 2019 Carnuntum DAC Cuvée Ried Rosenberg – *Markowitsch Gerhard*
- 2018 Leithaberg DAC Blaufränkisch – *Heinrich Gernot und Heike*
- 2021 Niederösterreich Eiswein Grüner Veltliner – *Türk*

Group 3

- NV Sekt Austria extra brut Niederösterreich g.U. – *Loimer*
- 2021 Kamptal DAC Grüner Veltliner Ried Langenloiser Käferberg “1ÖTW” – *Bründlmayer*
- 2022 Wachau DAC Federspiel Riesling Ried Trenning – *Domäne Wachau*
- 2021 Südsteiermark DAC Sauvignon Blanc Ehrenhausen – *Gross*
- 2021 Wiener Gemischter Satz DAC Gemischter Satz Nußberg Ried Nußdorfer Ulm – *Wieninger*
- 2018 Burgenland Blaufränkisch Ried Point – *Kollwenz*
- 2019 Thermenregion Rotgipfler Ried Satzing – *Johanneshof Reinisch*
- 2017 Burgenland Zweigelt Ried Frauenkirchener Hallebühl – *Umatham*
- 2018 Ruster Ausbruch DAC Cuvée Rust – *Feiler-Artinger*



*As a special treat,
you can take the
spittoons home
as a goodie.*

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

