

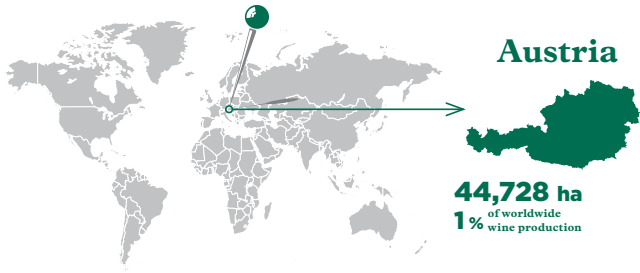
AUSTRIAN WINE IN DEPTH

TRAINING MANUAL



AUSTRIAN WINE-GROWING REGIONS

AND THEIR PROTECTED DESIGNATIONS OF ORIGIN FOR REGIONALLY TYPICAL WINE (DAC)

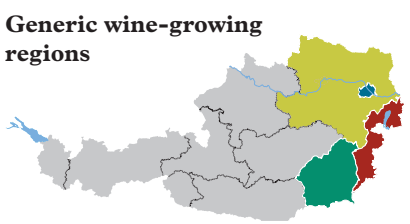
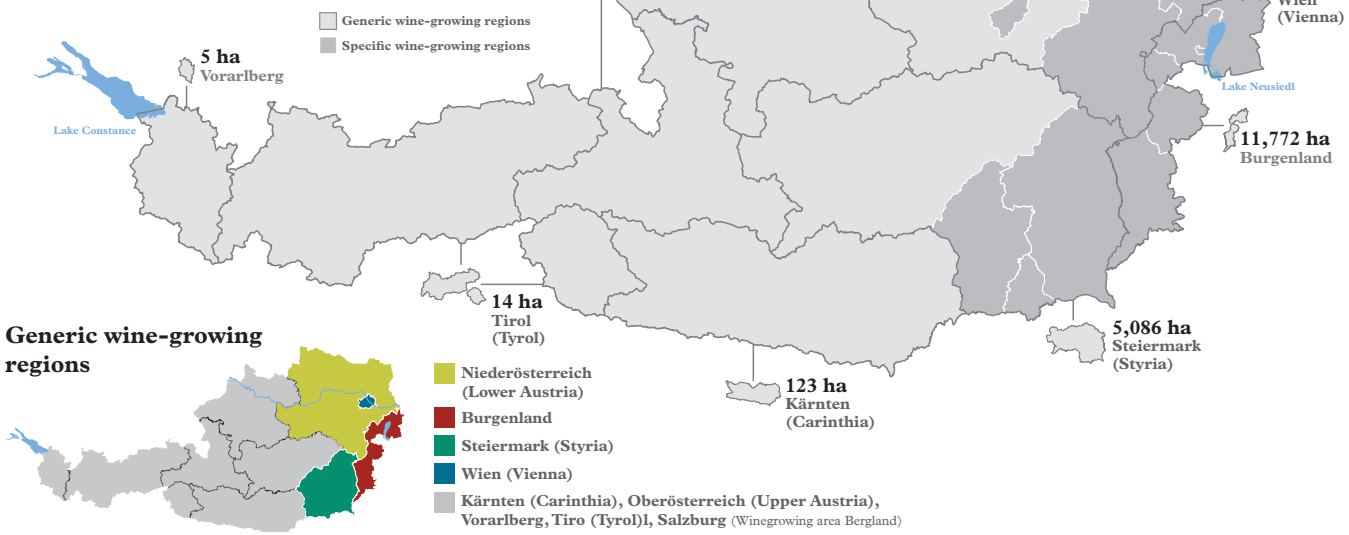


Find more information about Austria's wine regions here:

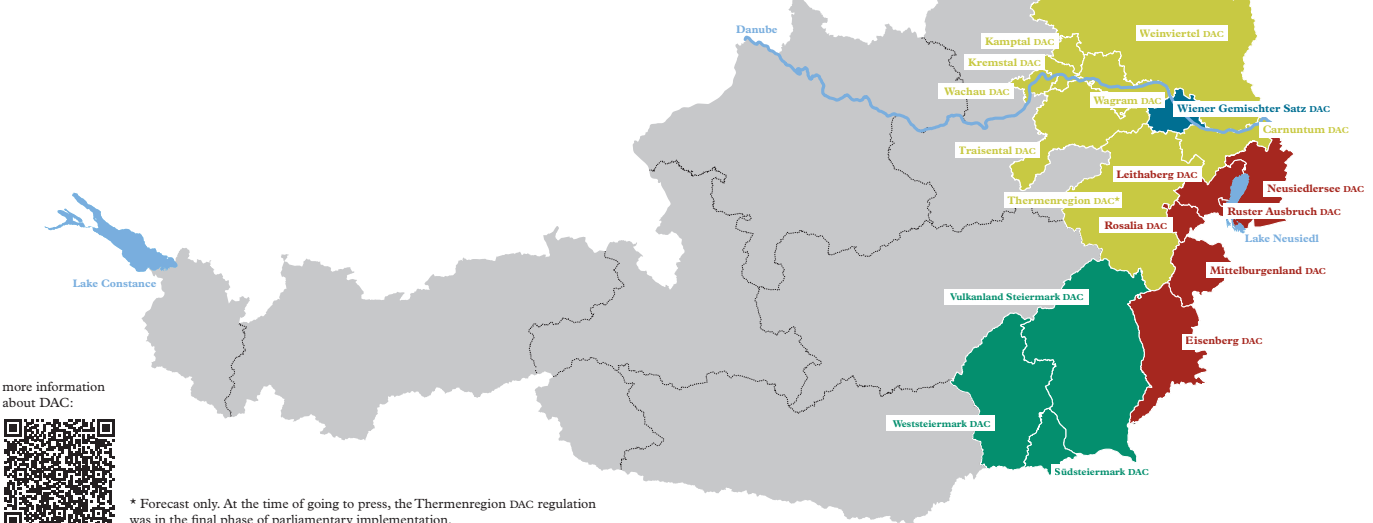


~ 11,000
Viticultural enterprises
(total wine producers + grape growers)

15.3% Organic & biodynamic farming
19.7% Certified sustainable farming



Specific origins for DAC wine

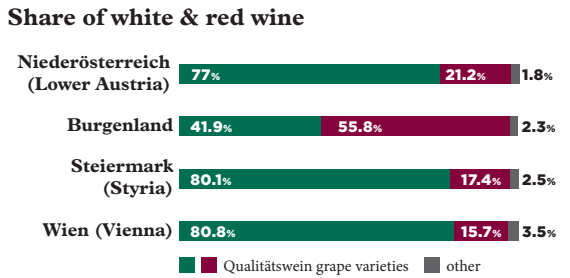


AUSTRIA'S WINE-GROWING REGIONS & THEIR GRAPE VARIETIES



Top grape varieties (vineyard area)*

- 32.5%** Grüner Veltliner
- 6.4%** Welschriesling
- 13.7%** Zweigelt
- 5.8%** Blaufränkisch



Source: Federal Ministry of Agriculture, Regions and Tourism after IACS, as of 31 May 2022
 * This information relates to the 40 Austrian Qualitätswein grape varieties (97.7% of the total vineyard area).

AUSTRIAN WINE 
The Art of Wine. Down to Earth.



MAJOR MILESTONES FOR THE AUSTRIAN WINE INDUSTRY

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In my capacity as CEO of Austrian Wine, it is a great pleasure and honour to write this word of welcome. This training manual is a valuable tool that provides you with key information about Austria's unique wines, their origins, their history and their characteristics. The manual contains everything you need to know about Austrian wine, including the historical development of Austrian viticulture, the climate, soil, wine 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, Austrian wines have attracted an endless number of fans around the world and currently sell in the higher price bands in many international markets. Dominated by the coronavirus pandemic, both 2020 and 2021 proved to be a huge challenge for Austrian winemakers and the Austrian Wine Marketing Board. We always did our utmost to support all sales channels – both national and international – as and when they were open, bringing our flexible planning skills and highly innovative approach to the fore. The combined efforts of our team delivered very satisfying results – we managed to maintain or even grow the share of Austrian wine on the domestic market. As far as exports were concerned, we achieved the highest ever growth in value in 2021 – topping the €200 million mark for the first time in history. This growth trend in the export market continued in 2022.

Needless to say, the essential element in Austria's success is its wine. Indeed, some of the world's finest white wines are produced in Austria. The country's flagship wine, Grüner Veltliner, grows harmoniously on the loess soils along the Danube, while Riesling is perfectly at home on steep stone terraced vineyards. The vast majority of Austrian white wines are dry, including the extremely fresh Sauvignon Blancs and Chardonnays that are grown in Steiermark (Styria). The same dry style can also be found in rarities such as the Wiener Gemischter Satz, as well as in all other domestic and international varieties.

Elegance and freshness also characterise the new Austrian red wines, especially those produced from domestic grape varieties such as Zweigelt, Blaufränkisch and St. Laurent, which are often sold 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.

Austria's tradition of producing outstanding sparkling wines dates back to 1842, the year in which the first Sekt producer was founded in Vienna. Today, winemakers and wineries across the country are renowned for their top-class Sekt. Since 2021, Austrian Sekt of protected designation of origin and certified quality is sold by the name of "Sekt Austria" and is available in three different categories: Sekt Austria, Sekt Austria Reserve and Sekt Austria Große Reserve.

Last but not least, Austria also produces sweet wines – such as Beerenauslese, Trockenbeerenauslese and Eiswein – 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. The Thermenregion, Austria's last wine-growing region to receive protection for its regionally typical wines, was granted DAC status at the beginning of 2023. First implemented 20 years ago, the DAC system now covers the whole of Austria, which is a major milestone.*

The beginning of 2023 also saw the laying of the legal groundwork for a national vineyard classification system – yet another milestone for the Austrian wine industry. In the future, each wine-growing region will be able to officially designate single vineyards (Rieds) firstly as "Erste Lagen", then as "Große Lagen", according to a specific list of strict criteria. The first vineyards are expected to be classified at the end of 2023 or beginning of 2024.*

Our aim, of course, is to keep this training manual up to date with current developments. However, we do recommend that you check our website, www.austrianwine.com, regularly to keep abreast of the latest news from our wine-growing industry.

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

A handwritten signature in black ink, appearing to read "Chris Yorke".

Chris Yorke
CEO, Austrian Wine Marketing Board

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* At the time of going to press, the Thermenregion DAC regulation and vineyard classification system were in the final phase of legal implementation.

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	Wine-growing area for Landwein, comprising vineyard areas in the Austrian federal states of Upper Austria, Salzburg, Carinthia, Tyrol and Vorarlberg; see Chapter 15.
Bergwein	Wine harvested from steeply sloping vineyards with an incline of at least 26%, or from terraces on these slopes.
Blauburger	Austrian red wine grape variety; see Chapter 16
Blauburgunder	Red wine grape variety, a synonym for Pinot Noir; 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
Bovvier	Austrian white wine grape variety; see Chapter 16
Burgenland	Generic wine-growing region (= federal state) in the east of Austria; see Chapter 12
Buschenschank	Wine tavern; a rustic inn where wine produced by the proprietor is usually served alongside simple dishes

C

Carnuntum	Specific DAC wine-growing region in Niederösterreich; see Chapter 11
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D

DAC	Stands for “Districtus Austriae Controllatus”; designation for regionally typical wines with a protected designation of origin
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E

Eisenberg	Specific DAC wine-growing region in Burgenland; see Chapter 12
Eiswein	Translates as “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 white grape varieties are planted together in the same vineyard; these are then harvested and vinified together
Gewürztraminer	White wine grape variety; see Chapter 16
Goldburger	Austrian white wine grape variety; see Chapter 16
Grauburgunder	White wine grape variety, a synonym for Pinot Gris (sometimes called Ruländer in Germany); see Chapter 16
Große Reserve	Grande Reserve; quality tier for wine and Sekt Austria (PDO)
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 produced from a vineyard's very first harvest
Junker	Young wine from Steiermark

K

Kamptal	Specific DAC wine-growing region in Niederösterreich; see Chapter 11
Kärnten	Carinthia; wine-growing region in the Bergland wine-growing area; see Chapter 15
Klassik	Classic; quality level for wine and Sekt Austria (PDO)
Kremstal	Specific DAC wine-growing region in Niederösterreich; see Chapter 11

L

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

M

Mittelburgenland	Specific DAC wine-growing 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 wine-growing region in Burgenland; see Chapter 12
Niederösterreich	Lower Austria; the largest generic wine-growing region (= federal state) in Austria; see Chapter 11

O	
Oberösterreich	Upper Austria; wine-growing region in the wine-growing area of Bergland; see Chapter 15
Ortswein	“Villages” wine
P	
Prädikatswein	A Qualitätswein defined by a specific degree of ripeness and/or type of harvest. These wines include Spätlese, Auslese, Beerenauslese, Eiswein, Strohwein/Schilfwein, Trockenbeerenauslese and Ruster Ausbruch DAC
Q	
Qualitätswein	Translates as “quality wine”; wine produced within one of Austria’s defined wine-growing regions, defined in the EU as “wine with protected designation of origin” (PDO).
R	
Reserve	Reserve; quality level for wine and Sekt Austria (PDO)
Ried	Austrian term for a single vineyard, or “cru”
Roesler	Austrian red wine grape variety; see Chapter 16
Rosalia	Specific DAC wine-growing 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
Ruster Ausbruch DAC	Trockenbeerenauslese produced in the Free City of Rust in Burgenland
S	
Scheurebe	White wine grape variety, a synonym for Sämbling 88; see Chapter 16
Sankt Laurent/St. Laurent	Austrian red wine grape variety; see Chapter 16
Schilcher	Traditional rosé wine produced in Steiermark from the red wine grape variety Blauer Wildbacher
Schilfwein	Austrian Prädikatswein; grapes are harvested and dried on reeds before vinification
Sekt	Sparkling wine
Sekt Austria (PDO)	Sparkling wine with a protected designation of origin
Smaragd	The designation for the best wines from the winegrowers’ association Vinea Wachau, an alcohol content ranging upwards from 12.5% abv; the highest grade of ripeness couples here with natural concentration. Named after the local emerald-green Smaragd lizard.
Spätrot	Austrian white wine grape variety, a synonym for Rotgipfler; see Chapter 16
Steiermark	Styria; generic wine-growing region (= federal state) in Austria; see Chapter 13
Steinfeder	The lightest style of wine from the winegrowers’ association Vinea Wachau, with a stipulated maximum alcohol content of 11.5% abv. The name itself refers to the Steinfeder grass (<i>Stipa pennata</i>), which grows near the vines in the Wachau’s terraced vineyards.
Steirerland	Wine-growing area for Landwein, which encompasses the entire federal state of Styria.
Strohwein	Austrian Prädikatswein; grapes are harvested and dried on straw before vinification
Südsteiermark	Specific DAC wine-growing region in Steiermark; see Chapter 13
Sylvaner	Austrian white wine grape variety; see Chapter 16
T	
Thermenregion	Specific DAC wine-growing region in Niederösterreich; see Chapter 11
Traisental	Specific DAC wine-growing 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 botrytis-affected, highly shrivelled berries with a minimum must weight of 30 KMW.
V	
Vulkanland Steiermark	Specific DAC wine-growing region in Steiermark; previously called Südoststeiermark; see Chapter 13
W	
Wachau	Specific DAC wine-growing region in Niederösterreich; see Chapter 11
Wagram	Specific DAC wine-growing region in Niederösterreich; see Chapter 11
Wein	Term used for wine without geographical indication of origin
Weinakademie Österreich	The Austrian Wine Academy
Weinbauverband	Winegrowers’ Association
Weinland	Wine-growing area for Landwein, which encompasses the entire vineyard areas of the federal states Lower Austria, Burgenland and Vienna.
Weinviertel	Specific DAC wine-growing region in Niederösterreich; see Chapter 11
Weißburgunder	White wine grape variety, a synonym for Pinot Blanc, also known as Klevner; see Chapter 16
Welschriesling	White wine grape variety; see Chapter 16
Weststeiermark	Specific DAC wine-growing region in Steiermark; see Chapter 13
Wien	Vienna; generic wine-growing region (= federal state) in Austria, and specific wine-growing region for Wiener Gemischter Satz DAC; see Chapter 14
Wiener Gemischter Satz DAC	Regionally typical and strictly regulated Gemischter Satz with DAC status from the wine-growing region Wien (within the city limits of Vienna); see Chapter 14
Z	
Zierfandler	Austrian white wine grape variety, a synonym is Spätrot; see Chapter 16
Zweigelt	Austrian red wine grape variety, synonyms are Blauer Zweigelt and Rotburger; see Chapter 16



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1. THE HISTORY OF VITICULTURE IN AUSTRIA

Grapevines have been in existence for more than sixty million years. During the last interglacial period (5–10 thousand years ago), vines spread north-west along the Danube River. The human race (Homo sapiens) discovered and cultivated these wild vines, which we recognise today as the forebearers of all modern-day European varieties.

*Ancient Roman ruins at Heidentor
in the Carnuntum wine-growing region*

10th–9th centuries BCE

Preserved grape seeds dating from the Bronze Age, which have been found in the Traisental and in the village of Stillfried an der March in the Weinviertel, confirm the existence of a local wine-making tradition stretching back thousands of years. The grape seeds found at these sites have been unambiguously identified as the *Vitis vinifera* species, and therefore represent one of the oldest discoveries of their kind in central Europe.

700 BCE

The Celts (and most likely also the Illyrians) are already cultivating the native vines in a somewhat basic form of viticulture; evidence of this has been found in the wine-growing community of Zagersdorf in Burgenland, where grape seeds from a cultivated *Vitis vinifera* variety were discovered in a Celtic burial mound from the time of the Hallstatt Culture.

1 BCE

The Romans bring a more systematic form of viticulture to the region, testimony to which can be found in the Danube area (in today's wine-growing region of Carnuntum), in the vicinity of Lake Neusiedl, in Southern Burgenland and in Flavia Solva (an ancient Roman municipium, near to modern-day Leibnitz, Styria).

276–282

The reigning Roman Emperor Marcus Aurelius Probus rescinds a ban on wine-growing north of the Alps, which was previously decreed by Emperor Domitian. The Roman armies are employed in establishing new vineyards in the Pannonian region.

482

Roman historian Eugippius mentions in the biography of Saint Severin that, before his death, Severin had retired to a place “*qui ad vineas vocabatur*”, meaning “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 of 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), which offers detailed instructions about viticulture, wine-making and legal matters pertaining to wine, amongst other points. Over the course of Carolingian colonisation, viticulture is encouraged and promoted in the eastern reaches of Francia. Amongst other elements, a vineyard register was introduced, along with an evaluation and assessment of the many 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, located in today's Thermenregion. Along the Danube River, it was primarily the Bavarian bishoprics and abbeys that started to undertake the clearing and cultivation of river valleys, including es-

establishing terracing in the Wachau. At this point, monasteries such as the Niedertalbach, Herreiden, Tegernsee and Metten abbeys in Bavaria also cultivated vineyards, as well as the archbishoprics of Regensburg, Passau and Freising, and the Archbishop of Salzburg. To this day, they still own modest plots of vines.

1170

When the ruling Babenbergs relocate the seat of their duchy to Vienna, viticulture in the new capital city enjoys a boom. Citizens of Vienna are now able to own vineyards, which at this time occupy wide swaths of the inner districts.

1327

In Vienna, the Seitzerkeller – belonging to the charterhouse Maurerbach in the Dorotheergasse – is established. Following this, around sixty wine rooms or “*Trinkstuben*” open up, some of them in buildings with multiple floors, where 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. States and provincial royalty levy a great number of tolls on the import and transit of wine.

15th–16th centuries

The area under vine in Austria reaches its highest ever level. Vineyards line the Danube River all the way to the state of Upper Austria and all the way to Semmering in Styria; viticulture also becomes widespread in Salzburg, Carinthia, Tyrol and Vorarlberg. Altogether, this amounts to an area three times as large as the area under vine in Austria today.

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 example of origin-based marketing.

1526

In Donnerskirchen (Burgenland) an officially documented top-grade dessert wine – “Luther Wine” (most likely a Trockenbeere-nauslese) – is produced for the first time, made by the estate of the noble Esterházy family. Ruling Prince Paul Esterházy buys a large cask of this wine in 1653, and the contents go on to bring pleasure to connoisseurs for more than 300 years. The last drop of this wine is finally drunk in the year 1852.

1582

Johann Rasch (1540–1612), school master at the Schottenstift Abbey in Vienna, publishes his renowned work *Von Bau, Pfleg und Brauch des Weins*, concerning viticulture and wine.

17th century

Viticulture suffers great setbacks because of religious wars, Turkish besiegement, 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 Eimers of Ausbruch wine (a measure equal to roughly 53 litres).

18th century

Viticulture is vigorously promoted under the rule of Maria Theresia (1740–1780) and her son Joseph II (1780–1790). This time period also sees the beginning of the scientific re-evaluation 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 that they have produced themselves, at any time of the year, when and at whichever price they choose”. This is the predecessor of the famous *Buschenschankverordnung*, which enables the triumphal rise of *Heurige* and *Buschenschank* taverns in Austria.

1860

Freiherr von Babo founds the first school and research centre for viticulture and oenology in Klosterneuburg. Control was passed to the state in 1874, and since 1902, it has been known as the *Höhere Bundeslehranstalt für Wein- und Obstbau* (Federal College for Viticulture, Oenology and Fruit Growing). Many other similar institutions based on this model are established throughout the monarchy. The *Höhere Bundeslehranstalt für Wein- und Obstbau* in Klosterneuburg is the oldest viticultural college in the world today.

19th century

Oidium (powdery mildew) is discovered for the first time in Austrian vineyards in 1850, and peronospora (downy mildew) appears in 1878. The infiltration of the grape vine louse *Phylloxera vastatrix* in 1872 brings widespread devastation to Austria’s vineyards.



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



“Weinlese” (*Wine Harvest*), 1833, Austria.
Oil on canvas by Josef Mössmer.

1890

Ludwig Hermann Goethe assumes the leadership of the Agricultural Association for the Protection of Austrian Viticulture and publishes a comprehensive history of viticulture in the region of Austria, documenting the most important places of origin and grape varieties at the time.

1907

The first Austrian wine law comes into effect. It includes a list of permitted wine-making techniques and forbids the production of “artificial” wine.

1918

Following the collapse of the Habsburg Monarchy, the area under vine in the small new nation of Austria decreases from 48,000 hectares before the First World War to around 30,000 hectares by the 1930s.

1922

Professor Friedrich Zweigelt, later director of the *Höheren Bundeslehr- und Bundesversuchsanstalt für Wein-, Obst- und Gartenbau* in Klosterneuburg produces a cross between the grape varieties Sankt Laurent and Blaufränkisch. The new variety – known as Rotburger or (Blauer) Zweigelt – becomes today’s most important new Austrian cross cultivar.

1936

A new federal law related to the regulation of viticulture prohibits any new vineyards being established and the planting of ungrafted vines. This law is a typical example of the stringently protectionist tendencies that characterise the agricultural policy of the First Republic.

1950

Lenz Moser, a pioneer of viticulture from Rohrendorf, publishes his ground-breaking work *Weinbau einmal anders*, which declares

war on the traditional viticulture processes that had been in use up until this time. With the introduction of Moser’s high vine training system during the 1950s, viticulture practices could be mechanised and streamlined, and this came with an appreciable increase in yields. This training system took a firm hold in Austria by the end of the decade. By the 1980s, this vine training technique was implemented in nearly 90% of the area under vine.

1985

The cyclical decline in prices for bulk wine and the adulteration of wine with diethylene glycol leads to what is referred to as the “wine scandal”. This results in exports of Austrian wine dropping to almost zero. As a reaction to this, a new and stringent wine law is introduced, part of which demands testing at every single step in the wine production process.

1986

The Austrian Wine Marketing Board (Austrian Wine) is established, with the goal of strengthening the image of Austrian wine and promoting sales in a focused manner.

1991

The founding of the Austrian Wine Academy sees the opening of a training institute offering a large number of courses in both German and English. Today, the centre enjoys international acclaim. The Austrian Wine Academy has developed into the most expansive institute for wine education in the German-speaking world. Every year, it runs more than 750 seminars and welcomes more than 15,000 participants on its courses.

1995

With Austria’s entry into the EU, wine law from the European community is adopted.

2000 bis 2008

Structural policies prescribed by the EU are introduced, which not only support wine-producing estates but also involve the clearing and/or conversion of certain areas under vine.

2001

Regional wine committees are established, bringing together key representatives from the wine-growing industry in each region. Their primary goal is to improve sales coordination (for example, by introducing standardised contracts, qualification measures, etc.) and establish regionally typical wine styles in close collaboration with the Austrian Wine Marketing Board (Austrian Wine), with the aim of improving the marketing and positioning of each region. The national wine committee coordinates and oversees the work of the regional wine committees.

2001

An amendment to the wine law creates the opportunity of establishing regionally typical wines as defined by the regional wine committees, with the supplementary designation DAC (Districtus Austriae Controllatus) appended to the name of the wine-growing region. Only these wines, controlled with a federal inspection number and inspected for their typicity, are permitted to print

their origin in terms of the specific wine-growing region (e.g. Weinviertel) on their label. All other wines must be marketed under the name of the respective generic wine-growing region (e.g. Niederösterreich).

2002

The London Tasting. At a historic blind tasting of Grüner Veltliner and Chardonnay in London, organised by Jancis Robinson MW and Tim Atkin MW, the top four prizes are won by Austrian Grüner Veltliner and Chardonnay wines, while four other Austrian wines also feature among the top ten. The event includes premium wines from other nations, such as those from Ramonet, Louis Latour and Jadot (Burgundy), Gaja (Italy), Mondavi (California) and Penfolds (Australia). Subsequent tasting events in Vienna, Tokyo and Singapore yield similar results.

2003

Since the establishment of the Weinviertel DAC (from the 2002 vintage onwards), the first regionally typical wine with designation of origin is released to the market: a dry Grüner Veltliner that displays the typicity of the Weinviertel growing region.



The first DAC campaign in 2004

2006

Austria's first red wine with a designation of origin and regional typicity (2005 vintage) is released, produced in Mittelburgenland. For the first time, DAC wines are classified into two categories: Klassik and Reserve.

2007 bis 2009

The 2006 vintage sees the second white wine with a designation of origin released to the market: the Traisental DAC. Kremstal DAC follows suit with the 2007 vintage, as does Kamptal DAC with the 2008 vintage – both Grüner Veltliner and Riesling are available in a Klassik and Reserve style. Reserve wines from the Weinviertel DAC are available from the 2009 vintage onwards.

2010

As of 1 September 2010, two additional designations of origin for Burgenland wines appear on the market: Leithaberg DAC (white from the 2009 vintage onwards, red from 2008) and Eisenberg DAC (Blaufränkisch, Klassik from the 2009 vintage onwards, Reserve from 2008).

2012

Regulations governing the Neusiedlersee DAC are implemented in March 2012. They apply to regionally typical Zweigelt from this region, while Reserve wines from this region are Zweigelt cuvée blends. These regulations govern all wines from the 2011 vintage onwards.

2013

Wiener Gemischter Satz becomes the ninth DAC designation of origin in Austria, from the 2013 vintage onwards.

2014

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

2016

The three-tier pyramid for Österreichischer Sekt g.U. (Austrian Sekt with protected designation of origin) is introduced. This comprises the categories: Klassik, Reserve and Große Reserve.

2018

The former Großlage (large collective vineyard site) Rosalia becomes an Austrian DAC region. The Styrian designations of origin Weststeiermark DAC, Südsteiermark DAC and Vulkanland Steiermark DAC are introduced.

2019

Carnuntum DAC is established – the first DAC region in Niederösterreich to have a red-wine presence with Blaufränkisch and Zweigelt, alongside Chardonnay, Grüner Veltliner and Pinot Blanc.

2020

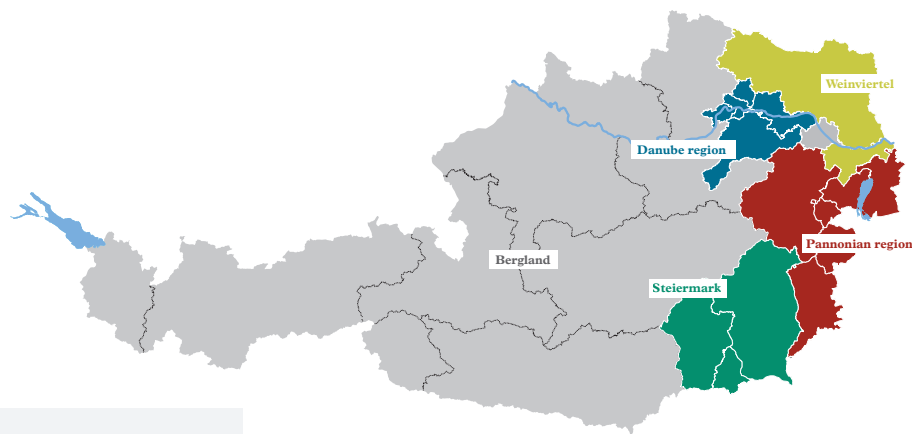
The new Wachau DAC designation of origin is introduced. The traditional array of grape varieties at the Gebietswein (regional wine) level is refined to focus on the region's Riedenwein (single-vineyard wines) flagship varieties – namely Grüner Veltliner and Riesling. With the introduction of Ruster Ausbruch DAC, the free city of Rust becomes the first designated origin in Austria to be protected exclusively for sweet wine. From this point onwards, dry wines from the city of Rust are allowed to be marketed with the designation of origin Leithaberg DAC. Other developments include the addition of sweet wines to the designation of origin Neusiedlersee DAC (both nobly sweet and fruity sweet wines).

2021

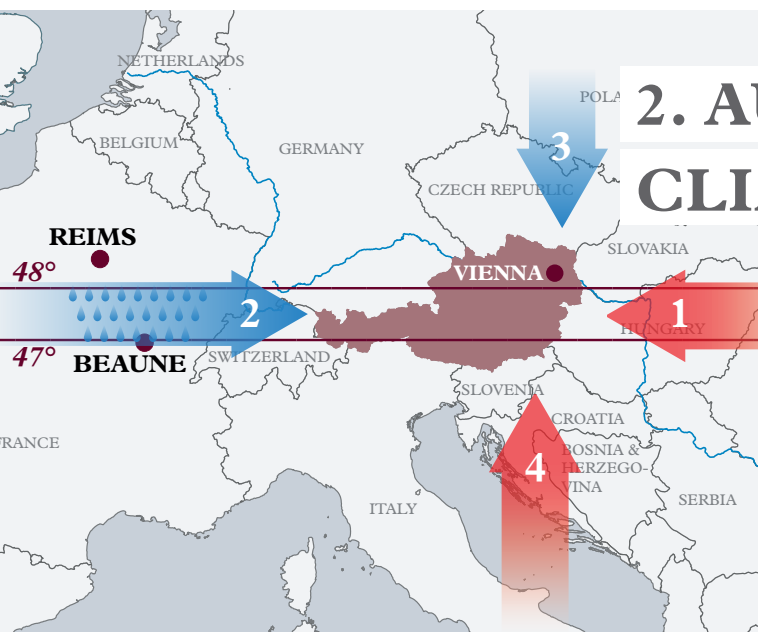
The Wagram wine-growing region begins to protect its regionally typical wines with DAC status. The criteria for Wagram DAC follow the same origin pyramid used in other regions, using the tiers of Gebietswein (regional wine), Ortswein ("villages" wine) and Riedenwein (single-vineyard wine). Grüner Veltliner, Roter Veltliner and Riesling are the preeminent grape varieties. From now on, Austria's sparkling wines with a protected designation of origin will be sold under the name "Sekt Austria" in three categories: Sekt Austria, Sekt Austria Reserve and Sekt Austria Große Reserve.

2023

The Thermenregion DAC is the final designation of protected origin that now completes Austria's DAC system for labelling regionally typical wines. Thermenregion DAC will be available in the categories Gebietswein (regional wine), Ortswein ("villages" wine) and Riedenwein (single-vineyard wine). The leading varieties are Rotgipfler, Zierfandler, Pinot Blanc, Chardonnay, Pinot Noir and St. Laurent. 2023 will also see the legal basis for Austria's vineyard classification system established, which will enable vineyards to be classified as "Erste Lage" and "Große Lage".



2. AUSTRIA'S MAIN CLIMATE ZONES



Although Austria's wines offer great variety, they do tend to exhibit an overarching characteristic that distinguishes them from wines produced elsewhere. Austrian wine displays an aromatic freshness – even when the grapes have reached full physiological ripeness. There is simply nowhere else in the world that produces refreshing wines with such a concentrated flavour, or dense wines with such a light-footed character.

Of course, there are many regional differences stemming from the diversity of soil types and varying microclimatic conditions. However, Austria can be divided into five main climate zones (the Danube region, Weinviertel, Pannonian region, Steiermark, Bergland), which affect the core character of the wines produced there – and three of these climate zones intersect at Vienna.

- 1) Continental Pannonian climate
- 2) Temperate Atlantic climate
- 3) Cool air from the north
- 4) Illyrian Mediterranean climate

The Danube region

Between Vienna in the east and the Wachau in the west, dense Grüner Veltliner and Riesling wines dominate the scene. These wines bear the influence of warm Pannonian air blowing across the Wagram region into the Danube's tributary valleys (the Straßertal, Kamptal, Kremstal, Traisental, etc.) before it passes through the narrow Wachau valley, where the Danube has spent thousands of years carving deeply into the primary rock of the Bohemian Massif. The characteristic aromas of wines produced near the Danube are shaped in part by the substantial temperature differences between daytime and night-time, especially during the sunny month of September when the evenings are blanketed with cool air making its way down from the north. The alluring appeal of these wines lies in the freshness of their aromas, combined with a high level of physiological ripeness of the grapes. This high level of ripeness is a result of the long growing season, which sees harvests continuing well into November. The natural climate leads to Riesling wines with peach and green apple aromas and steely minerality, as well as nutty Neuburger wines with good ageing potential, Muskateller wines with an intense grapey bouquet, fresh and delicately floral Pinot Blanc wines, and Roter Veltliner wines with piquant notes of honey. Moving eastwards from Krems, the layer of loess deepens and brings with it wines with a somewhat creamier texture alongside their freshness, which is especially evident in Grüner Veltliner. The wine-growing regions around the Danube are increasingly yielding elegant and fruity red wines as well. Distinct differences in terroir are being continuously explored and elaborated by winegrowers in this region, as they develop their portfolios with an increasing emphasis on typicity of individual vineyards.

The Weinviertel

Austria's northernmost wine-growing region, the Weinviertel, is home to "peppery" Grüner Veltliner wines. The Weinviertel has clearly defined boundaries – the Manhartsberg to the west, the Danube to the south and the Austrian/Czech border extending along the north and east. This, alongside the region's great size and numerous microclimatic and geological differences, means that the Weinviertel clearly sets itself apart from other regions. The Weinviertel's classic Grüner Veltliner wines have a homogenous, typical character that was the subject of a scientific study. It is no wonder, therefore, that the Weinviertel's classic, peppery Grüner Veltliner made history as Austria's very first wine with a protected designation of origin when the new DAC system was established.

In contrast to Grüner Veltliner wines from the Danube region, those from the Weinviertel have a more rustic aroma and character, making them an ideal pairing for the local cuisine. In a few Weinviertel vineyards, Reserve-quality Grüner Veltliner has been seen to demonstrate the same kind of concentration and finesse that characterise wines from the Danube region. The Weinviertel's overall climate favours not only Grüner Veltliner, but also a wide range of other grape varieties, including refreshing Welschriesling, Pinot Blanc and Riesling. It is important to note that there are also small pockets of red wine production in the Weinviertel region, e.g. around Haugsdorf.

The Pannonian region

To the south-east of the Austrian capital, the character of the wines is shaped by the almost relentless influences of the warm Pannonian climate. In contrast to other regions, wines from Carnuntum, the Thermenregion and Burgenland are usually characterised by a fuller body. The Pannonian region is where Austria shows off its prowess at red wine production, with full-bodied Zweigelt wines being the dominant variety between Carnuntum and the Seewinkel area. With a typical nose of sour cherries, the velvety Sankt Laurent grape thrives in the Thermenregion. Mittelburgenland was established as a DAC region with Blaufränkisch wines as its variety of excellence. The partially loamy soils here contribute to this variety's unique wild berry bouquet. Wines from around the Eisenberg in the south also start to show a touch of typically Styrian freshness. In the Rosalia wine-growing region, the combination of the warm Pannonian climate and the geologically recent soils yields a powerful and spicy style of Blaufränkisch wine. A completely different style of Blaufränkisch, which is richer in mineral notes and tannins thrives from the hilly landscape on the western shore of Lake Neusiedl up to the Spitzerberg in the wine-growing region of Carnuntum.

Cooler vineyards around the lime-rich Leithaberg yield particularly expressive Pinot Blanc and Chardonnay wines with sophisticated, multi-layered bouquets. On the slopes of the Wienerwald (Vienna Woods) around Gumpoldskirchen, traditional white wine production is flourishing again with two indigenous varieties: Zierfandler and Rotgipfler. The high humidity around the Seewinkel area, with its countless small lakes, is conducive to the development of noble rot (*Botrytis cinerea*), which helps the production of some world-class Prädikatswein and more highly concentrated Trockenbeerenauslese. Premium sweet wines can also be found on the other side of Lake Neusiedl though – the renowned Ruster Ausbruch DAC being their flagship.

Steiermark

The typical freshness of Austrian wines reaches its culmination in the beautiful hilly countryside in the south of Styria: the wine-growing region Steiermark. Nowhere else in the world are wines produced with such light-footed precision, aromatic brilliance and a robust piquant character – evidence of the contrast between warm days and cool nights in this region. The southern Illyrian climate brings warmth during the daytime, whereas the cold nights result from the cooling effect of the steep hillsides. Around two thirds of the area under vine in Steiermark is located in the “Bergwein” (mountain wine) zone. Welschriesling is the variety that links the area between Hartberg in the east and Deutschlandsberg in the west. Here, this variety is known for its refreshing apple aromas and hint of spiciness. This nose is typically Styrian, and with dry Gelber Muskateller wines, it evolves into a distinctive grapey expression. It is a little-known fact that these aromas often remain unchanged over many years.

Traminer wines are also a true insider's tip in Steiermark – especially those that originate from the volcanic terroir around Klöch. Pinot Blanc and Chardonnay (known here as Morillon), as well as the slightly more robust Pinot Gris, are included in Steiermark's varietal spectrum. Wine producers in Steiermark have also been heavily focusing on Sauvignon Blanc in recent years. This variety is able to develop a special dimension and style, especially when grown in calcareous vineyards that embrace the steep slopes of Südsteiermark. Finally, the impressive family of Steiermark wines

also includes Schilcher, which is made from Blauer Wildbacher grapes. This zesty rosé from the Weststeiermark is a terroir wine par excellence thanks to its lovingly cultivated, unique character.

The Bergland region

Although viticulture in Austria is concentrated in the two major wine-growing areas of the Weinland (the Danube region, Weinviertel and Pannonian region) and the Steirerland (the wine-growing regions in Styria), there are also vineyards scattered throughout the Bergland wine-growing area (the federal states of Carinthia, Upper Austria, Salzburg, Tyrol and Vorarlberg). The character of these wines is substantially influenced by the Atlantic climate and the nearby Alps.

The naturally cooler average air temperatures mean that the areas in which vines can be planted are restricted to sheltered southern slopes and certain warmer pockets of land, which are particularly favourable due to their microclimates. The names of these places are often evidence of centuries-old viticultural practices. Nowadays, viticulture in this area operates on a much smaller scale than it used to, especially in the Middle Ages. However, the names of numerous villages, houses and plots of land still reflect the great extent of viticulture that once thrived here.

As a result of current global warming, viticulture is enjoying a renaissance in the Bergland, particularly in the Kärnten wine-growing region (Carinthia). The cooler, Alpine climate here traditionally favours varieties whose grapes ripen earlier, such as Chardonnay, Müller-Thurgau, Frühroter Veltliner, Bouvier, Muskat Ottonel, Pinot Gris, Blauer Portugieser and Blauburger. Climate change is now also enabling warmer vineyards to produce Qualitätswein (quality wine) using grape varieties that ripen later in the season, such as Grüner Veltliner, Riesling (e.g. with a moderate amount of residual sugar, similar to Moselle valley Rieslings), Welschriesling, Sauvignon Blanc, Muskateller, Traminer, Pinot Blanc, Pinot Noir, Zweigelt and Roesler.





3. AUSTRIA FROM A GEOLOGICAL PERSPECTIVE

*Gravels from the ancient Danube
in Radlbrunn (Weinviertel)*

LANDSCAPE AND ROCKS

Austria's landscape is significantly shaped by the country's main geological features: the highlands of the Waldviertel and Mühlviertel regions that form part of the Bohemian Massif in the north, the undulating foothills of the Alps with huge valleys and basins in the east, and the Alps proper, whose mountains run side-to-side across the country, stretching more than 500 km. The Eastern Alps are part of a large band of mountains that extends from the Riviera to Vienna. From a geological perspective, these mountains were formed by the convergence of the Adriatic and Eurasian Plates, which crumpled and folded upwards as they moved together. The Alps continue beneath the basins in the east of the country, covered by sediments that are up to 5000 metres thick, before re-emerging in the Carpathians and Dinarides. The formation of these major geological structures can be traced back to tectonic processes. Hundreds of millions of years ago, as the rocks were being formed, these processes transformed the distribution of land and water, displaced and broke up continents, opened seas and closed them up, and caused mountains to form before eroding them away again.

However, rocks and the progression of tectonic boundaries also have a direct, smaller-scale impact on the landscape. Soft, easily-weathered rocks tend to give rise to gentle terrain, while hard, brittle types of rock usually form rugged mountainous landscapes and steep cliffs. Valleys often follow the line of tectonic faults. However, in areas of soft rock, rapid erosion by water can also cause the formation of canyons and almost-vertical river banks – in contrast to areas with a hard, rocky substratum, where minimal differences in elevation and specific climatic conditions tend to result in gently rolling landscapes. From a more recent geological perspective, the great climatic fluctuations of the Quaternary played a significant role in shaping the landscape in the Alps. Referred to as an “ice age”, the Quaternary is characterised by at least four glacial phases. The abrasive force of the great glaciers and frost shattering caused large amounts of rock to be eroded. Gravel terraces were formed by the meltwaters, which caused ero-

sion on the one hand, and deposition of sediments on the other. Rock dust also

blew off the barren mountains and settled in the forelands as loess. However, the land is not only shaped by the composition of rocks, tectonic boundaries, the rise and fall of the land and climatic change. Other factors, such as vegetation and human intervention, also contribute to the landscape's character.

Since the main rock formations primarily traverse Austria from side to side, and the main wine-growing regions form an arc in the east of the country, almost all types of rock can be found in the country's vineyards. It is precisely this that makes Austria's viticultural landscape so diverse and exciting!

Rocks can differ greatly in terms of their cohesive properties and are roughly divided into two categories: consolidated hard rock or unconsolidated rock. The soils of around 70% of Austrian vineyards are unconsolidated (sedimentary), while the remaining 30% of vineyards grow on soils derived from consolidated (hard) rock.

Austria's consolidated rocks belong to the following major geological units:

- the Moldanubian and Moravian zones in the Bohemian Massif region, composed of crystalline rocks from the Proterozoic and Palaeozoic;
- the Helvetic zone and the cliffs of the Waschberg zone, formed of sedimentary rocks from the Mesozoic and early Cenozoic;
- the Penninic zone, formed from the rocks of an ocean that existed in the Mesozoic and early Cenozoic. On the northern edge of the Eastern Alps lies the Penninic flysch zone. Similar rocks are found in a transformed (metamorphic) state in the region of the Central Eastern Alps where they crop out in tectonic windows below the Austroalpine nappes; and

- the Austroalpine nappes, formed from sedimentary rocks from the late Palaeozoic, Mesozoic and early Cenozoic in the Northern Calcareous Alps and the Gosau Group and from transformed (metamorphic) rocks and rock deposits (sedimentary rocks) from the Proterozoic, Palaeozoic and Mesozoic, which form the parent material of the Central Eastern Alps.

Austria's unconsolidated rocks belong to the following geological units:

- the Molasse zone in the foothills of the Alps, formed from sedimentary rocks from the early and late Cenozoic (Palaeogene and Neogene) up to about 7 million years ago;
- inner Alpine basins such as the Vienna Basin, Styrian Basin and Pannonian Basin, composed of sedimentary rocks from the Cenozoic (Neogene) up to about 2.6 million years ago; and
- deposits from the most recent geological period, the Quaternary, which are concentrated in the Molasse zone and in the basins, but which also overlap onto areas of consolidated hard rocks.

The following consolidated rocks also occur within the unconsolidated rock areas:

- solidified sands, gravels and rock debris that have cemented into sandstone, conglomerate or breccia;
- Leitha limestone; and
- volcanic rocks in the Styrian Basin.

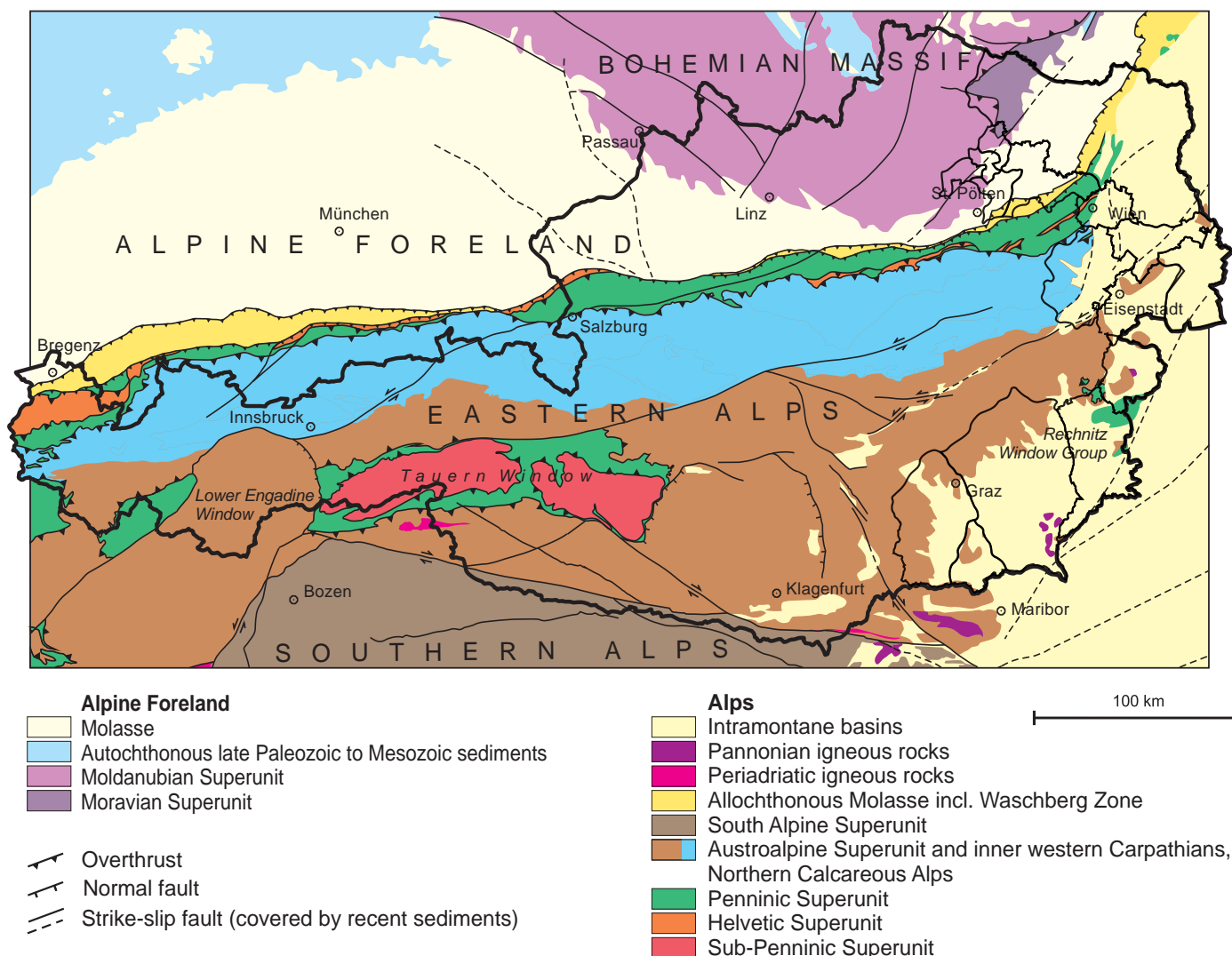
The periods in the Earth's history are broken down into the following time spans:

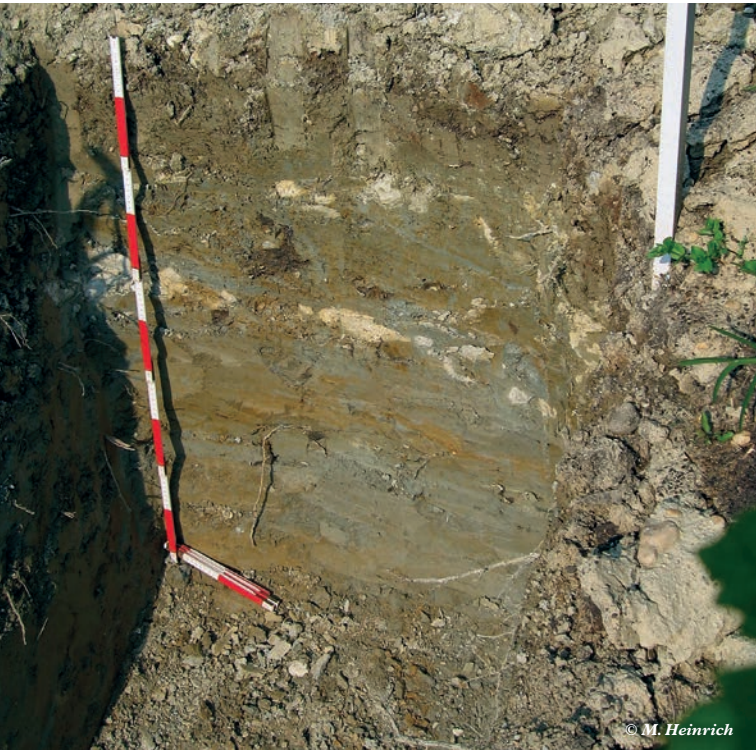
the Proterozoic: more than 541 million years ago

the Palaeozoic: 541–253 million years ago

the Mesozoic: 253–66 million years ago

the Cenozoic: 66 million years ago until the present day. (The Neogene/Quaternary are considered to have begun 2.6 million years ago, while the Pleistocene and Holocene started 10,000 years ago and are still continuing today.)





Silts and sands from the Pannonian Sea in Gols (Neusiedlersee)

The key geological units within the Austrian wine-growing regions

The Moldanubian and Moravian zones are deep sections of an ancient mountain range that began in central Europe, crossed the Iberian Peninsula and ended in the Appalachian Mountains in North America. The southern end of these two zones forms the Waldviertel region. The mountain range developed during the Variscan orogeny that took place on the southern edge of “Old Europe” some 360 to 300 million years ago. These former high-altitude mountains were once eroded almost completely and flooded by seas. It was only during the Cenozoic that sections rose up again to form a low mountain range. Today, the Danube and its tributaries from the north have cut deeply into the rolling, hilly landscape. There is a diverse and colourful range of rocks here, with a prevalence of granite, gneiss (paragneiss and orthogneiss) metamorphosed from former sediments or igneous rocks, amphibolite attributable to volcanic activity, granulite, quartzite and marble.

The Helvetic zone and cliffs of the Waschberg zone: the rocks of the Helvetic zone are formed from sedimentary marine deposits. In the Wien wine-growing region, they appear as wedges within the flysch rocks in the form of red, green and grey clays (some of which are marly), interspersed with thin layers of quartz sandstone. These rocks belong to the depositional environment of “Old Europe”, similarly to the rocks in the Bohemian Massif and the light-coloured, pure limestone found in the cliffs in the Waschberg zone (Weinviertel). However, in contrast to the Moldanubian and Moravian zones, these rocks were integrated into the Alps during the Cenozoic. The rocks of the Penninic zone are remnants of the former Penninic Ocean. The flysch rocks on the northern edge of the Calcareous Alps in Lower Austria and Vienna are composed of a distinctive, oft-repeated sequence of sandstone, siltstone and claystone (or marl).

These were formed by mudslides that flowed from the shelf edge into the deep sea. In southern Burgenland, rocks from the Penninic zone crop out in a tectonic window. These include greenschist that developed from ocean-floor basalts, serpentinite and former mantle rock, as well as transformed ocean basin sediments such as calcareous schist, phyllite and quartzite.

The rocks of the Austroalpine nappes were originally located on the northern edge of Africa, before forming the northern edge of the Adriatic plate. These rocks form the Northern Calcareous Alps (Lower Austria and Vienna) and the Central Eastern Alps (Lower Austria, Burgenland and Styria). The sediments and volcanic rocks, from which the oldest rocks in this unit developed, date back more than 540 million years. They include paragneiss, mica schist and amphibolite, as well as granite, which appeared at a later point in time and was transformed into orthogneiss. Sandy, clay sediments, intercalated with basalt lava and tuff followed during the Palaeozoic, as well as limestone reefs, sand, gravel, and salt and gypsum enclosures. Many of these rocks subsequently underwent various degrees of transformation, resulting in what we see here today: phyllite, mica schist, marble, quartzite and amphibolite. Some were penetrated by molten rock from the Earth’s interior, becoming consolidated as granite or pegmatite. The most recent and topmost sedimentary rocks in this unit date from the Mesozoic and were deposited in a shelf located at the time on the edge of the Tethys Ocean (later, located between the Tethys and Penninic oceans). The rock sequence begins with red claystone and sandstone, followed by bedded limestone, igneous reef limestone, bedded dolomite, intercalations of sandstone and clayey sediments, then more carbonate rocks, which originated in reefs and lagoons, as well as gravelly limestone and radiolarite, which formed in deeper marine areas. Tectonic movement at the end of the Mesozoic initiated the deposition of rocks from the Gosau Group, which consist of sandstone, marlite, conglomerates and marly limestones.

The Molasse zone and inner Alpine basins: the Molasse zone in the Alpine foothills in Lower Austria contains gravel, sand and silty, clayey sediments, which formed in a basin in front of the approaching nappes of the Alps. The majority of the sediments developed during the Neogene, when the basin was occupied by the Paratethys Ocean. The sediments were deposited on the coasts and in deltas, in both deep and shallow waters. Once the sea had retreated, lakes and rivers were formed. The majority of the deposits originated from the heavily carbonaceous material from the Alps in the south as they rose, but some also came from the predominantly silicate rocks of the Bohemian Massif.

The history of the inner Alpine Basins in eastern Austria (Weinviertel, Vienna, Burgenland and Styria) begins somewhat later. These basins can be traced back to tectonic movement that caused a lateral spreading towards the east. However, they developed similarly to the Molasse zone, with a build-up of marine deposits from the Paratethys Ocean, deposits from the brackish, freshwater Lake Pannon and alluvial deposits until the basins finally became silted up. The deposits include rock debris, gravel, sand, silt and clay containing varying levels of carbonate, which was supplied by the adjacent mountains as these rose. The calm, shallow marine areas were conducive to the development of limestone, referred to as Leitha limestone, which is composed of skeletal fragments of lime-secreting red algae. Today, gravel and conglomerate mark the former places where rivers used to flow into the sea, while the basins contain silt, clay and clay marls (referred to locally as “Schlier” and “Tegel”). The most recent marine sediments are around 12 million years old.

The sedimentary deposits in the Styrian Basin settled around 15 million years ago, at a time of intense volcanic activity, testimony to which can be found near Bad Gleichenberg and Weitendorf. The Earth's development during the Quaternary, the most recent geological time period, began around 2.6 million years ago and is still continuing today. This period, which is of great significance for all Austrian wine-growing regions, is characterised by the repeated cycle of cold, glacial periods and warm, interglacial periods. The last ice age ended in the Pleistocene about 10,000 years ago. These climate fluctuations are not only responsible for shaping the landscape – resulting in the valleys, terraces, hills and mountains that we see today – but also for influencing the most recent types of sedimentary deposits. There was a second volcanic phase in Styria about 2 million years ago, to which the rocks in Klöch, Kapfenstein and Riegersburg are attributed.

Although Austria's wine-growing regions were not glaciated during the cold phases, they lay close to the glaciers, in areas described as periglacial. These areas were characterised by permafrost, frost and sparse vegetation. The glaciers eroded large amounts of rock from the mountains, which the glacial meltwaters transported – in the form of pebbles – to the foothills, where they were gradually deposited as the waters slowed down and lost their power. These rocks form the terrace material into which the rivers repeatedly cut when they rose, resulting in the creation of stepped layers of former valley floors – the oldest at the top and the most recent at the bottom, with today's flood plain at the very base. Similarly to the terrace gravels, loess also developed during the cold phases of the Quaternary period. Loess is composed of rock dust that was blown off the dry, barren glacial forelands and came to rest on the floodplains, settling particularly heavily on eastward and south-eastward facing hillsides. It has a characteristic powdery consistency and is yellow in colour. It is always carbonaceous and contains varying proportions of magnesium-free calcite and magnesium-bearing dolomite. Other typical characteristics include its high porosity, as well as a high degree of stability in a dry state. This explains why the walls of the sunken pathways that are cut into loess remain intact, while the unconsolidated path floors sink increasingly deeper due to erosion when they become heavily saturated. Not all loess exists in this classic form, however. During the glacial periods, the substratum became so deeply frozen that material immediately slid down even the smallest incline as soon as the surface thawed and became saturated with water. This upset the fabric of the rock, which underwent further transformation as a result of weathering and multiple freeze/thaw cycles. These processes resulted in the formation of a mixture of loess and loam, which is decalcified loess with a higher clay content. In the field, we can find both horizontal and vertical transitions between pure loess and loess loam, which makes it extremely difficult to mark the boundaries of these areas on geological maps.

Very recent geological processes that are significant for viticulture include weathering and linear and surface erosion (in rivers and on hillsides, respectively), as well as the accumulation of the resulting deposits. These processes cause the loosening and granular disintegration of consolidated rocks, the loamification of schistous rocks, and the formation of scree, river gravel, alluvial fans, solifluction, slope run-off and colluvium, as well as alluvial loam and ultimately the soil itself, which forms on top of all parent rocks. This is the soil in which the vines are rooted and which serves as their supply of water and nutrients. Soil is a mixture of weathered rock and organic matter, as well as a certain amount of water and air. Formation of soil usually begins on the surface of the rock, which is either consolidated or unconsolidated, and becomes progressively deeper over time. The soil continues to develop over a

long period, influenced by factors such as climate, groundwater, topographical relief, vegetation, soil organisms and human intervention.

The three main rock groups

From a geological point of view, there are three main rock groups:

- igneous rocks (magmatic rocks), which are either intrusive (plutonic rocks) or extrusive (volcanic rocks);
- sedimentary rocks; and
- metamorphic rocks.

Intrusive rocks and metamorphic rocks are also grouped under the term “crystalline rocks”. Crystalline rocks are commonly referred to within Austria as “Urgestein” (primary rock). Describing these rocks as “Urgestein” is frowned upon from a geological point of view because although it reflects the extreme age of these rocks, it neglects their diverse properties – such as their chemical and mineralogical composition and fabric – all of which have an impact on viticulture.

Igneous rocks are those that have solidified from a molten mass. Solidification of intrusive rocks occurs underground, while extrusive rocks solidify on the Earth's surface, either on land or in the sea. The chemical and mineralogical composition of intrusive and extrusive rocks can differ greatly – the former tend to be more coarse-grained, e.g. granite, while the latter are more finely grained (and, in exceptional cases, glassy), e.g. basalt.



Loess in Oberdürnbach (Weinviertel)



*Volcanic tuffs, in Kapfenstein
(Vulkanland Steiermark)*



*Crystalline gneiss with amphibolite soil, in
the Ried (single vineyard) Achleiten (Wachau)*



*Conglomerate from the Zöbing formation with
characteristic red feldspars and clasts, on the
Heiligenstein mountain (Kamptal)*

Sedimentary rocks are formed on the Earth's surface as a result of the erosion of other rocks (clastic sediments) or as sedimentary deposits from water, helped along by living organisms (chemical and biogenic sediments). Clastic sediments are differentiated according to grain size and classified as boulders, stones, coarse rock debris, gravel, sand, silt or clay. The consolidation process is called diagenesis and results in the formation of breccia, conglomerate, sandstone, siltstone or claystone. Limestone is formed from the skeletons of organisms. During consolidation, in the presence of magnesium, limestone can transform into dolomite.

Metamorphic rocks are formed when rocks in a solid state are subjected to a change in temperature and pressure. This process is usually associated with some form of deformation, e.g. foliation, and a material transformation, related to changes in the water content of the rock, which may result in the formation or transformation of minerals. Granite transforms into orthogneiss, limestone into marble, and quartz sandstone into quartzite. Basalt can transform into greenschist, amphibolite or, when subject to extreme pressure, eclogite. Clayey and sandy sediments transform into (in order of the extent of metamorphism) slate, phyllite, mica schist, paragneiss and, at temperatures above 700°C, migmatite.

Rocks are part of a perpetual cycle. A topographical relief may be formed as a result of orogeny, volcanic activity or basin subsidence. Rock material is then eroded from the relief and deposited elsewhere as sediment. A subsequent orogenic process causes the sediments and their substratum to subside; they become transformed and partially molten. Tectonic uplift causes the formation of another relief and the cycle repeats itself again.

Key rock characteristics with regard to viticulture

The types of rock and their composition, age, formation, fabric and stratigraphic characteristics allow geologists to draw extensive conclusions about the geological development of the Earth, as well as about the significance of rocks in relation to mankind, economic and cultural development and sustainability. Besides the difference between consolidated and unconsolidated rocks, two other properties have the most significant impact on viticulture:

- the rock's fabric; and
- its mineralogical and chemical composition

The description of a consolidated rock's fabric specifies whether it is coarse-grained or fine-grained, whether it is massively, coarsely or finely bedded, whether it is layered, foliated, fissured or fractured, and the degree of weathering. In the case of unconsolidated rocks, the fabric describes the grain size distribution and particle shape, the degree of rounding and any evidence of cementing. Another very important factor to consider is the pore content and the presence of clay minerals – the minute rock particles (< 0.002mm) with a large internal surface.

Grain size fractions are classified as follows:

- boulders: > 20cm
- sand: 0.063–2mm
- stones (pebbles): > 63mm
- silt: 0.002–0.063mm
- gravel (angular: grit): 2–63 mm
- clay: < 0.002mm

In nature, different grain-size fractions are usually mixed together, such as in clayey silt or sandy gravel. There is rarely only one grain size present.

The fabric of a rock has an impact on several factors, including the way the rock weathers, the capacity of a soil to warm up, the rooting depth, the balance between air, temperature and water, and the transfer of nutrients (which is linked to the content of clay minerals).

ROCK COMPOSITION

Minerals are the building blocks of rocks. Most rocks are composed of several different minerals, e.g. granite, which contains feldspar, quartz and mica. Few rocks consist largely of only one mineral, although this is the case of limestone (composed of calcite) and quartzite (composed of quartz).

The minerals contained within the rocks are also composed of one or more elements or compounds; they have an ordered internal structure and specific chemical composition.

The key rock-forming minerals are:

- silicates, whose key components are silicon, aluminium and oxygen. Examples include feldspars (plagioclase and alkali feldspar), amphibole and pyroxene, quartz, mica, clay minerals and garnet; and
- carbonates, such as calcite (calcium carbonate) and dolomite (calcium magnesium carbonate).

Other groups include phosphates, oxides, sulphides and sulphates.

Common minerals in the three major rock groups are:

- igneous rocks:
quartz, feldspar, mica, pyroxene, amphibole and olivine
- sedimentary rocks:
quartz, clay minerals, feldspar, calcite and dolomite
- metamorphic rocks:
quartz, feldspar, mica, garnet, staurolite and kyanite

The chemical and mineralogical composition of a rock determines the natural supply of nutrients it can provide to vegetation, and therefore has an impact on the choice of rootstock and the varieties grown. The quantity and type of clay minerals, which have different water absorption and ion exchange properties, has a strong influence on soil structure and workability, the behaviour of water in the soil and on the binding and release of nutrients (e.g. potassium and magnesium), as well as on the soil's susceptibility to erosion.

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Austrian Wine thanks Dr Maria Heinrich, former Head of the Department of Mineral Resources of the Geological Survey of Austria, for her contribution “Österreich geologisch betrachtet” (“Austria from a geological perspective”).



4. ENVIRONMENTAL CONSCIOUSNESS IN AUSTRIA'S WINE INDUSTRY

© Austrian Wine | Robert Herbst

For many years now, sustainability has been a key concept within the field of agriculture. Viticulture is an extremely intensive form of agriculture since it involves the application of pesticides, herbicides, other protective compounds and a wide range of different fertilisers, as well as the heavy use of machines, which leads to high energy and water consumption. The aim of sustainable viticulture is to conserve resources as much as possible and produce minimal emissions during the wine-making process. A holistic approach to sustainable viticulture also considers both the production and distribution chains, as well as the consumer.

Between the end of the Second World War and the end of the 1970s, there was a pent-up demand for food. During this period, mechanisation underwent significant development, as did the use of new treatments designed to protect plants from disease and pests. These developments helped both increase and secure production, and led to a higher demand for fertilisers. During this time, the excessive use of technology and chemicals, along with the lack of knowledge about their impact, resulted in a number of mistakes being made. Only gradually, as environmental consciousness began to increase, did a trend develop towards the implementation of practical, environmentally compatible production methods, such as:

- **integrated viticulture;**
- **organic viticulture; and**
- **biodynamic viticulture.**

Production methods with an increasing environmental focus are gradually becoming established in our vineyards, and these methods are continually being optimised. More than fifteen percent (6,976 ha) of Austria's total area under vine is already being cultivated organically*, one fifth of which (1,433 ha) is also farmed biodynamically**. This puts Austria well among the world leaders in this field. A total of 19.7% of Austria's area under vine has been certified as sustainable***, while the rest is predominantly being cultivated according to the strict principles of integrated viticulture.

INTEGRATED VITICULTURE

Integrated viticulture is a method of working towards the profitable production of high-quality grapes, wine and other grape products. People's health, the conservation of resources and the protection of the environment all stand at the forefront of integrated viticulture. By adopting the view that a vineyard is an agricultural ecosystem, all cultivation practices are taken into consideration. Three quarters of Austria's area under vine is cultivated according to the principles of integrated production, which is an offshoot of integrated crop protection practices. The growing use of pesticides led to increasing problems in the 1980s. The side effects of pesticides/herbicides on the ecosystem were closely examined by scientists and evaluated in terms of potential damage to beneficial organisms. The use of agents and compounds that are harmful to beneficial organisms and the environment (including the person spreading these products in the vineyard), is restricted to authorised levels or forbidden altogether. Throughout the year, the soil – as in other methods of production – needs to be planted with vegetation or covered with other organic material.

Permitted herbicides for soil maintenance may only be applied along the rows of vines. By carefully selecting which modern herbicides to use, the soil is contaminated far less than it was with the earlier herbicides, whose use is now forbidden. Diseases and pests may only be combatted using substances that have been approved for use in integrated viticulture. In addition, all crop care and fertilisation substances approved for use in organic production methods may be used. By only employing a strategic combination of crop care measures and treating crops once a certain level of infestation/damage has been reached, winegrowers can lower CO₂ emissions due to the reduced need to drive through the vineyard with a tractor.

* Source: Ministry of Agriculture, Regions and Tourism, as of March 2022

** Source: *respekt-BIODYN*, as of February 2022 and *Demeter*, as of March 2022

*** Source: *Weinbauverband Österreich (Austrian Winegrowers' Association)*, reference date: 30 May 2021



EU Organic logo

ORGANIC VITICULTURE

Organic viticulture differs from integrated production in that the use of chemical/synthetic nitrogen-based fertilisers, freely soluble phosphorus fertilisers and chemical/synthetic pesticides is not allowed, nor is the use of any chemical herbicides allowed in soil management. In terms of crop protection, organic viticulture favours crop-care measures and crop-fortifying treatments¹, but there are also some crop-protection treatments permitted specifically in organic viticulture. Among these, copper- and sulphur-based preparations are the most important in combating peronospora and oidium. The Austrian wine law governs the production of organic wine while the EU Organic Farming Regulation lists the products that are permitted for use in the processing of organically produced grapes.

The addition of selected yeast is permitted. Since the 2012 harvest, wines produced using organic viticulture techniques have had a reduced SO₂ (sulphur dioxide) content. Labelling wine as “BIO-Wein” or “Öko-Wein” (organic wine) has been permitted since the 2012 harvest. The EU organic logo may only be used if it is accompanied by the reference number of the certification authority. Monitoring and examination by one of the official inspection bodies in Austria guarantees that production has complied with the provisions of the EU regulations and the guidelines of organic agriculture associations. As herbicides and certain pesticides are banned, crop care and mechanical soil loosening beneath the vines makes soil management and crop protection more costly and time-consuming. However, these viticulture practices are an essential contribution to enhancing biodiversity in vineyard ecosystems.

Organic wine producers guarantee that all substances used on their premises are free of any genetic modification.

¹ Crop-fortifying treatments – applications designed exclusively to enhance plants’ resistance to harmful organisms and to protect plants from damage from non-parasitic causes. In other words, the treatment must have no direct protective effect against diseases or pests. If these conditions are met, the crop-protection treatment needs to be approved for use. The vast majority of crop-fortifying treatments are of natural origin, rather than being chemical or synthetic products. There is no legal requirement to provide evidence of a treatment’s effectiveness.

² The effectiveness of these preparations has not been proven scientifically.

³ The effect of certain planetary constellations on vineyard cultivation and cellar work has not been proven scientifically.

BIODYNAMIC VITICULTURE

Biodynamic viticulture as practiced by wine producers is a special form of organic viticulture based on the principles and philosophy of the Austrian Rudolf Steiner.

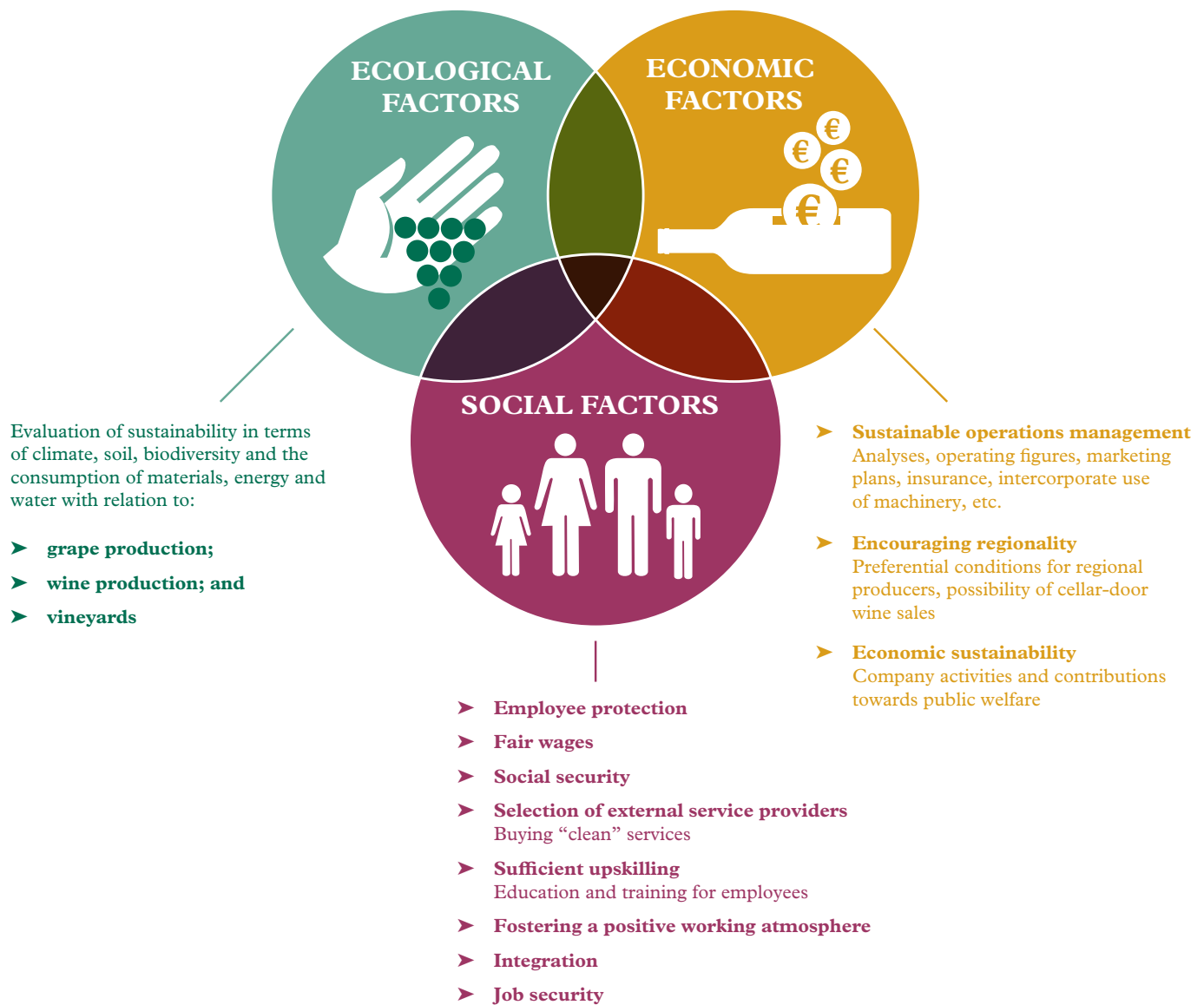
The aim of this method of production is to adopt a holistic approach to the farming business (considering humans, animals and plants) and to ensure closed cycles, making use of species-rich crop rotation and animal husbandry. However, these goals are very difficult to achieve in viticulture. In addition to the crop-fortifying treatments used in organic viticulture, biodynamic viticulture uses preparations such as cow horn silica and manure-stuffed cow horns², as well as various plant extracts, which are all considered to have a specific effect. This holistic view of viticulture also includes acknowledging cosmic influences, e.g. the phases of the moon, which have an effect on living organisms. Soil cultivation, sowing, planting and cellar work should all be carried out in observance of the planetary constellations³, so far as the wine producer’s set-up and weather conditions permit. Just as in organic viticulture, freely soluble chemical/synthetic fertilisers and herbicides is forbidden. Mineral fertilisers may be applied after analysis and assessment of the soil. The ground must be planted with green-cover and should be regularly treated with organic fertiliser. Unfortunately, obtaining an adequate supply of organic fertiliser is not that simple for a wine producer. If purchased, it must be supplied by a biodynamic establishment.

Just like organic wineries, biodynamic producers also guarantee that all substances used on their premises are free of any genetic modification.

© Austrian Wine | Johannes Brunnbauer



SUSTAINABLE CERTIFICATION



For many years, sustainability has been a key concept in agriculture – and increasingly so in viticulture. Acknowledging this, in a project spanning the course of several years, the Weinbauverband Österreich (Austrian Winegrowers’ Association) has developed an online tool for measuring the degree of sustainability in work practices in the domestic wine-growing sector.

With this, Austrian winegrowers can evaluate their own establishment in terms of its sustainability and, as of spring 2015, can also apply for a certificate of sustainability. If they wish to do so, certified wine producers may then print the “Sustainable Austria” seal along with their estate registration number on their wine labels.

The need for sustainability in Austrian viticulture

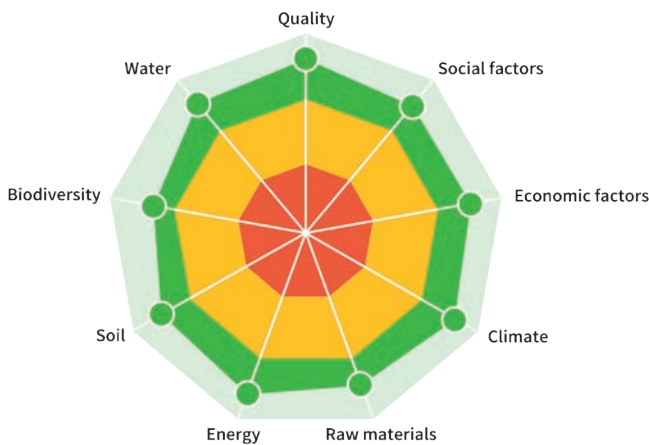
Viticulture is an extremely intensive form of agriculture since it involves the application of substances designed for crop protection and growth stimulation – not to mention high consumption levels in terms of energy, water and transport. Moreover, viticulture is extremely sensitive to changes in the weather, such as long periods of drought and heavy rainfall, which are set to be amplified by the ongoing effects of climate change. This raises certain questions. Firstly, how can viticulture adapt to changing climate conditions? Secondly, what does sustainable viticulture look like in terms of ecological, social and economic factors if it is to produce high-quality wines? And, lastly, what measures need to be introduced?

An online tool for self-assessment of sustainability

In response to previous climate-related projects, the Austrian Winegrowers’ Association initiated the development of a certification system for wines produced by sustainable methods – one that growers could use for self-assessment. Aided by industry specialists, they defined quality standards for different stages of various processes (grape production, wine production, the vineyards themselves, and social and economic factors), as well as actions defined to ensure the sustainable implementation of these standards. The results of this project, which were the outcome of many years of work, were presented for the first time on Austria’s National Viticulture Day on 24 June 2014.

Certification based on accountability

This online programme enables any winegrower to enter key figures relating to the operations of their estate. These figures are then evaluated and the degree of sustainability of the estate is portrayed graphically (see example below). The figures entered in the various fields (grape production, wine production, vineyards) are automatically evaluated according to a predefined, weighted formula.



© The Winegrowers’ Association

This means that measures that only play a minor role in sustainability are weighted less than other more significant measures, such as switching to lightweight glass for bottling wine.

When all information has been entered, the result is displayed in the form of a spider diagram. The dot marks the current value in each field. The greater the distance of the dot from the centre, the more sustainable the wine producer is in this particular area. A dot in the red field indicates the greatest potential for improvement, while a dot in the green field indicates an above-average sustainability score in that field. This tool does not present any concrete figures, but rather provides a comparative reference. This enables winegrowers to learn how far their winery is from being optimally sustainable, and learn which improvements could be achieved by employing various different measures. To allow these measures to be evaluated with respect to their sustainability, they are considered in terms of the following criteria: carbon neutrality, water consumption, use of energy, use of raw materials, soil fertility, biodiversity, high quality standards, social factors and economic viability.

Available logos for use on wine labels

	German	English
Version 1		
Version 2		



© steve.haider.com



5. DEVELOPMENTS IN THE GLOBAL WINE MARKET

Industry experts all share the same opinion: the wine world has changed more over the past 30 years than it has during the previous 1,000 years. Some essential developments are listed below.

a) A surge in quality across the board

Increased professionalism around the world, and a significant rise in the availability of higher-quality wines.

b) Increasing competition due to an ever-expanding range of high-quality wines

The wine market leaders (France, Italy and Spain) are seeing growing competition from New World and CEE* wine-growing countries. The price bracket of the entry-level wine segment is rising. Simultaneously, there is an ever-increasing supply in the premium and ultra-premium segments, which continues to exceed demand. Therefore, the higher price brackets are subject to more competition and prices will inevitably come under pressure in the medium term. There will be even greater competition in traditional markets.

c) The emergence of new sales opportunities

New sales opportunities are emerging in 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), e.g. the BRICS countries (Brazil, Russia, India, China and South Africa). However, there are other new markets developing, e.g. Scandinavia, the United Kingdom and Ireland, where the development of a wine culture is displacing the consumption of beer and spirits.

d) Transformation of distribution channels (from an Austrian perspective)

On-trade (hospitality) revenue in wine-growing areas and rural areas is falling, whereas it is increasing in cities and tourism-oriented regions, where wine fetches a higher average price. Cellar-door wine sales continue to decline. Wine sales in the multiple grocers and discounter segments are increasing, product ranges are expanding and growth in the higher price brackets (€5–10 and above) is strong. The number of specialist retailers whose concept includes a lifestyle element (wine bars, food service, etc.) is rising. Online retail is growing for premium wines and top international names. Both in Austria and in key export markets, leading wine-growers choose to supply their wines to a number of different distribution partners rather than an exclusive distributor.

e) Changes in consumer behaviour: new consumers drink “differently”

This can be illustrated by a number of trends. There has been a further decline in wine consumption in traditional wine-producing countries. Wine is no longer seen as an everyday drink, but something to truly enjoy; wine drinkers want to try new wines and are no longer loyal to one specific wine or brand; there is rising demand for wine in the €4–10 price brackets, and “wining & dining” is regarded as a sign of a higher standard of living (social entertainment); there is a trend of consumers favouring white wine, and moving away from wines with a higher abv (over 13.5% abv); high-end restaurants are recording a huge growth in environmentally conscious wines, orange wines and natural wines; wine-based cocktails are increasingly popular amongst younger drinkers, including red wine and Coke, Aperol Spritz, Hugo, Bellini and Testarossa.

f) New communication channels and wine reviews

Image, language and the market have all changed dramatically, and the significance of industry publications and reviews is declining. The wine scene is getting younger: wine “newcomers” are now likely to be 30 years old, rather than 35. Social media networks, blogs, Facebook, Twitter, Instagram, etc. lead to the proliferation of loud, shrill and muddled comments. It is becoming increasingly difficult for wines to stand out from the crowd.

g) Polarisation between “industrial” and “classic” wines

While traditional consumers still prefer “classic wines” in the €4–10 price bracket, there is an increasing polarisation between industrially produced branded wines that are marketed as highly successful commercial products and small-scale Qualitätswein with regional typicity, produced by hard-working, family-run small and medium-sized wine producers. Sustainability – together with organic wines, orange wines and natural wines – is becoming an increasingly important means of differentiation in response to the industrialisation of the sector.

* Eurostat applies the term “CEC” or “CEEC” (Central and Eastern European Countries) to the following countries hoping to join the EU: Albania, Bosnia & Herzegovina, and Kosovo.



© Austrian Wine | Weinviertel wine committee, Haiden Baumann

6. THE STRUCTURE OF THE AUSTRIAN WINE INDUSTRY

Austria has a total area of **44,700 hectares** under vine. This area is currently cultivated by around 11,000 individual viticultural enterprises, of which about **6,000 wine producers**.

Over the past 30 years, there has been a noticeable shift towards larger wine estates and a decline in smaller producers (in 1988, there were a total of 45,000 wine producers). Compared to Australia, the fragmented structure of the Austrian wine industry is apparent. Australia's area under vine has increased from 59,000 ha to 146,000 ha over the past 30 years. In addition to this, Australia's yield per hectare is much higher than that of Austria. However, Austria currently has three times as many wine producers.

With an area under vine of 44,728 ha, Austria cultivates significantly less than the 60,000 ha that could potentially be exploited. On the one hand, the considerable reduction in the number of wine producers overall can be attributed to the fact that the number of wine producers exploiting less than one hectare under vine

has decreased sharply. On the other hand, the average size of winery has grown (currently 4.16 hectares), due to the increase in the number of wine producers exploiting more than 5 ha.

There is a noticeable shift towards larger wineries and a decrease in the number of smaller wine producers. This correlates with how wineries are managed, with wineries being more likely to be managed on a full-time basis the larger they are.

The production capacity of Austrian wineries

The total number of Qualitätswein (quality wine) producers in Austria is around 4,000. There are now approximately 800 wineries that produce more than 30,000 litres of wine per annum. These wineries are at the forefront of the Austrian wine industry, and all of them work in close partnership with the Austrian Wine Marketing Board (Austrian Wine).

Comparing total sales in 2009 and 2021 (based on figures submitted by wineries that are required by law to report their figures) shows that the number of wine producers with a large annual production (discounting potential variations between vintages) is increasing. At the same time, the total number of wineries continues to decline. This is a clear indication of the rapid structural transformation of the Austrian wine industry.

Austria
approx. 44,700 ha

approx. 6,000
wine producers

Australia*
146,000 ha

approx. 2,500
wine producers



Production capacity of wine producers 2009–2021**

	2009	2011	2013	2015	2017	2020	2021	+/-
over 1 million litres	19	16	15	27	26	30	31	12
500,001 to 1 million litres	15	21	30	26	28	19	20	5
100,001 to 500,000 litres	165	174	179	190	196	183	174	9
50,001 to 100,000 litres	262	269	262	293	300	278	250	-12
30,001 to 50,000 litres	415	448	425	428	389	374	328	-87
10,001 to 30,000 litres	1,644	1,538	1,532	1,473	1,362	1,302	1,245	-399
5,001 to 10,000 litres	1,263	1,166	1,109	996	906	867	853	-410

* Source: www.wineaustralia.com, January 2022

** Source: *Bundeskellereinspektion (Federal Winery Inspectorate): Annual inventory declarations between 2009 and 2021; sales data provided by producers who are required by law to report their figures.*



7. MARKET POSITIONING OF AUSTRIAN WINE

THE AUSTRIAN WAY

In a constantly changing global wine market, it is imperative for the Austrian wine industry to thoroughly examine the positioning of its wines and react to developing trends. Market positioning is a function of the unique structure of the Austrian wine industry and its specific requirements.

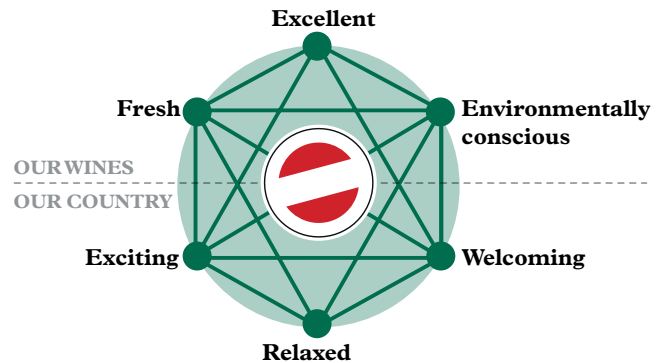
AUSTRIA: Small, yet successful – due to a strong identity

The fragmented structure of the Austrian wine industry means that it encounters some competitive disadvantages in comparison to the more industrialised wine-producing nations with high-volume wineries. These disadvantages include small production volumes, a lack of large producers, brands with minimal international recognition, low advertising budgets for individual producers, complicated names, etc.

Despite this, however, Austrian wine is attracting an increasing number of followers throughout the world because of its outstanding quality and the emphasis it places upon authenticity. This is confirmed by the growth in export figures in key markets such as Switzerland and the USA, as well as the Netherlands, Poland, Scandinavia and Russia – and also in the Asia-Pacific markets of China, Japan and Hong Kong.

Due to the distinctive nature and structure of the Austrian wine industry, it is difficult to employ conventional marketing techniques, as Austrian wine only represents 1% of total global wine production, and less than a quarter of Austria's wine is exported. Therefore, Austria must have a clear export marketing strategy that skillfully positions its wine as a valuable niche product. The key element here is the unique identity of Austria as a wine-growing nation.

What makes us what we are? The DNA of AUSTRIAN WINE



Austria is a **relaxed and welcoming** country at the heart of Europe, with a contemporary appreciation for its own traditions and a unique culinary culture. Its young and creative wine scene is always in motion. Thanks to Austria's climate conditions – which are unique worldwide – its wines have a pronounced **freshness**, influenced by a light-footed concentration born out of the interplay between maturity and acidity. **Environmentally conscious** family-run wineries employ artisanal methods to produce **excellent**-quality, fairly priced wines that come with the guarantee of strict state controls.

There's no other wine-producing country that's quite as **exciting** as Austria right now!

ÖSTERREICH WEIN 
Große Kunst. Ohne Allüren.

AUSTRIAN WINE 
The Art of Wine. Down to Earth.

THE KEY CAMPAIGN: “SEVEN ELEMENTS”

Austrian Wine’s key campaign revolves around the unique and distinctive character of the nation’s wines. The “Seven Elements of Excitement” are clearly defined USPs that Austrian Wine use in their communication and as the basis for more in-depth, global media coverage.

1. THE CLIMATE

Dynamic contrasts

Austria’s unique geographic setting is the most important factor behind the exceptional quality of its wines. Although Austria shares the same latitude as the Burgundy wine-growing region, it enjoys a much more central location within Europe. This means that it is in the transitional zone between the mild, damp Atlantic climate and the continental Pannonian climate, the latter bringing much greater variations in temperature. Summer and autumn are characterised by warm, sunny days and cool nights with northerly winds, which is the key factor for the development of aromatic wines that combine freshness, a good body and a fine character. There is simply nowhere else in the world that produces refreshing wines with such a concentrated flavour, or dense wines with such a light-footed character.

2. THE LAND

Beautiful landscapes, challenging soils

Austria is a relaxed country that offers an unparalleled 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 welcoming country in Europe. This is especially true for its picturesque wine-growing regions, which cover some 44,900 hectares of land. The Wachau and the classic regions in Niederösterreich either side of the Danube; Steiermark and its

spectacular ranges of hills; Burgenland with the Lake Neusiedl, which is a natural paradise; and Vienna, which is the only world capital where significant viticulture takes place. The character of Austria’s wines is just as unique as the character of the regions in which they are produced. In addition to climate, the diversity of Austria’s soils are a key factor behind this individuality, for example, the crystalline stone terraces and thick layers of loess in Niederösterreich, the calcareous soils in northern Burgenland and Südsteiermark, and the volcanic soils in the Kamptal and Vulkanland Steiermark. This means that, despite being a small wine-growing nation, Austria offers a wide range of different, interesting wines that nevertheless all display a dynamic contrast between ripeness and freshness.

3. THE GRAPES

Mastery in both native and international varieties

Internationally successful varieties such as Riesling, Sauvignon Blanc, Gelber Muskateller, Pinot Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet all ripen in particular regions and vineyards in Austria, producing distinctive wines 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 world’s great white grape varieties and, as a result, is being planted increasingly frequently in other parts of the world. At the same time, international wine experts are discovering exciting rarities such as Zierfandler, Rotgipfler, Roter Veltliner, Neuburger and Wiener Gemischter Satz, as well as Austria’s typical red wines produced 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 nobly sweet Prädikatswein from Neusiedlersee, especially those made from Welschriesling grapes.



© Austrian Wine | Philipp Forstner



4. CULTURE

Long-established traditions and the young, bold generation

Wine has been a part of Austrian culture for over two thousand years. Roman cellars, medieval villages, baroque monasteries and castles are all part of the typical landscape of the wine-growing regions. However, despite paying all due respect to its ancient traditions, Austria has now become an exciting, modern wine-producing country with an internationally recognised concentration of quality. These developments can be seen not only in the outstanding wines, but also in a wave of new architecture that has drawn international attention to many wineries. Austria's experimental "natural" wine scene is also especially exciting. Today's young winegrowers are building on traditional knowledge and combining it with the experience they have gained in viticultural schools and wineries around the world. With this combination of knowledge and experience, they are confidently treading new paths.

5. THE ENVIRONMENT

High performance and environmental 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 and the efficient use of energy and materials are all high on the agenda in this country. It should come as no surprise, therefore, that Austria is the world leader in organic agriculture: around 27% of agricultural land and 15% of all vineyards are already managed according to organic agricultural guidelines*, almost one fifth of the organic area is managed using biodynamic agricultural practices**. Additionally, almost 20% of all vineyards are farmed according to the certification "Sustainable Austria"***. And last but not least, the majority of grapes are still harvested by hand. Despite this – or, indeed, because of this – the wine industry has developed with great dynamism in recent times. The number of internationally competitive wine producers is growing steadily, and new names are gaining recognition beyond Austria's borders every year. The growth curve of export revenues is similar to those of the most successful New World wine-producing countries.

* Source: Ministry for Agriculture, Regions and Tourism, March 2022

** Source: *respekt-BIODYN*, as of February 2022 and Demeter, as of March 2022

*** Source: Austrian Winegrowers' Association, qualifying date: 15 October 2022

6. VALUE FOR MONEY

High quality, fair prices

Family-run estates dominate the Austrian viticulture scene, which is why the industry's focus is not on mass production. As a result of the industry being structured in this way and the high labour intensity inherent in artisan production methods, as well as strict yield restrictions, Austria can only afford to sell its wine at entry-level prices in exceptional situations (e.g. large harvests, one-off marketing offers, sales, etc.). Nonetheless, Austria's wines offer excellent value for money in all profitable price brackets. Many Austrian wineries that have made a name for themselves outside Austria sell wines in the €10–20 range, yet the quality of these wines is comparable to those sold at significantly higher prices in the international market. Premium Austrian wines with an international reputation 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." Without a doubt, this quote also applies to other Austrian wines in the premium segment.

7. FLAVOUR

Ideal pairings, from schnitzel to sushi

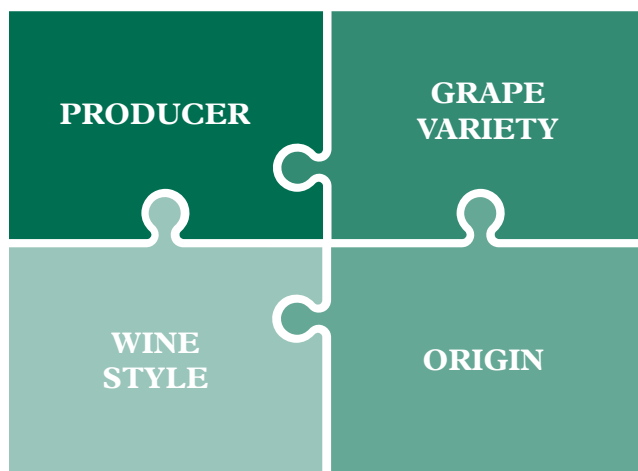
Austrian wines feature a concentrated body and climate-driven freshness, which makes them an excellent match for an exceptionally varied range of cooking styles and cuisines, including Central European, Mediterranean and Asian, as well as ethnic foods and fusion cooking. Numerous international tastings have proven that Grüner Veltliner and other grape varieties are also wonderful for pairing with Chinese and many other East-Asian dishes. However, Austrian wine is, of course, firmly rooted in Austria's own wonderful culinary tradition. In other words, it is an ideal pairing for the widest possible range of foods, from schnitzel to sushi.

8. THE ELEMENTS OF AUSTRIAN WINE'S IDENTITY

*The perception of a product is crucial for its **market positioning**. It is manifested in the minds of consumers following a clearly defined **product identity**.*



Due to the fragmented and cost-intensive nature of Austria's wine industry, it is absolutely imperative to create a clear identity that expresses a high-value, environmentally conscious and yet modern image. Only then will Austria be able to compete with the heavily advertised branded wines from large international companies. A wine's identity is an ensemble of different factors:



8.1 Producer

In Austria, the name of the winegrower or family winery is often used as the brand name. The domestic wine scene has changed tremendously over the past 20 years, with a wealth of new names having made it to the top, as well as the emergence of new wineries with a high production capacity. A consistent corporate identity with corresponding corporate design (wine labels, brochures, website, wine architecture, etc.) is the norm within this group today.

8.2 Grape variety

A large number of high-quality, native (autochthonous) grape varieties, led by Grüner Veltliner, strengthens the distinct identity of Austrian wines. However, "international" varieties (such as Riesling, Sauvignon Blanc, Pinot Blanc, etc.) yield terroir wines in certain well-suited Austrian wine regions as well, and these are often full of character. The clear emphasis on the wine's origin plays an essential role in differentiating Austrian wines from the tough international competition.

The planting of grape varieties is controlled by the grape variety regulations in each of Austria's federal states. These regulations are usually very comprehensive because they also include rules for the planting of table grapes and grapes for wines with no specific origin (e.g. ungrafted vines for the Uhdler in Burgenland). Fungus-resistant varieties (known as PIWIs in German) are coming into greater focus. Above all, these varieties may help to solve many problems for winegrowers who employ organic viticultural methods. For Qualitätswein (including Prädikatswein) and Landwein, there are currently 26 white and 14 red grape varieties permitted in Austria, which can also be used in cuvée blends and Gemischter Satz. The Federal Ministry of Agriculture is responsible for determining which grape varieties are allowed to be used in Qualitätswein. "The Austrian Federal Ministry of Agriculture, Regions and Tourism is responsible for establishing and regulating the grape varieties that will bring high-quality grapes for pressing and fermentation (Qualitätswein varieties), based on the climate and soil conditions." See Austrian Wine Law 2009, Section 10, Paragraph 6, and also chapter 16 of this brochure on grape varieties.

8.3 Wine style

It is advantageous for customers to have an idea of the wine style (e.g. the type and expected taste) by looking at the label. This is what origin marketing concepts (AOP, DOP, DO, DAC, etc.) aim for, by combining the designation of origin on the label with a narrowly defined established style for wines of that specific origin.

There is currently a clear trend in the market towards lighter wines. This is in Austria's favour, as it remains a cool-climate wine-producing country. It is now increasingly rare for premium wines to be defined by their alcohol content, even though many great wines have a dense character. Other criteria are becoming more significant these days, like the length of time the wine is left to mature, a later release to the market, or more specific designations of origin, which lead to more complex, terroir-typical wines with good ageing potential. As a rule, consumers choose wines from various basic categories of style according to the occasion. These can be simplified as sparkling wine/semi-sparkling wine, white wine, red wine, rosé wine and Prädikatswein.

To provide a detailed description of these basic types, Austrian Wine works with an informal typology of ten categories, which is also utilised as the basis for building tasting lists and exhibitor catalogues for events:

1. **Perlweine & Sekt**
including Pét-Nat and Sekt made using tank fermentation
2. **Sekt: *méthode traditionnelle***
e.g. Sekt Austria (PDO), also as Reserve and Große Reserve, or other Sekt produced by bottle fermentation
3. **White wines – classic & refreshing**
ranging from lighter wines like Steinfeder and Junker to classic Gebietswein (regional wine), e.g. Weinviertel DAC, Südsteiermark DAC, etc.
4. **White wines – powerful & opulent**
ranging from wines with terroir character such as Ortswein (villages wine) or the equivalent wines from a Großlage (large collective vineyard site) to premium Riedenwein (single-vineyard wines) and Reserve wines of all types
5. **Rosé wines – racy & fruity**
dry rosés or Schilcher, with or without a more specific designation of origin
6. **Red wines – classic & elegant**
fruity and classic style of red wine, e.g. Gebietswein such as Neusiedlersee DAC or Carnuntum DAC
7. **Red wines – intense & opulent**
ranging from monovarietal Riedenwein to sophisticated cuvée blends and all types of Reserve wines
8. **Alternative wines**
“natural” wines, orange wines and other wines that do not fall within 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 characteristic used to describe the identity of a wine – in addition to the producer/brand name, grape variety/varieties and wine style – is its geographic origin. This is the most valuable element in terms of the umbrella marketing strategy used by Austrian Wine. In contrast to industrialised grocery production without any declaration of origin, where the base product is sourced where it is cheapest, the fundamental strategy for marketing Austrian wine is to focus on the locality of its products. A strong emphasis on the origin of wines conveys a clear quality-minded approach, and also prevents the use of substitute grapes. With the declaration of a verifiable origin of wine on the label, the consumer has the opportunity to choose quality-oriented, authentic wine production.

The geographical designation of wine-growing areas, wine-growing regions and Großlage (large collective vineyard sites) is regulated by Austrian Wine Law. Vineyard designations and Ried names (single vineyard sites) can be found in the Vineyard Register (cadastre) at the district administrative authorities. In many years of work, there has been a comprehensive, legal and official demarcation of vineyards undertaken in all wine-growing specific wine-growing regions. From now on, the Rieds of every wine-growing municipality must be listed in district authority records, which are then published. Since the 2016 vintage, wines from these single-vineyard sites have been required by law to be labelled with the term “Ried” before the vineyard designation. An increasingly important category of origin is Ortswein (*villages wine*), which is placed between the categories of Gebietswein (regional wine) and Riedenwein (single-vineyard wine).

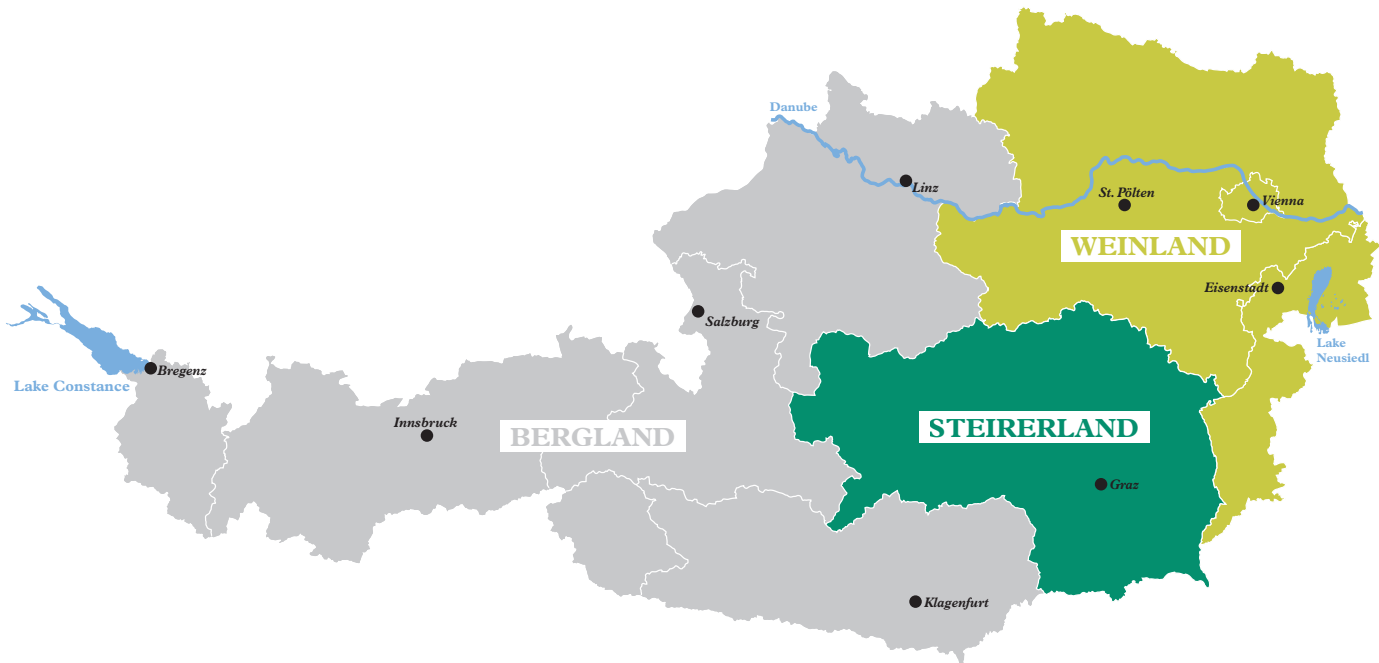
There have been various private initiatives for classifying vineyards in Austria for quite some time now. Following an intense phase of preparation, the legal basis for an official national classification system including the categories “Erste Lage” and “Große Lage” was created in 2023. This means that regional wine committees can now identify their best vineyards and submit a request for classification. Requests are approved by Austria's national wine board, based on a detailed list of strict criteria. In the future, wines from officially classified Rieds will be labelled with “Erste Lage” or “Große Lage”, as well as the name of the vineyard. This regulation has brought the Austrian wine industry another opportunity to market its products based on their origin.

Geographic designations of origin applied to different levels:

- ▶ Country: Austria
- ▶ Wine-growing area: Weinland
- ▶ Generic wine-growing region: Niederösterreich
- ▶ DAC region: Kremstal DAC
- ▶ Großlage: Göttweiger Berg
- ▶ Municipality: Furth
- ▶ Ried (single vineyard): Silberbühel
- ▶ Producer: Winery XYZ

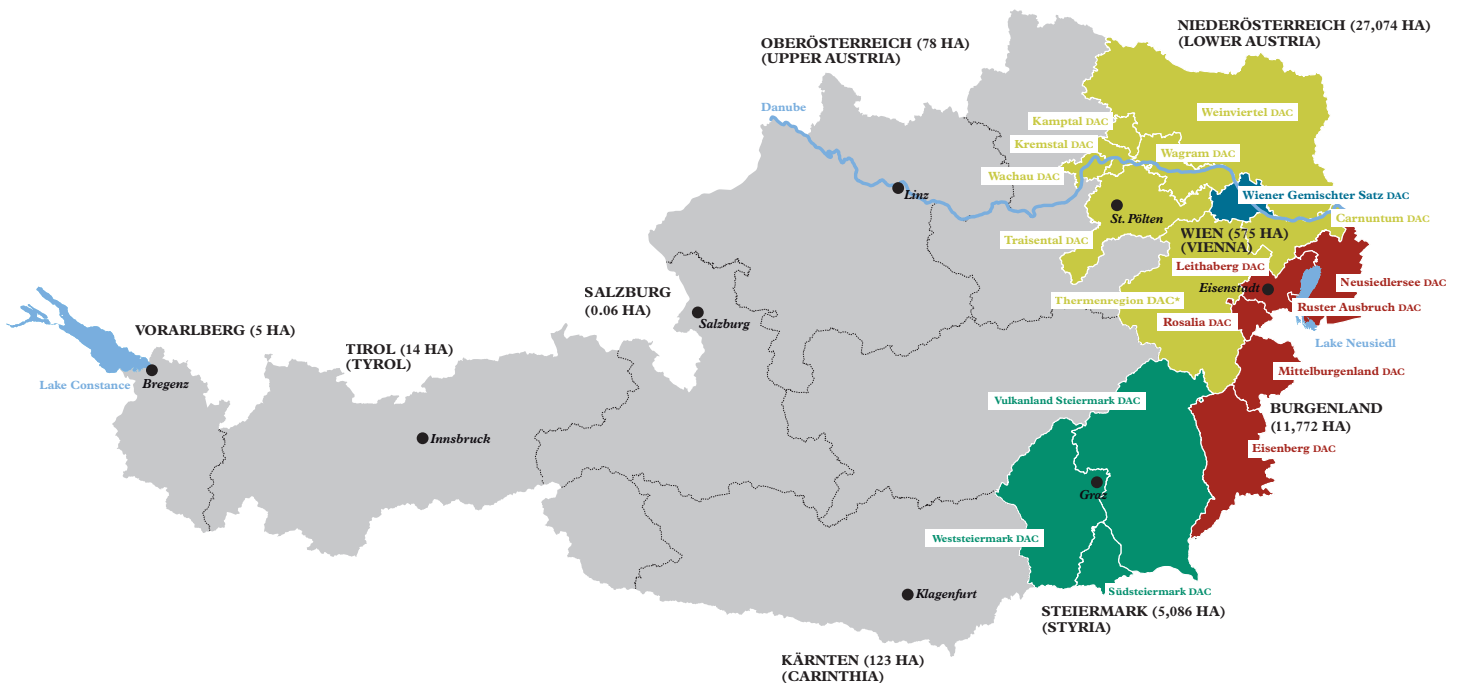
AUSTRIA'S WINE-GROWING AREAS

Designations of origin for Landwein



AUSTRIA'S WINE-GROWING REGIONS

Designations of origin for Qualitätswein



* Forecast only. At the time of going to press, the Thermenregion DAC regulation was in the final phase of parliamentary implementation.

9. THE ORIGIN MARKETING STRATEGY

Qualitätswein (quality wine) stands at the centre of the Austrian wine industry's marketing strategy. Wines of this quality can be identified by the federal inspection number and the red-white-red banderole on the cap. Austrian viticultural policy-makers and Austrian Wine have developed a two-fold strategy that gives every winegrower in the country ample scope for innovation, but also enables regionally typical origin wines to be promoted as the stylistic benchmarks of Austrian wine.



Diversity and innovative scope

Maintaining diversity (40 grape varieties, all styles) and preserving the greatest possible scope for individual producers to experiment within the framework of the generic designations of origin (the federal states).

Qualitätswein from generic wine-growing regions

NIEDERÖSTERREICH	BURGENLAND	STEIERMARK	WIEN
KÄRNTEN	OBERÖSTERREICH	VORARLBERG	TIROL
			SALZBURG

Developing regionally typical profiles (DAC)

The DAC regulation system provides definitions of a few regionally typical wine styles from specific Qualitätswein wine-growing regions. Each individual region is able to determine one, two or several different wine styles that are typical of their region. However, the regional strategy needs to be agreed with the National Wine Committee.

Regionally typical Qualitätswein from specific wine-growing regions

WACHAU DAC	KREMSTAL DAC	KAMPTAL DAC	WAGRAM DAC
TRAISENTAL DAC	WEINVIERTEL DAC	THERMENREGION DAC*	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		

* Forecast only. At the time of going to press, the Thermen-region DAC regulation was in the final phase of parliamentary implementation.

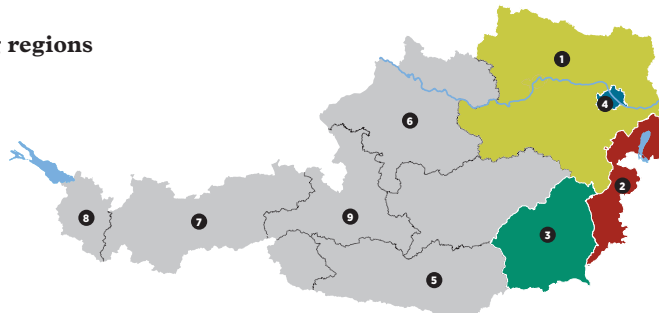
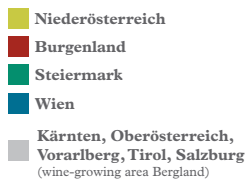
9.1 QUALITÄTSWEIN FROM GENERIC WINE-GROWING REGIONS

Qualitätswein can be produced from 40 approved grape varieties in nine generic wine-growing regions – which are named after their respective federal states – or the specific wine-growing

regions listed below. The most important generic wine-growing regions are Niederösterreich, Burgenland, Steiermark and Wien.

Qualitätswein from generic wine-growing regions: variety and scope

Generic wine-growing regions



- ① Niederösterreich | 27,074 ha
- ② Burgenland | 11,772 ha
- ③ Steiermark | 5,086 ha
- ④ Wien | 575 ha
- ⑤ Kärnten | 123 ha
- ⑥ Oberösterreich | 78 ha
- ⑦ Tirol | 14 ha
- ⑧ Vorarlberg | 5 ha
- ⑨ Salzburg | 0.06 ha

Most important grape varieties in the generic wine-growing regions:

Niederösterreich: Grüner Veltliner, Welschriesling, Riesling, Müller-Thurgau, Weißburgunder, Chardonnay, Neuburger, Frühroter Veltliner, Roter Veltliner, Zweigelt, Blauer Portugieser, Sankt Laurent, Pinot Noir, Blaufränkisch

Burgenland: Blaufränkisch, Zweigelt, Sankt Laurent, Merlot, Cabernet Sauvignon, Pinot Noir, Grüner Veltliner, Welschriesling, Chardonnay, Weißburgunder, Muskat Ottonel, Neuburger, Sauvignon Blanc

Steiermark: Welschriesling, Sauvignon Blanc, Weißburgunder, Morillon/Chardonnay, Muskateller, Traminer, Grauburgunder, Blauer Wildbacher (als Schilcher), Zweigelt, Pinot Noir

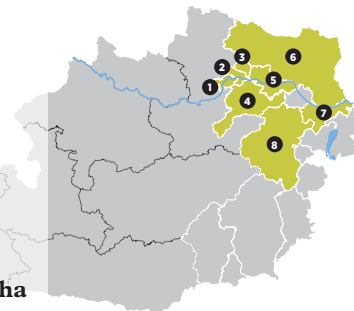
Wien: Grüner Veltliner, Riesling, Weißburgunder, Gemischter Satz, Chardonnay, Welschriesling, Traminer, Zweigelt, Pinot Noir

9.2 QUALITÄTSWEIN FROM SPECIFIC WINE-GROWING REGIONS

Austria currently has 17 specific wine-growing regions:

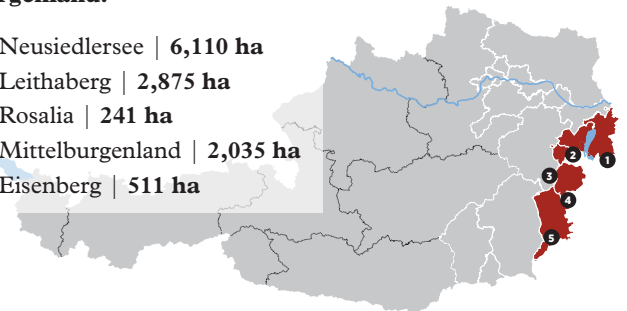
Eight in the generic wine-growing region of Niederösterreich:

- ① Wachau | 1,232 ha
- ② Kremstal | 2,252 ha
- ③ Kamptal | 3,574 ha
- ④ Traisental | 848 ha
- ⑤ Wagram | 2,459 ha
- ⑥ Weinviertel | 13,911 ha
- ⑦ Carnuntum | 832 ha
- ⑧ Thermenregion | 1,872 ha



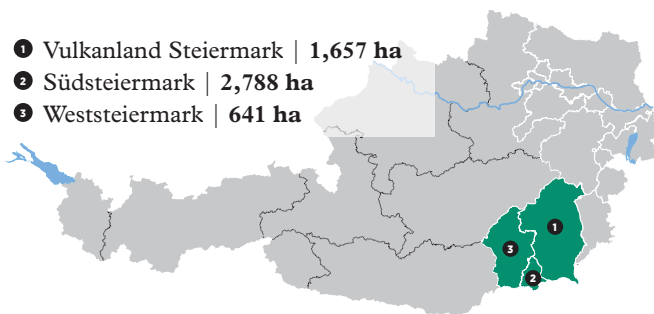
Five in the generic wine-growing region of Burgenland:

- ① Neusiedlersee | 6,110 ha
- ② Leithaberg | 2,875 ha
- ③ Rosalia | 241 ha
- ④ Mittelburgenland | 2,035 ha
- ⑤ Eisenberg | 511 ha

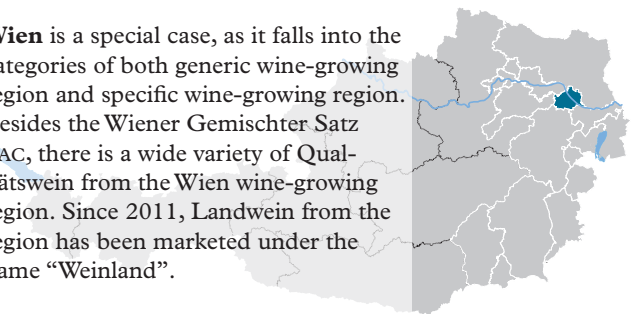


Three in the generic wine-growing region of Steiermark:

- ① Vulkanland Steiermark | 1,657 ha
- ② Südsteiermark | 2,788 ha
- ③ Weststeiermark | 641 ha



Wien is a special case, as it falls into the categories of both generic wine-growing region and specific wine-growing region. Besides the Wiener Gemischter Satz DAC, there is a wide variety of Qualitätswein from the Wien wine-growing region. Since 2011, Landwein from the region has been marketed under the name "Weinland".



All specific wine-growing regions strive towards positioning their terroir wines with distinctive flavour profiles. The first step entails defining focal varieties and regionally typical styles. Once this has been accomplished, the region can apply to the Ministry

of Agriculture – via the Regional Wine Committee and National Wine Committee – for DAC status. This then becomes law by means of a ministerial decree.

18 specific origins for wine with DAC status

When a region has established a clear focus and concluded that just one or a few selected grape varieties and styles should represent that region's wine, the regional wine committee can apply – through the National Wine Committee, which is responsible for policy-making surrounding Austrian viticulture – for DAC status. Once this application is accepted and the associated legal regulation is passed by the Austrian Federal Ministry of Agriculture, the region is then permitted to label its regionally typical wines with the name of the particular region, appended with the acronym

DAC (standing for the Latin phrase “Districtus Austriae Controllatus”). All other Qualitätswein produced in the region, which does not exhibit the regionally typical characteristics, must be sold under the name of the corresponding federal state.

In many cases, regionally typical wines are clearly positioned in one of the three tiers: Gebietswein (regional wine), Ortswein (“villages” wine) and Riedenwein (single-vineyard wine).

Niederösterreich (Lower Austria)



Wachau DAC:
Grüner Veltliner,
Riesling,
additional varieties*



Kremstal DAC:
Grüner Veltliner,
Riesling



Kamptal DAC:
Grüner Veltliner,
Riesling



Traisental DAC:
Grüner Veltliner,
Riesling



Wagram DAC:
Grüner Veltliner,
Roter Veltliner



Weinviertel DAC:
Grüner Veltliner



Carnuntum DAC:
Chardonnay, Weißburgunder (Pinot Blanc),
Grüner Veltliner, **Zweigelt**, **Blafränkisch**



Thermenregion DAC:
Zierfandler, Rotgipfler,
Sankt Laurent, Pinot Noir
additional varieties*

Burgenland



Neusiedlersee DAC:
dry: **Zweigelt**,
sweet: all white
Qualitätswein varieties



Leithaberg DAC:
Weißburgunder (Pinot Blanc),
Chardonnay, Grüner Veltliner,
Neuburger, **Blafränkisch**



Rosalia DAC:
red: **Blafränkisch**,
Zweigelt
rosé: all red Qualitätswein
varieties



Ruster Ausbruch DAC:
sweet: one or more white
Qualitätswein varieties



Mittelburgenland DAC:
Blafränkisch



Eisenberg DAC:
Blafränkisch, **Welschriesling**

* Forecast only. At the time of going to press, the Thermenregion DAC regulation was in the final phase of parliamentary implementation.

Steiermark (Styria)



Vulkanland Steiermark DAC:
Sauvignon Blanc, Weißburgunder (Pinot Blanc), Grauburgunder, Traminer, additional varieties*



Weststeiermark DAC:
Sauvignon Blanc, **Blauer Wildbacher**, additional varieties*



Südsteiermark DAC:
Sauvignon Blanc, Morillon (Chardonnay), Riesling, Gelber Muskateller, additional varieties*

Wien (Vienna)



Wiener Gemischter Satz DAC:
Gemischter Satz

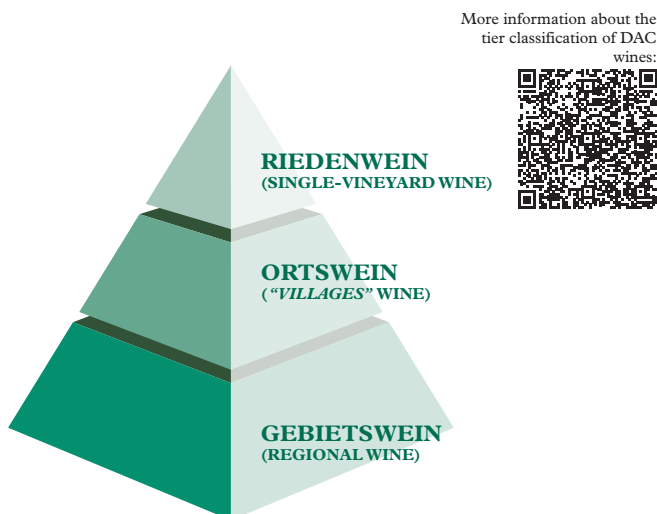


*additional permitted grape varieties see: austrianwine.com



more information about DAC

Tier classification of DAC wines



Gebietswein

(e.g. Weinviertel DAC or Wiener Gemischter Satz DAC)

The typical regional wine style has been defined in a Gebietswein, which means that particular care needs to be taken to ensure consumers get what they expect from wine labelled with a region's name. Dry white wines in this category are expected to deliver a certain lightness, freshness and fruitiness. There are also some exceptions to this though, with some Gebietswein having already achieved a more sophisticated level of expression, as in the case of Leithaberg DAC.

Ortswein

(e.g. Südsteiermark DAC Kitzreck-Sausal)

Ortswein forms the middle tier between the Gebietswein and Riedenwein. Ortswein should demonstrate more body and complexity than Gebietswein and, more importantly, should show the typical character of the local municipality/village – for example, in Burgundy, a Gevrey-Chambertin will taste appreciably different from a Pommard, even without considering any particular differences between individual producers. The wines must bear the name of the village or group of villages. The latter sometimes makes more sense than labelling a wine with the name of an unknown village, e.g. Côte de Beaune Villages is used instead of the village of Blagny). Ortswein is a lucrative category, which easily sells by the glass in restaurants or bars. This makes it an important category for a winery's commercial success.

Riedenwein

(e.g. Kamptal DAC Ried Zöbinger Heiligenstein)

A Riedenwein (occasionally referred to as a "Lagenwein") is the smallest designation of origin, and naturally forms the top tier of the pyramid for each wine-growing region. These wines should be strategically positioned as complex premium wines that result from a long period of *élevage* and offer good ageing potential. They should intrinsically exhibit the character of a Reserve wine. However, because simple wines with a brief *élevage* are still marketed under the name of the vineyard alongside outstanding quality wines, the term "Reserve" can be used to differentiate between the two. In 2023, Austria established the legal basis for the official national vineyard classification system. From now on, vineyards that have been approved as either "Erste Lage" and "Große Lage" will be able to call themselves such.

10. AUSTRIAN WINE LAW

Austrian Wine Law is integrated into the hierarchical structure of EU wine legislation. The highest level of EU wine legislation is the EU Wine Market Regulation, which was instituted by the European Council of Agriculture in April 2008. The EU Wine Market Regulation was then integrated into a new regulation in 2009, which establishes a common organisation of the markets in agricultural products. This EU wine market regulation applies to all EU member states and outlines the fundamentals provision of wine legislation, such as the system of planting rights, available subsidies and market interventions (distillation, clearing, etc.), permissible oenological practices, protected designations of origin and labelling laws. The national wine laws of each member state, similar to the 2009 Austrian Wine Law, build a bridge between general regulations in the EU Wine Market Regulation and the specific conditions applicable for each member state, particularly with regard to Qualitätswein (quality wine) with protected designation of origin.

The 2009 Austrian Wine Law contains provisions regarding the relevant legislation of the EU Wine Market Regulation with respect to the following areas:

- ▶ Production and correct oenological practices (enrichment, deacidification, sweetening, blending, etc.);
- ▶ Definition and classification of the different quality levels – in Austria, these are “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 “Prädikatswein”, such as Spätlese, Auslese, etc.);
- ▶ Which places of origin and traditional designations may be used;
- ▶ Control systems within the wine sector (annual harvest declaration, stock declaration, vineyard register, banderole, cellar book management, definitions of competencies and organisation of the *Bundeskellereiinspektion* (Federal Winery Inspectorate));
- ▶ Fruit wine (definition and production regulations); and
- ▶ Technical administration regulations (e.g. sanctions, regulations governing the promotion of the wine industry).

These production conditions have been specified and added to in a great number of national regulations passed by the Ministry of Agriculture; for example, the regulation defining the grape varieties approved for Qualitätswein production, and the regulation establishing sector organisations (these form the organisational basis of the DAC wines – more information below and at www.bmlrt.gv.at/en/).



© Austrian Wine | Anna Stöcher

Austrian wine quality levels

One very important feature (amongst many others) for differentiating between the individual quality levels is the natural sugar content of the grapes at harvest. This natural sugar content is called the must weight of the grapes (of unfermented must). In Austria, the must weight is measured in degrees, using the *Klosterneuburger Mostwaage* (Klosterneuburg must weight scale, °KMW). In Germany, the *Grad Oechsle* (Oechsle scale, °Oe) is commonly used. Internationally, the measurement of potential alcohol content is widespread (i.e. how much alcohol can be produced by total fermentation of the natural sugars). In the case of Wein, Landwein and simple Qualitätswein (excluding Kabinettwein and Prädikatswein), the natural sugar content of the must may be enriched through the addition of sugar (saccharose) or concentrated grape must/rectified concentrated grape must. This process is known as enhancing, enriching or chaptalising the must. In Austria, it is not allowed to account for more than 2% abv.

The monitoring and inspection of all wines is the responsibility of the *Bundeskellereiinspektion* (Federal Winery Inspectorate) and the Federal Office for Viticulture in Eisenstadt, as well as the *Höhere Bundeslehranstalt und Bundesamt für Wein- und Obstbau* (Federal College and Federal Office for Viticulture, Oenology and Fruit Growing) in Klosterneuburg.

The **Klosterneuburger Mostwaage** (KMW) is a scale measuring the natural sugar content in grapes, which was developed by Baron von Babo in 1896 while he was director of the viticultural college in Klosterneuburg. The °KMW scale indicates the sugar content as a percentage of weight, e.g. 1°KMW = 1% sugar. Conversion to the Oechsle scale is easy, as 1°KMW equals approximately 5°Oe.

Klosterneuburger Mostwaage (°KMW) and Oechsle scale (°Oe)

The exact conversion formula is

$$(0.022 \times \text{°KMW} + 4.54) \times \text{°KMW} = \text{°Oe}$$

For example: $(15^\circ\text{KMW} \times 0.022 + 4.54) \times 15^\circ\text{KMW} = 73.05^\circ\text{Oe}$

Conversion table

OECHSLE	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) and “teilweise gegorener Traubenmost” (partially fermented grape must), as well as “Wein” (wine), “Perlwein” (semi-sparkling wine) and “Schaumwein” (sparkling wine) are defined by EU law and further specified by Austrian national regulations as follows:

GRAPE MUST

Grape must, derived exclusively from grapes that have been harvested and processed in Austria, may be sold as “Austrian grape must” between 1 August and 31 December of the same year as harvesting for immediate human consumption.

PARTIALLY FERMENTED GRAPE MUST (“STURM”)

Partially fermented grape must may be sold as “Sturm” for immediate human consumption provided that it has been derived exclusively from grapes that have been harvested and processed in Austria. It may be brought onto the market between 1 August and 31 December of the same year as harvesting, as long as the product is still in a state of fermentation. However, the fermentation process is allowed to be stunted or interrupted at any time during production, provided that it is restarted before being brought onto the market. “Sturm” (meaning “storm”, due to its cloudiness) is a traditional term that provides geographical information and replaces the name used in EU legislation, “partially fermented grape must with protected geographical indication (PGI)”. Official designations of origin for Sturm are the wine-growing areas of Weinland, Steirerland and Bergland.

WEIN

The term “Wein” identifies a 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 a wine’s quality level and place of origin, the product must exhibit a certain level of acidity, as well as a specified minimum alcohol or total alcohol content.

PERLWEIN (SEMI-SPARKLING WINE)

Perlwein is a product that is manufactured from wine, young wine, grape must or partially fermented grape must. The resulting product needs to exhibit a total alcohol content of at least 9% abv or an actual alcohol content of at least 7% abv.

Perlwein – in a sealed container at 20°C – should also have a pressure of between 1 bar and 2.5 bar, which is due to the endogenous dissolved carbon dioxide. Perlwein must not be filled into containers holding more than 60 litres.

The carbon dioxide contained in Perlwein can be produced from natural fermentation or can be added (using the impregnation method). Perlwein produced using the impregnation method is a special variant and needs to be labelled as “Perlwein with added carbon dioxide”. This is a product that is made from wine and exhibits an actual alcohol content of at least 7% abv. and a total alcohol content of at least 9% abv. Furthermore, “**Perlwein with added carbon dioxide**” – in a sealed container at 20°C – should have a pressure of between 1 bar and 2.5 bar, due to the dissolved carbon dioxide (totally or partially added). This type of Perlwein is not allowed to be filled into containers that hold more than 60 litres.

SCHAUMWEIN (SPARKLING WINE)

The term “**Schaumwein**” designates a 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 process – when it is opened. In a sealed container at 20°C, the product should have a pressure of at least 3 bar, due to the dissolved carbon dioxide. Furthermore, the cuvée blend used in its production must have a total alcohol content of at least 8.5% abv. “**Schaumwein with added carbon dioxide**” is produced from wine without a protected designation of origin or protected geographical indication, and is characterised by the escape of carbon dioxide (totally or partially added using the impregnation method) when it is opened.

Various methods are employed in the **production of Schaumwein**. Production using the *méthode rurale* (Asti) as well as the *méthode ancestrale* (“Pét-Nat”) involves only a single fermentation stage in the bottle, during which time the carbon dioxide that is produced is bound into the wine. In the following methods, the carbon dioxide is produced by means of a second fermentation: *méthode Charmat* (in which fermentation takes place in large tanks), the transvasation/transfer method, and the *méthode traditionnelle* (specifically termed “*méthode champenoise*” within the Champagne region of France).

10.2 THE CATEGORIES OF WINE ACCORDING TO ORIGIN

As in EU wine legislations, Austrian Wine Law also makes a distinction between wines with a geographical indication and those without.

A) WINE WITH NO GEOGRAPHICAL INDICATION

a) Wein

The term “Wein” replaces the previously used term “Tafelwein” (table wine). Wine may only be sold as “Wein” if the following conditions are met:

1. A more detailed indication of origin other than “Österreich”/“Austria”, “österreichischer Wein”/“Austrian wine” (similarly to “Vin de France”), or “Blend of wines from different countries of the European Union” is not permitted.
2. Grape varieties with a protected designation of origin or geographical indication (e.g. Blaufränkisch or Weißburgunder) are not allowed to be used for “Wein”. All other Qualitätswein grape varieties are permitted. The Austrian Federal Ministry of Agriculture is able to define additional grape varieties that may be used to produce wine without a protected designation of origin or protected geographical indication, but with a designation of grape variety or vintage.
3. Must weight: minimum of 10.7°KMW, minimum alcohol content 8.5% abv.
4. Where applicable, the wine must present typical characteristics of its designation with regard to grape variety and vintage.
5. The level of acidity (calculated as tartaric acid) must be at least 4 g/l.
6. In Austria, vintage and varietal designations are only allowed when the maximum yield per hectare for Landwein or Qualitätswein has not been exceeded (7,500 l/ha or 10,000 kg of grapes/ha).
7. The wine must be free of defects in terms of appearance, aroma and flavour.
8. Wine may also be labelled as “Bergwein” (from hillside vineyards with more than a 26% slope) and “Heuriger” wine (in bottles – the vintage must be indicated).

b) Austrian Sekt

Austrian Sekt (sparkling wine; “Österreichischer Sekt” or “Österreichischer Qualitätsschaumwein”) without geographical indication or protected designation of origin may only be sold under this designation if it is produced exclusively from the 40 grape varieties that Austria permits for the production of Qualitätswein*, and is free from defects in appearance, aroma and flavour.

It should be noted that this category corresponds to wine without a protected designation of origin or protected geographical indication, but with an indication of grape variety or vintage. Therefore, this category is not allowed to be placed on the same level as Qualitätswein – unlike Sekt Austria (which has protected designation of origin).

“Österreichischer Sekt” and “Sekt Austria” are products whose pressure – in a sealed container at 20°C – exceeds 3.5 bar, due to the dissolved carbon dioxide.

When the Sekt is produced from either Austrian grapes or an Austrian base wine, the product may be labelled as “Österreichischer Sekt”/“Austrian Sekt”. If the Sekt is only produced in Austria, the product may be labelled as “hergestellt in Österreich”/“produced in Austria”.

* There are currently 40 grape varieties that, because of climate and soil characteristics, have been defined by the Austrian Federal Ministry of Agriculture as being able to yield high-quality grapes for fermentation. Only these grape varieties are permitted for use in Qualitätswein. The Qualitätswein grape varieties are listed in chapter 16 of this brochure.

B) WINE WITH A 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

Under Austrian Wine Law, the traditional term “Landwein” replaces “Wein mit geschützter geografischer Angabe” (“g.g.A.”) – in English, “Wine with protected geographical indication” (“PGI”) – as defined in EU wine legislation.

“Landwein” grapes are grown in the wine-growing areas of Weinland, Steirerland and Bergland. 100% of the grapes used in Landwein must come from one of these wine-growing areas.

Mention of a more detailed geographical entity than the wine-growing area on the label, as well as any other name than “Landwein” (in particular “Wine with protected geographical indication”) is not permitted.

Wine may be sold as “Landwein” if the following conditions are met:

1. It is produced exclusively from grapes that have been harvested in a single wine-growing area;
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 14°KMW, and the actual alcohol content meets a minimum of 8.5% abv;
4. It exhibits typical “Landwein” characteristics;
5. The total level of acidity (calculated as tartaric acid) is at least 4 g/l;
6. The maximum yield per hectare (the same as for “Wein” and “Qualitätswein”) is not exceeded; and
7. It is free of defects in appearance, aroma 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



All wines classified as Qualitätswein must bear the red-white-red banderole on the bottle cap, as well as the corresponding estate registration number.

“Qualitätswein” is a traditional Austrian term used for wine with a protected designation of origin, and replaces the name “Wein g.U.” as defined by EU legislation.

The designations of origin permitted for Qualitätswein are the names of the wine-growing regions. Qualitätswein is not allowed to be labelled as “Wein mit geschützter Ursprungsbezeichnung” or its abbreviation, “Wein g.U.”.

Wine may only be sold on the market as “Qualitätswein” if the following conditions are met:

1. It is produced exclusively from grapes that have been harvested in a single wine-growing region, and production has taken place in the wine-growing area of that wine-growing region or in one of the neighbouring wine-growing areas;
2. It is produced exclusively from grape varieties permitted for the production of Qualitätswein;
3. The juice of the grapes has a minimum must weight of 15°KMW;
4. It exhibits the specific and typical “Qualitätswein” characteristics and meets the minimum requirements for being awarded a federal inspection number during a sensory examination;
5. Actual alcohol content exceeds 9.0% abv – or 5.0% abv in the case of Prädikatswein;
6. The level of acidity (calculated as tartaric acid) is at least 4 g/l;
7. The maximum yield per hectare is not exceeded (7,500 l/ha or 10,000 kg of grapes/ha); and
8. It is free of defects in appearance, aroma and flavour.

Furthermore, Qualitätswein may neither be released on the market in Austria nor internationally until it has been officially inspected by an appropriate body. A federal inspection number must be printed on the wine’s label.

Kabinett

Qualitätswein may only be sold as “Kabinett” or “Kabinettsw Wein” if the following conditions are met:

1. The juice of the grapes has a minimum must weight of 17°KMW;
2. The wine has not undergone any enhancing, enriching, or chaptalising;
3. The content of unfermented sugar is no more than 9 g/l;
4. The total alcohol content is no more than 12.9% abv
5. The wine has not been sweetened.

Regionally typical Qualitätswein (DAC)

Qualitätswein may only be sold by the designation “Districtus Austriae Controllatus” or “DAC” if it meets the requirements established by decree by the Austrian Federal Ministry of Agriculture (upon request from the National Wine Committee), according to established requirements for regionally typical Qualitätswein with protected designation of origin. **The designation “Districtus Austriae Controllatus” or “DAC” must always be used in association with the name of the corresponding region. Vice versa, this geographical indication may only be used in association with the designation “Districtus Austriae Controllatus” or “DAC”, and may only be used when the wine meets the necessary conditions.** This designation may also be used with the name of a more specific geographic entity than the wine-growing region. Detailed information about each DAC region can be found in the section on the wine-growing regions, starting on page 44 of this manual.



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In Austria, wine with protected designation of origin is called “Qualitätswein” and can be identified by the red-white-red banderole on the bottle cap, which is printed with the corresponding estate registration number.

Prädikatswein

In Austria, the Qualitätswein category includes Prädikatswein. This type of Qualitätswein, the grapes for which are ripened and harvested in a special way, can be labelled with a generic origin (e.g. Burgenland). The Prädikatswein Ruster Ausbruch DAC has its own protected designation of origin. Prädikatswein can also be labelled with the Neusiedlersee DAC, Thermenregion DAC or Wachau DAC designations. The hierarchy of Prädikatswein is unique to Austrian and German wine law and defines the distinctions between wines with a high natural sugar content, produced from grapes harvested in a particular way once they have reached a specific degree of ripeness.

For a wine to be declared a Prädikatswein, it must fulfil the criteria outlined below and be issued with a wine inspection certificate (a “Mostwägerbescheinigung” or “must weight certificate”) to confirm the quality of the harvested grapes. Enhancing, enriching or chaptalising the grape must is not permitted, and the residual sugar must be attained by the premature interruption of the fermentation process (and not by the addition of grape must).

Categories of Prädikatswein

Spätlese

- Produced from fully ripened grapes
- Minimum must weight: 19°KMW (94.2°Oe)
- Wines may not be submitted for their federal inspection number before 1 January of the year following harvest.

Auslese

- Produced from carefully selected grapes (removal of those that are not fully ripe, and those that are spoiled/diseased)
- Minimum must weight: 21°KMW (105°Oe)
- Wines may not be submitted for their federal inspection number before 1 January of the year following harvest.

Beerenauslese

- Produced from over-ripe grapes and grapes affected by botrytis

frozen Eiswein grapes



- Minimum must weight: 25°KMW (127.3°Oe)
- Wines may not be submitted for their federal inspection number before 1 April of the year following harvest.

Eiswein

- Produced from grapes that were harvested and pressed while frozen
- Minimum must weight: 25°KMW (127.3°Oe)
- Wines may not be submitted for their federal inspection number before 1 April of the year following harvest.

Strohwein/Schilfwein

- Produced from fully ripe grapes with a high sugar content, which are dried on mats of reed (German: “Schilf”) or straw (German: “Stroh”), or hung up to dry, for at least three months prior to pressing.
- Minimum must weight: 25°KMW (127.3°Oe)
- Wines may not be submitted for their federal inspection number before 1 April of the year following harvest.

Trockenbeerenauslese

- Produced from late-harvested grapes, the majority of which are affected by botrytis and shrivelled
- Minimum must weight: 30°KMW (156°Oe)
- Wines may not be submitted for their federal inspection number before 1 April of the year following harvest.
- Trockenbeerenauslese wine produced in the free city of Rust may also be labelled as “Ausbruch”; use of the term “Ausbruch”, however, may only be used in association with the geographical indication “Rust”.

b) Austrian Sekt* with protected designation of origin (Sekt Austria)

Several years of discussions between the Austrian Sekt Committee and a panel of Sekt producers, in association with experts from the Weinbauverband Österreich (Austrian Winegrowers' Association), the Federal Economic Chamber, the Austrian Wine Marketing Board (Austrian Wine) and the Federal Ministry of Agriculture, resulted in the definition of new regulations aimed at enhancing the positioning of Austrian Sekt with protected designation of origin. These regulations were approved by the national wine board and submitted to the Federal Ministry of Agriculture, which passed them in 2016.

In principle, the provision applies that Austrian Sekt with a protected designation of origin may only be marketed in connection with the terms “Sekt Austria”, “Sekt Austria Reserve” or “Sekt Austria Große Reserve” and under the conditions specified in the corresponding regulations.

The product designation must be composed of the category (“Qualitätsschaumwein” or “Sekt”), the name of the protected designation of origin (federal state and – where applicable – municipality or part thereof) and the wording “geschützte Ursprungsbezeichnung” or “g.U.” (protected designation of origin). The term “Hauersekt” may also be added to the label.

Sekt Austria

The product designation “Sekt Austria” may only be used if the following conditions are met:

1. the grapes used for the base wine are harvested within a single federal state (Qualitätswein varieties only);
2. the Sekt is matured on the lees for a minimum of 9 months when the wine is bottle fermented or for a minimum of 6 months when the Sekt is fermented in tanks;
3. the name of the Austrian federal state is indicated on the label as the protected designation of origin (a more detailed geographic indication than the federal state is not permitted).

Sekt Austria Reserve

The product designation “Sekt Austria Reserve” may only be used if the following conditions are met:

1. the grapes used for the base wine are harvested and pressed within a single federal state, with a yield rate no higher than 60% (Qualitätswein varieties only);
2. the grapes are harvested by hand and pressed as whole clusters;
3. the Sekt is matured on the lees for a minimum of 18 months;
4. the Sekt is produced exclusively by means of traditional bottle fermentation (*méthode traditionnelle*);
5. the residual sugar content does not exceed 12 g/l;
6. The name of the Austrian federal state is indicated on the label, the indication of a Großlage (large collective vineyard site), a municipality or Ried (single vineyard) is permitted.

* In Austrian Wine Law, the terms “Qualitätsschaumwein” (quality sparkling wine) and “Sekt” are used synonymously. For marketing reasons, Austrian Wine will push the term “Sekt” in future and no longer use the term “Qualitätsschaumwein” (quality sparkling wine).

Sekt Austria Große Reserve

The product designation “Sekt Austria Große Reserve” may only be used if the following conditions are met:

1. the grapes used for the base wine are harvested and pressed within a single municipality, with a yield rate no higher than 50% (Qualitätswein varieties only);
2. the grapes are harvested by hand and pressed as whole clusters;
3. the Sekt is matured on the lees for a minimum of 36 months;
4. the Sekt is produced exclusively by means of traditional bottle fermentation (*méthode traditionnelle*);
5. the residual sugar content does not exceed 12 g/l;
6. the name of the Austrian federal state is indicated on the label as the protected designation of origin;
7. the name of the municipality (or district thereof) is indicated on the label and at least 85% of the grapes used in the Sekt originate from this municipality or district. The name of a municipality or federal state can still be indicated when no more than 15% of the grapes used were grown in one of the neighbouring municipalities, which may be situated in another federal state or wine-growing region, as long as the vineyards are cultivated by a winery situated in the municipality indicated on the wine's label and the harvested grapes are brought to this winery for processing.
8. the additional indication of a Großlage (large collective vineyard site) or Ried (single-vineyard site) is permitted.

Examination by the Austrian viticultural authorities

Sekt Austria, Sekt Austria Reserve, and Sekt Austria Große Reserve may only be released to the market after their marketability has been officially confirmed by the Federal Office for Viticulture in Eisenstadt or the *Höhere Bundeslehranstalt und Bundesamt für Wein- und Obstbau* (Federal College and Federal Office for Viticulture, Oenology and Fruit Growing) in Klosterneuburg.

Specific symbol for designation of origin and quality



Sekt Austria, Sekt Austria Reserve, and Sekt Austria Große Reserve may only be dispensed from glass bottles or poured at the point of sale if the bottle bears the “Geschützter Ursprung. Geprüfte Qualität” (Protected designation of origin. Certified quality) symbol.

Sekt Austria (PDO) pyramid



The individual tiers encompass additional quality assurance standards, such as vineyard cultivation methods, harvesting conditions, dumping heights, gentle pressing techniques and yield rates.

The *méthode traditionnelle* (traditional bottle fermentation)

The *méthode traditionnelle* (previously known as the “*méthode champenoise*” or the “Champagne method”) is the most labour-intensive means of production for Champagne, Sekt or sparkling wine. Since 1994, use of the term “*méthode Champenoise*” has been restricted exclusively to products from the Champagne region. In Austria, the designations “*méthode traditionnelle*” or “*traditionelle Flaschengärung*” (traditional bottle fermentation) are permissible and commonly used.

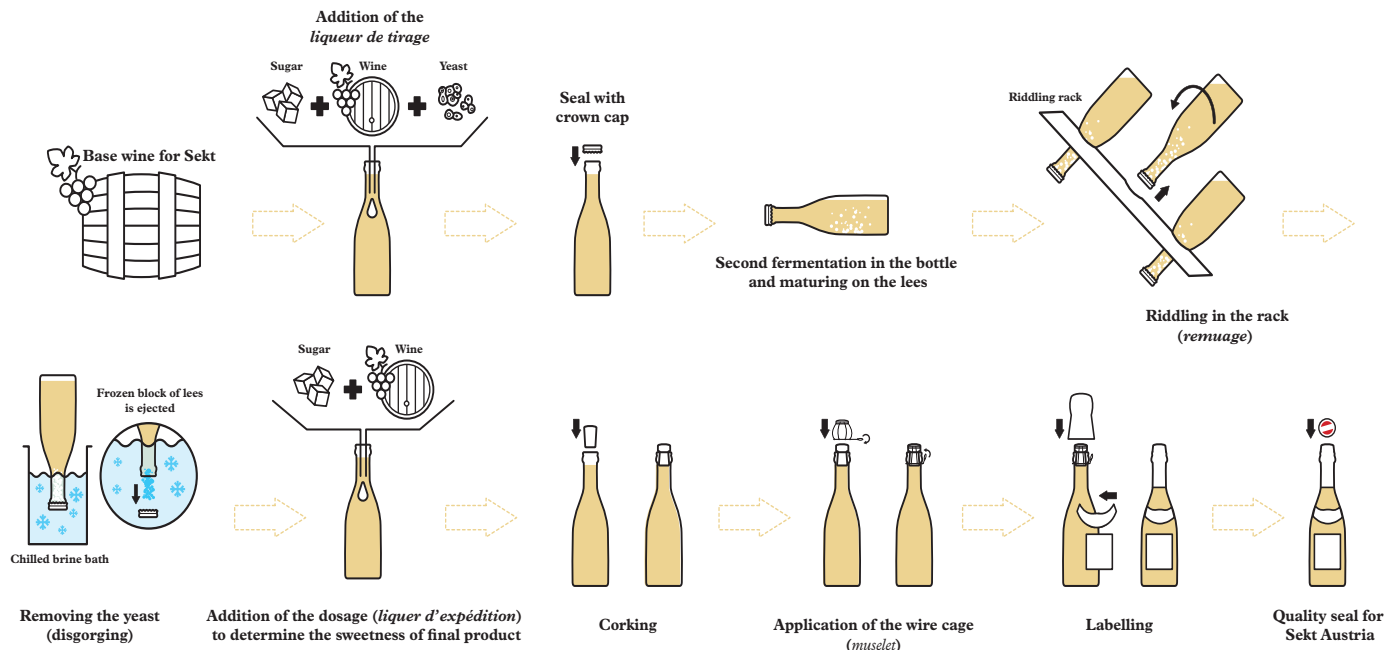
The “*méthode traditionnelle*” entails adding a mixture of yeast and a *liqueur de tirage* (a special sugar solution) to the bottle, before sealing it with a crown cap so that a second fermentation takes place in the bottle. The yeast transforms the added sugar into alcohol. The carbon dioxide produced as a result cannot escape the bottle, so it binds itself to the wine and the pressure inside the bottle builds up to 5–6 bar. Once the fermentation process has finished, the Sekt is left to mature on the lees. The longer it is left, the finer the bubbles in the wine.

To remove the yeast after maturation, the bottles are placed in a riddling rack (“*pupitre*” in French) and angled diagonally downwards, which encourages the yeast to gravitate towards the wall of the bottle. The bottles are riddled (turned) every day by one eighth of a turn, each time the base of the bottle being tipped up slightly more vertically in the rack. This riddling procedure (“*remuage*” in French) is repeated roughly 32 times, which causes even the finest yeast particles to collect in the neck of the bottle. This process can take six weeks or even longer. Riddling can be accomplished far quicker using gyropalletes: 500 or more bottles lie in a cage-like rack and are turned and tipped more vertically at regular intervals over the course of far fewer days, ensuring that the yeast collects in the necks of the bottles.

Afterwards, the Sekt is “disgorged”, which is the process of removing the spent yeast. Traditionally, this is accomplished by the neck of the bottle being submerged in a cold salt-water bath, which causes the yeast to freeze. The bottle is then opened and the pressure generated by the carbon dioxide from the second fermentation forces the plug of yeast and ice out of the bottle. Before the bottle is re-sealed with a natural cork, the dosage (“*liqueur d’expédition*”) is added, which determines the sweetness of the finished Sekt. The composition of the dosage is often a closely-guarded secret known only by the cellar master. In the *méthode traditionnelle*, the Sekt remains in the same bottle throughout the entire production process.



Méthode traditionnelle (traditional bottle fermentation)



The transvasation/transfer method (partial bottle fermentation)

With the transvasation/transfer method, secondary fermentation takes place just as it does in the *méthode traditionnelle* – in the bottle. Following the second fermentation and maturation on the lees, however, the contents of the bottles are transferred into pressurised tanks. The yeast residue and trub are removed by means of filtration before the dosage is added and the wine rebottled, in contrast to the riddling and disgorgement processes used in the *méthode traditionnelle*. This method of production brings particular benefits for the production of special-size formats (Jeroboam, Rehoboam, etc.). The advantage of this method is that the bottles do not have to be riddled in a rack, but the indication “bottle fermented” is still permitted for use on the label.

Gyropalette



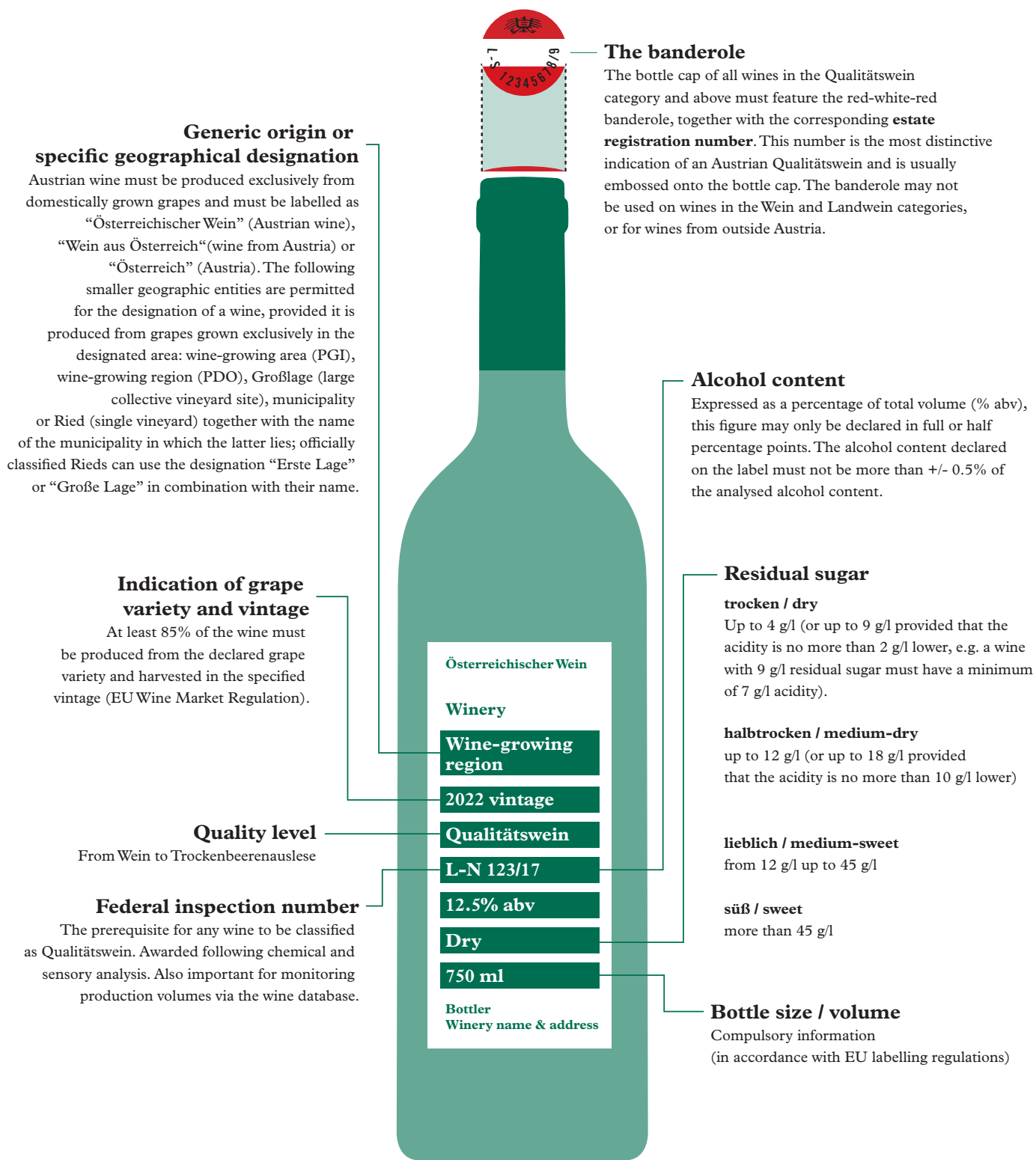
Méthode Charmat (fermentation in large tanks)

The *méthode Charmat* also involves the addition of yeast and a *liqueur de tirage* (special sugar solution) to the base wine. In large, highly pressurised vessels, the base wine undergoes a second fermentation process, which converts the additional sugar into alcohol and carbon dioxide. Stirrers are used to help this conversion process along during the maturation process. Once maturation is complete, the sparkling wine is filtered and chilled for 2–3 weeks before the correct amount of dosage is added and the wine filled into bottles using a special counter-pressure bottler. This method is mostly used for inexpensive sparkling wines intended for consumption without additional ageing, or those whose fruitiness takes priority in the intended taste of the final product.

Quantity of dosage

Designation	Residual sugar content
brut nature / brut zero	0–3 g/l
extra brut / extra herb	0–6 g/l
brut / herb /	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 /	
semisecco	32–50 g/l
mild / doux / sweet / dolce	> 50 g/l

THE WINE LABEL

**Optional additional information**

Heuriger – Description for wines that may be sold to distributors until 31 December of the year following harvest and sold to end-consumers no later than 31 March of the following year.

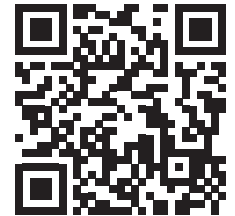
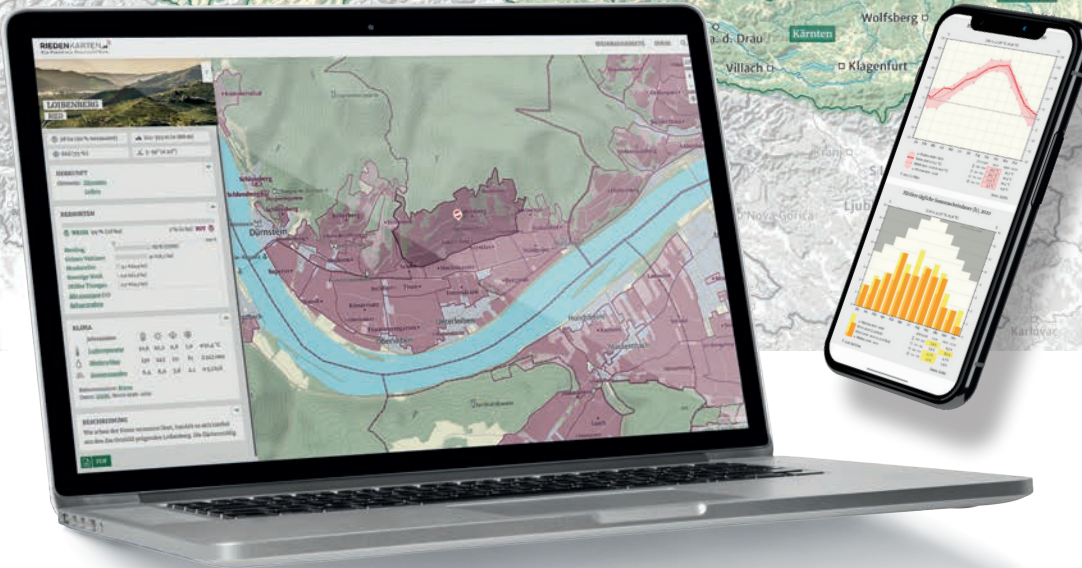
Schilcher – A protected designation that is only permitted in Steiermark for rosé wines produced from the Blauer Wildbacher grape variety.

Bergwein – The description used for wines produced from grapes cultivated on a hillside with a minimum slope of 26%.

Numerous other designations and terms have been defined within Austrian Wine Law and are permitted for use on labels provided that the requirements for their use are met. These include **Cuveé**, **Gemischter Satz**, **Barrique**, **Classic**, **Reserve**, **Jungfernewein** (first wine produced from a new vineyard), **handgelesen** (harvested by hand), etc.



austrianvineyards.com



Explore the origin of Austrian wines

Austrianvineyards.com: details of all levels of origin are portrayed with unprecedented transparency – from Austria as a wine-growing nation to individual vineyards (Rieden).



Vineyard maps of all wine-growing regions are also available in **printed form** through **shop.austrianwine.com**

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11. NIEDERÖSTERREICH (LOWER AUSTRIA)



Designations of origin for Qualitätswein:

Wachau DAC, Kremstal DAC, Kamptal DAC, Traisental DAC, Wagram DAC, Weinviertel DAC, Carnuntum DAC, Thermenregion DAC* and Niederösterreich



Area under vine:
27,074 hectares

Niederösterreich (Lower Austria) is Austria's largest Qualitätswein wine-growing region. This region is associated with a wealth of different origins and wine styles produced from unique domestic grapes, as well as international varieties. Niederösterreich is home to eight specific Qualitätswein wine-growing regions, ranging from Wachau in the west to Carnuntum in the east. It can be divided into three rough climate zones: the Weinviertel in the north, the Danube region and its tributary valleys to the west of Vienna, and Niederösterreich, with its Pannonian climate, in the south-east.

The vast Weinviertel made headlines in 2003, when it was the first wine-growing region in Austria to decide to exclusively use the name of the region to market its most regionally typical wine, namely its flagship, peppery Grüner Veltliner. Since then, the designation Weinviertel DAC on a label guarantees that the wine held within is an aromatic, peppery and refreshing Grüner Veltliner. Since the 2009 vintage, powerful Reserve wines have also been released under this designation. The diverse range of varieties from the Weinviertel includes refreshing white wines, fruity reds and even a selection of sweet wines, which are labelled with Niederösterreich as their designation of origin.

A number of delightful wine villages are threaded along the Danube from Melk to Klosterneuburg, and along the Krems, Traisen and Kamp tributaries like a string of pearls. Here, Riesling has established itself as a flagship variety alongside Grüner Veltliner. These two varieties express their typical regional characteristics under the designations Wachau DAC, Kremstal DAC, Kamptal DAC, Traisental DAC and Wagram DAC.

The steep crystalline hillsides of the Wachau valley transition into loess terraces in the eastern part of the neighbouring Kremstal, which also influence the character of the wines to a certain extent

in the Traisental and Kamptal. However, this influence is especially seen in Wagram, where Roter Veltliner has become preeminent alongside Grüner Veltliner. In the Kamptal, especially on the Heiligenstein mountain, the conglomerate and non-calcareous soils give the wines their distinctive character. Specialities such as Pinot Blanc and Chardonnay in this part of Niederösterreich – alongside elegant red wines – round out the region's colourful offering.

Influenced by the Pannonian climate, Niederösterreich – to the south and east of Vienna – is home to some of Austria's most outstanding red wines, with Zweigelt and Blaufränkisch in Carnuntum forming the basis for this region's distinctive DAC wines. Regionally typical white wines are produced here too, centred on Chardonnay, Pinot Blanc and Grüner Veltliner. In the Thermenregion, Pinot Noir and Sankt Laurent set the tone for the area's red wines. The white varieties Zierfandler and Rotgipfler are unique indigenous varieties that are almost exclusively found in this area. The Thermenregion was the last of the Austrian wine-growing regions to be awarded DAC status and from 2023 on, can use this designation on both its red and white wines.* Niederösterreich is a vast region, whose wines are as diverse as they are outstanding.

Geologie

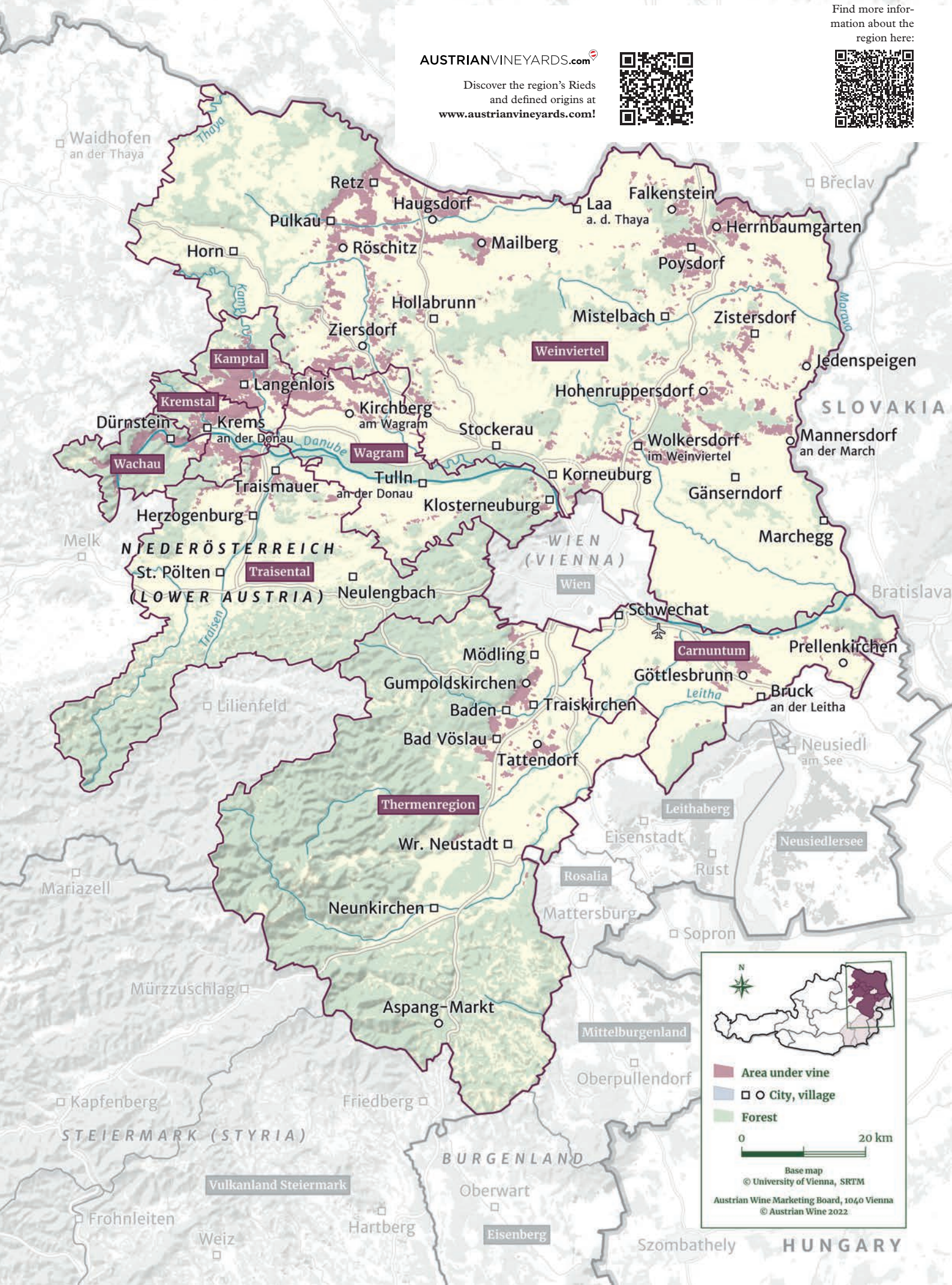
Niederösterreich includes the following geological units: the Moldanubian zone, the Moravian zone, the Molasse zone and Vienna Basin, the Waschberg zone, the Flysch zone, the Northern Calcareous Alps and the Central Eastern Alps. All the major geological units are covered with deposits from the Quaternary, such as powdery loess and coarse-grained terrace gravel, which have a significant influence on wine-growing. Loess is the parent material in over half of the vineyards in this region, providing a good rooting depth and a soil containing varying proportions of lime and dolomite. Almost one third of the region's vineyards grow on deposits from the Neogene period within the Molasse zone and Vienna Basin. Apart from the conglomerate, Leitha limestone, marl and sandstone that have formed in some places, the dominant rocks here are all unconsolidated. They contain every possible combination of clayey silt, sand, gravel and coarse gravel in various proportions, and can also differ greatly in terms of their carbonate content. Just over 6% of the vineyards here are located on soils that overlay hard crystalline rock from the Bohemian Massif. These areas are dominated by acidic gneiss, granite and granulite. Especially in the area marked by an abundance of foliated paragneiss, layers of amphibolite are common, as well as the occasional layer of marble. A feature worthy of particular mention are the remnants of the mountain range's first cycle of erosion, which are preserved in the Zöbing formation from the late Palaeozoic.

* Forecast only. At the time of going to press, the Thermenregion DAC regulation was in the final phase of parliamentary implementation.

Find more information about the region here:

AUSTRIANVINEYARDS.com

Discover the region's Rieds and defined origins at www.austrianvineyards.com!



Legend

- Area under vine
- City, village
- Forest

0 20 km

Base map
© University of Vienna, SRTM
Austrian Wine Marketing Board, 1040 Vienna
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11.1 THE WACHAU



Designations of origin for Qualitätswein:
Wachau DAC, Niederösterreich



Area under vine:
1,323 hectares



Principal grape varieties:
Grüner Veltliner, Riesling

The Wachau corresponds to the stretch of the Danube valley between Melk and Krems. This wonderfully scenic part of the Austrian landscape has been declared a World Cultural Heritage site. Extraordinarily distinctive wines are produced here, some of which grow on steeply terraced hillsides. From the 2020 vintage onwards, wines produced here are able to use the designation Wachau DAC. The best vineyards here produce some of the world's finest white wines with decades of ageing potential, especially those produced from Grüner Veltliner and Riesling grapes.

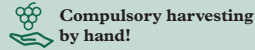
The story of how one of Austria's most fascinating wine-growing regions came into being is quite exciting. Over the course of millions of years, the Danube carved a winding path through solid gneiss and amphibolite. The crystalline rocks of the river terraces developed into soils that offer outstanding conditions for Riesling. During the ice ages, at a time when vegetation was sparse, rock dust blew in and settled in the lee of the mountains, the hard rocks of the eastern slopes becoming covered in layers of loess. Some of the greatest, most robust Grüner Veltliners are grown on this very soil. Wachau's striking viticultural landscape is shaped by its geological terrain and its stone terrace walls, which were constructed in the Middle Ages under the governance of Bavarian monasteries to enable the most favourable hillsides to be exploited for wine. The climate is also dynamic here, where two powerful climate zones – the western Atlantic and the eastern Pannonian – become tightly interwoven. Microclimates also come into play, depending on the slope, exposure and terrain of individual vineyards, as well as the presence of heat-retaining walls and rocks. The hot, dry summers and severe winters are balanced out by the expanse of the Danube's waters. Cool winds from the Waldviertel in the north bring about sizeable temperature fluctuations between day and night, especially in the months leading up to the harvest. The contrast between the cooler Spitzer Graben valley in the west and the warmer Loibenberg in the east is what lends the grapes their multi-faceted aromatics, which are expressed in the wines as cool fruit with occasional exotic appeal. This unique combination of soil, climate and wine-growing skill

is recognised with the protected designation of origin Wachau DAC. Since the 2020 vintage, wines with regional typicity have been produced in three categories: Gebietswein (regional wine) and Ortswein ("villages" wine), which reflect the diversity of the Wachau and express the typicity of their origin. Besides Riesling and Grüner Veltliner, these are represented by Neuburger, Pinot Blanc and Muskateller, amongst others. The Riedenwein designation, however, is reserved for Grüner Veltliner and Riesling wines, which are renowned for their exceptional storage potential. One special feature of all levels of Wachau DAC wine is that the grapes used must be harvested by hand. Since the mid-1980s, the Wachau winegrowers' association "Vinea Wachau" has classified the dry white – and on rare occasions also rosé – wines of the Wachau into three categories according to their natural alcohol content. Fragrant light wines up to 11.5% abv are called "Steinfeder" (named after the feathery grass *Stipa pennata*). The classic category (11.5–12.5% abv) has been christened "Federspiel" (a term used in falconry). Powerful Reserve wines (minimum 12.5% abv) bear the name "Smaragd", referring to the emerald-coloured lizards that are particularly fond of frolicking in Wachau vineyards on sunny days. Another exciting pastime here is seeking out good addresses serving local food and wine in the historic wine-growing villages. Leading winegrowers and top restaurateurs can be found scattered throughout the Wachau, in Spitz, Weißenkirchen, Joching, Dürnstein and Loiben – to name but a few. A trip across the Danube to the right bank is also well worthwhile.

 Geological Survey of Austria

Geology

The steep slopes of the Danube valley are formed from ancient, hard crystalline rocks, such as different forms of gneiss, amphibolite, marble and quartzite. Finely pleated Gföhl gneiss is prevalent, as well as paragneiss (which varies greatly here in terms of its mineral content and fabric), and consolidated granodiorite gneiss around Spitz. Dark amphibolite, which forms basic layers that alternate frequently with paragneiss, can be traced back to lava from underwater volcanoes. Marble with characteristic grey and white stratification can be found in the western parts of Wachau. An old slide mass can be found between Wösendorf and Weißenkirchen, on the lower flanks of the valley. It is composed of weathered, chaotically bedded rocks and boulders, and the former sliding surfaces are smeared with kaolin and red loam. Small remains of gravels, sands, silts and clays, such as those on the Spitzer Burgberg and around Weißenkirchen, are testimony of this area having developed from the Molasse zone, which was crossed by rivers and flooded by seas between 30 and 15 million years ago. Loess is also present in the Wachau, often as a veneer or blanket on top of the older rock. Coarse river gravel covered with a layer of fine sediment from floods form the floor of the Danube valley today.

Wachau DAC | from the 2020 vintage onwards

Compulsory harvesting
by hand!

QUALITY LEVELS:

Gebietswein: Grüner Veltliner, Riesling, Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, Muskateller, Sauvignon Blanc, Traminer, Frühroter Veltliner, Müller-Thurgau, Muskat Ottonel, Roter Veltliner, Gemischter Satz (field blend), Pinot Noir, Sankt Laurent and Zweigelt, as well as cuvée blends of these

Ortswein: Grüner Veltliner, Riesling, Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, Muskateller, Sauvignon Blanc or Traminer

Riedenwein: Grüner Veltliner, Riesling

VINIFICATION:

Riedenwein: Enriching, in any form, is forbidden.

ALCOHOL CONTENT: not applicable

RESIDUAL SUGAR: not applicable

FLAVOUR PROFILE:

Ortswein, Riedenwein: barely perceptible or no wood notes

PERMITTED ORIGINS FOR ORTSWEIN:

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

Key viticultural towns and villages north of the Danube: Spitz, Wösendorf, Joching, Weißenkirchen, Dürnstein and Loiben

Key viticultural towns and villages south of the Danube: Arnsdorf, Rossatz and Mautern

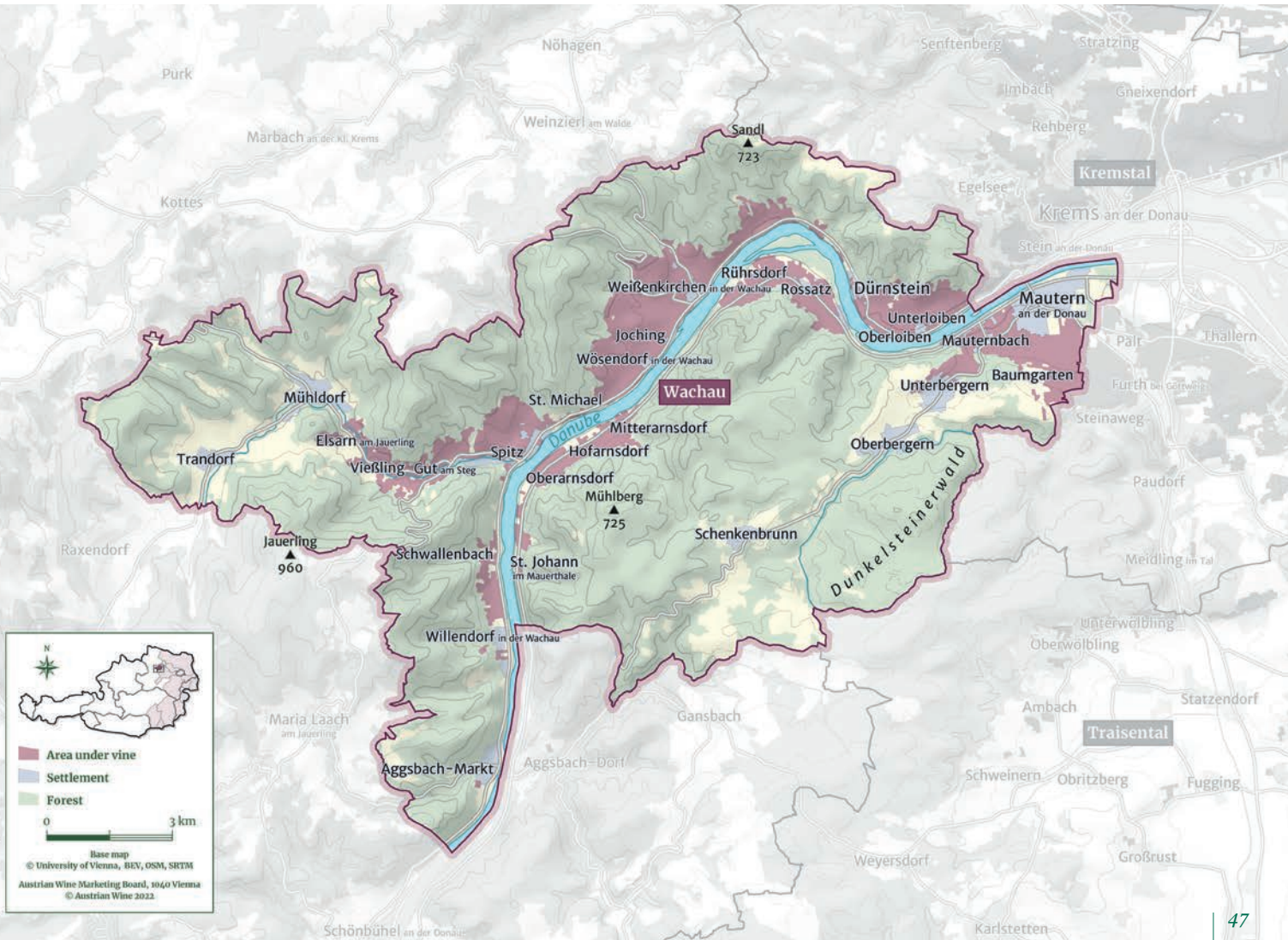
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11.2 THE KREMSTAL



Designations of origin for Qualitätswein:
Kremstal DAC, Niederösterreich



Area under vine:
2,252 hectares



Principal grape varieties:
Grüner Veltliner and Riesling

The vineyards in the Kremstal are divided into three distinct areas: the historic city of Krems, whose western “Stein” district borders directly with the Wachau, the Krems valley, with its thick loess nappes to the east, and finally, the small wine villages south of the Danube clustered around the imposing Göttweig Abbey. Since 2007, the Kremstal DAC designation has been synonymous with spicy Grüner Veltliner wines and elegant, mineral-driven Rieslings, which are not only produced in a fresh, classic-to-middleweight style, but also as dense Reserve wines.

In the old (viti-)cultural city of Krems, references to wine are omnipresent. Historic granges offer testimony to the city’s great viticultural past, which has been brought into the modern era by young winegrowers, an innovative wine cooperative and a modern viticulture school.

Geologically related to the neighbouring Wachau region to the west, the soils of weathered rock that are prevalent in the urban precincts and surrounding area are ideal for Riesling. The areas under vine to the east of the city are quite different, however. Here, huge loess terraces, such as those in the wine villages of Rohrendorf and Gedersdorf, not only give the landscape a very special charm, but also shape a somewhat rounder, full-bodied style of Veltliner. Furth, Palt, Krustetten, Hollenburg, Oberfucha and Tiefenfucha all lie south of the Danube. Towering above these villages and visible from far and wide is the Benedictine Göttweig Abbey, founded in 1072. The Kremstal’s quaint and down-to-earth character is reinforced in this part of the wine-growing region by the many small, traditional *Heurige* wine taverns.

Like the neighbouring Kamptal and Wachau regions, the Kremstal is located in an area of climatic confluence and tension.

The chiselled river valley is well protected against the cool winds from the north, while the warm air currents of the Pannonian climate zone can be keenly felt from the east. This means that the Kremstal – although situated further west than the Kamptal – benefits from warmer air currents, which lend its wines a generally riper, aromatic character.

Soil and climate come together here to create excellent conditions for juicy white wines rich in finesse, especially Grüner Veltliner and Riesling. These wines form the backbone of the Kremstal DAC designation. The Gebietswein (regional wine), Ortswein (“villages” wine) and Riedenwein (single-vineyard wine) all display remarkable typicity of origin, as do the Reserve wines. Many famous vineyards, such as Pfaffenberg, Kögl, Wachtberg, Sandgrube, Pellingen, Gebling, Spiegel and Steinbühel, produce distinctive Riedenwein that are full of distinct character.

Pinot Blanc and elegant, expressive reds make up a pleasant minority in the Kremstal – both released under the designation of origin “Niederösterreich”. This classic wine-growing region on the Danube also has much to offer in terms of wine tourism and gastronomy.

Geology

The Kremstal wine-growing region lies on the south-eastern arc of the Waldviertel and the Dunkelsteiner Wald ridge, built up from hard crystalline rock, and opens out into the Alpine foothills towards the east, where unconsolidated rock prevails. The region’s location in the lee of this secondary mountain range is responsible for the widespread build-up of loess, which is very deep in parts. North of the Danube, hillsides are composed of sometimes foliated, sometimes solid paragneiss with amphibolite and granite gneiss veins; to the north-west, they are composed of Gföhl gneiss. South of the Danube, granulite prevails. The pale, very hard granulite is physically related to Gföhl gneiss, but is tightly foliated and bladed.

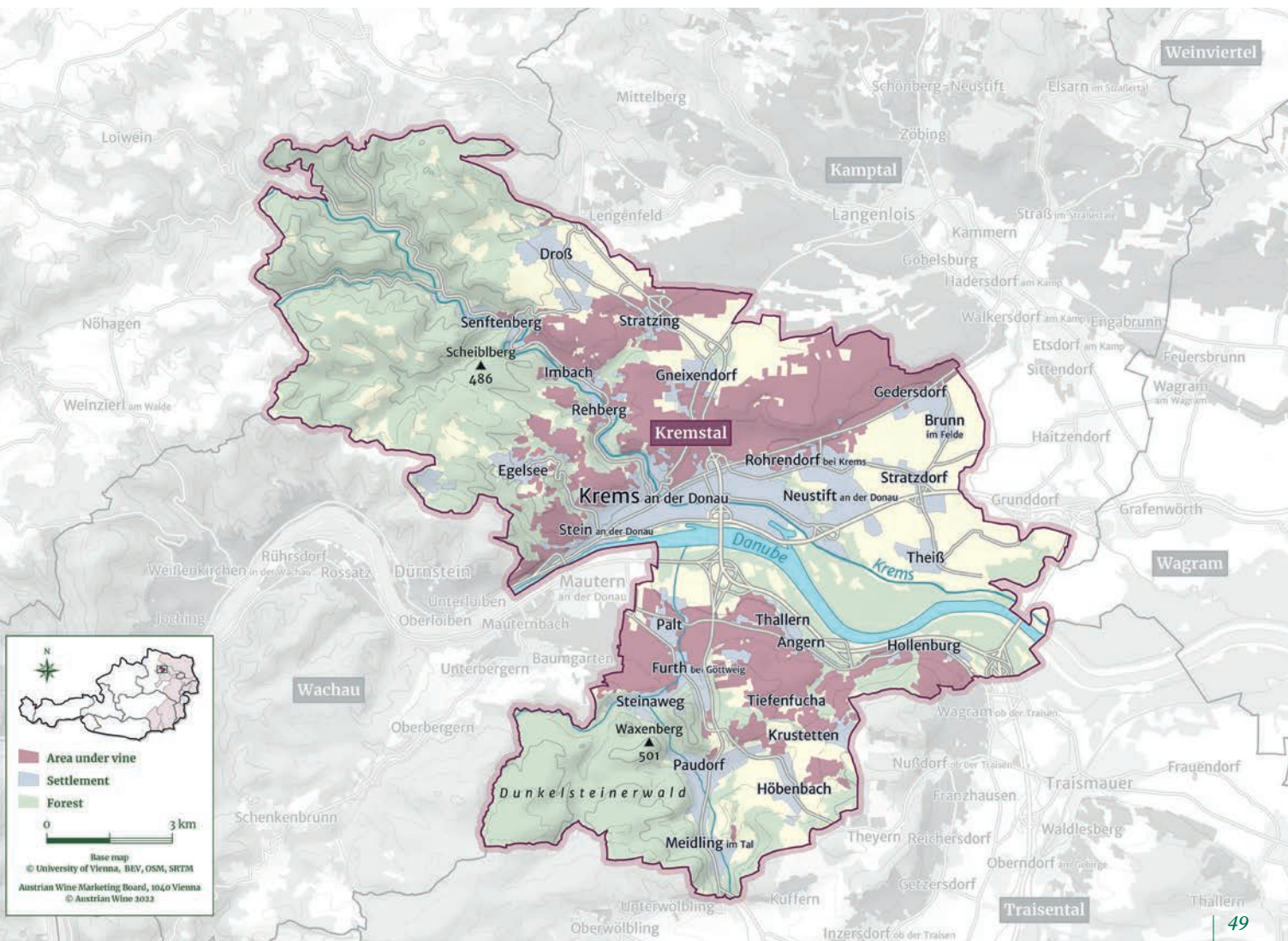
The unconsolidated rock in the region is primarily carbonaceous loess, which, in places, has built up in several layers. It can be found overlaying the crystalline rocks, as well as all the older gravel, sands and clays (Molasse sediment deposited by the sea and rivers) and the Danube terraces. Only the lowest vineyards on flat plots of land close to the gravelly flood plains of the Danube have no loess covering, only a thin veil of fine sediments from when the river has flooded.

Kremstal DAC | from the 2007 vintage onwards**GRAPE VARIETIES:** Grüner Veltliner and Riesling**QUALITY LEVELS:****Gebietswein, Ortswein, Riedenwein:** Submission for the federal inspection number from 1 January of the year following harvest**Kremstal DAC Reserve:** Submission for the federal inspection number from 1 July of the year following harvest**ALCOHOL CONTENT:****Gebietswein:** min. 11.5% abv**Ortswein:** min. 12.0% abv**Riedenwein:** min. 12.5% abv**Kremstal DAC Reserve:** min. 13.0% abv**RESIDUAL SUGAR:** dry**FLAVOUR PROFILE:****Gebietswein, Ortswein, Riedenwein:** no dominant botrytis flavours, well-balanced, with a concentration typical of the vintage indicated.**Kremstal DAC Reserve:** dense in style, pronounced regional character, well concentrated and long in the finish; delicate notes of *botrytis* or oak are permitted.**PERMITTED ORIGINS FOR ORTSWEIN:**

Krems, Stein, Rohrendorf, Gedersdorf, Stratzing, Senftenberg, Furth, Höbenbach, Krustetten

Key viticultural towns and villages:Stein, Krems, Senftenberg,
Rohrendorf, Gedersdorf and Furth

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11.3 THE KAMPTAL

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Designations of origin for Qualitätswein:
Kamptal DAC, Niederösterreich



Area under vine:
3,574 hectares



Principal grape varieties:
Grüner Veltliner and Riesling

Named after the river Kamp that runs through it, the Kamptal's principal town is Langenlois, Austria's largest wine-producing town. With numerous internationally reputed leading wineries, the Kamptal is one of the most successful wine-growing regions in the country. Culture and tourism also enjoy particular prominence here. Since the 2008 vintage, the designation Kamptal DAC has been used to label Grüner Veltliner and Riesling produced in classic-to-middleweight styles and as dense, dry Reserve wines.

The Kamp is a river, some 150 km long, which flows north to south and empties into the Danube roughly to the east of Krems. A range of different rock formations can be found in the Kamptal wine-growing region, including loess, gravel, striking crystalline intrusions and red sandstone rich in feldspars, as well as conglomerate on the famous Heiligenstein mountain. These types of rock form the basis of a colourful geological patchwork that stretches throughout the entire region, bearing testimony to the former existence of seas and volcanoes, the displacement of rivers in primeval times, and the rock dust that was blown in during the ice ages. It comes, therefore, as little surprise that the wines from the Kamptal – influenced by differences in aspect, elevation and soils – exhibit very distinctive, individual characteristics. One particular feature of the Heiligenstein mountain is the 270-million-year-old sandstone with volcanic elements, which originated from the former Permian desert. Although the German word “heilig” translates as “holy”, Heiligenstein actually gets its name from the hellish sunshine that makes for a hot, dry microclimate. The steep terraces of the mountain's southern slope – so steep that no permanent covering of loess could possibly remain – are home primarily to Riesling, which produces powerful, mineral-driven wines with extremely good ageing potential. Towards the Danube, the soil composition of the vineyards changes. The wide loess and loam terraces provide ideal growing conditions for classic, but also very dense, Grüner Veltliner. As Gebietswein (re-

gional wine) and Ortswein (“villages” wine), both Grüner Veltliner and Riesling express the regional typicity of the classic Kamptal DAC. These are fresh, dry white wines full of personality, with a pleasantly light-footed, yet compact, structure. The premium, dense Riedenwein (single-vineyard wines) and Reserves, with their substantial character and depth, express the typicity of their origins in an unmistakable way. Both red and white Pinot varieties, as well as Blauer Zweigelt, also show their strengths here, and are marketed under the “Niederösterreich” designation. In terms of climate, there is a noticeable dynamic tension in the Kamptal between the hot, Pannonian basin in the east and the cool Waldviertel to the north-west, and this touch of freshness can also be felt in the wines. The contrast between the heat of the day and the substantially lower night-time temperatures imparts great aromatic finesse and vibrant acidity to the grapes. A popular attraction for wine tourists here is the Loisium wine museum. Above ground, it offers a futuristic visitor centre together with a vinothèque of regional wines, while the mystically staged underground wine experience includes sound and light displays along the centuries-old pathways. Besides the town of Langenlois and its associated municipalities of Schiltern, Gobelsburg, Haindorf and Zöbing, this region is home to the important wine-growing village of Straß im Straßertal, as well as numerous smaller wine villages such as Etsdorf, Hadersdorf, Kammern, Lengenfeld and Schönberg.

 Geological Survey of Austria

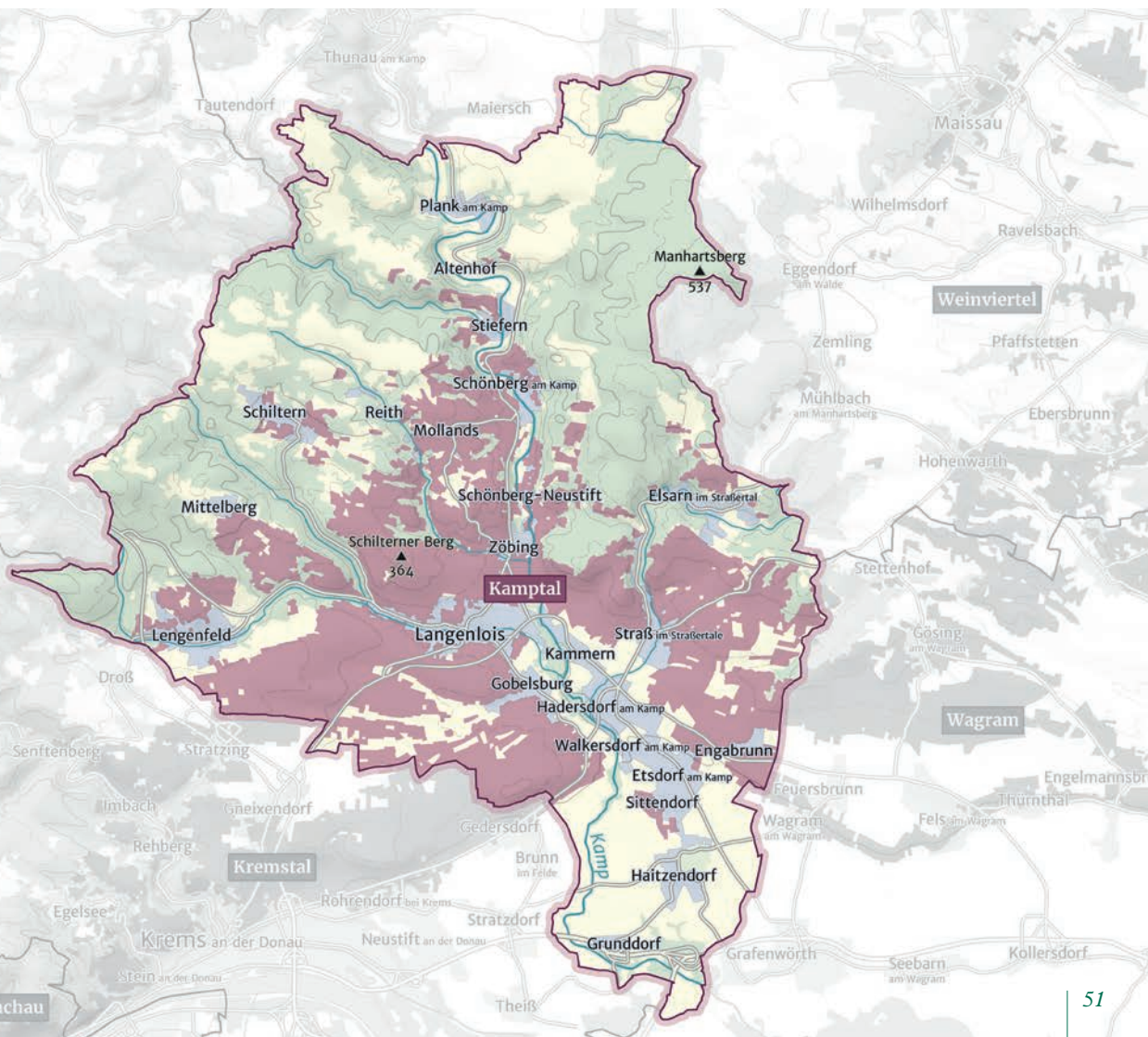
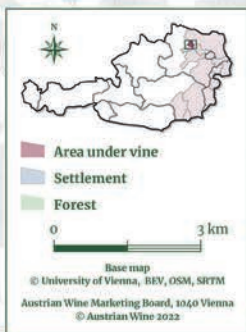
Geology

The south-facing wine-growing region comprises rocks with geological expressions from the Variscan orogeny and the Molasse zone. The Molasse zone shows evidence of the transformation from a body of water known to geologists as the Paratethys sea into a river landscape shaped by the overlapping influences of the three river systems of the Kamp, Traisen and Danube.

The north is dominated by diverse and predominantly acidic hard crystalline rocks similar to those found in the Wachau and Kremstal. A rock package, the only one of its kind in Austria, is sunk into these rocks, forming a wedge stretching north-east from the Heiligenstein mountain. This tectonic trench contains the first-cycle sediments from the formerly high mountains of the Bohemian Massif. These comprise conglomerate, sandstone, arkose (red sandstone rich in feldspars) and slate clays formed about 320–250 million years ago, mostly during a dry and hot climatic period as flash-flood sediments poured off the ancient mountains into the foreland. A special feature of the conglomerate is the rhyolite pebbles that it contains, testimony to past volcanic eruptions. Ice-age loess is also the most prevalent type of substratum in the Kamptal vineyards.

Kamptal DAC | from the 2008 vintage onwards**GRAPE VARIETIES:** Grüner Veltliner and Riesling**QUALITY LEVELS:****Gebietswein, Ortswein:** Submission for the federal inspection number from 1 January in the year following harvest**Riedenwein:** Submission for the federal inspection number from 1 March of the year following harvest**Kamptal DAC Reserve:** Submission for the federal inspection number from 1 July of the year following harvest**ALCOHOL CONTENT:****Gebietswein:** min. 11.5% abv**Ortswein:** min. 12.0% abv**Riedenwein:** min. 12.5% abv**Kamptal DAC Reserve:** min. 13.0% abv**RESIDUAL SUGAR:** dry**FLAVOUR PROFILE:****Gebietswein, Ortswein, Riedenwein:** no dominant botrytis flavours, well-balanced, with a concentration typical of the vintage indicated.**Kamptal DAC Reserve:** dense in style, pronounced regional character, well concentrated and long in the finish; delicate notes of botrytis or oak are permitted.**Key viticultural towns and villages:**Langenlois, Zöbing, Gobelsburg, Kammern,
Straß and Schönberg

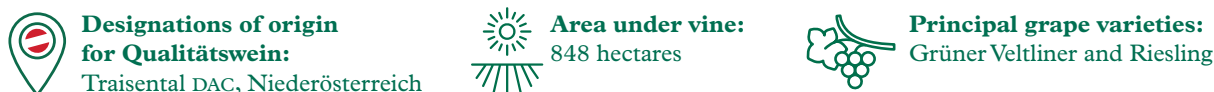
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11.4 THE TRAISENTAL



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Designations of origin for Qualitätswein:
Traisental DAC, Niederösterreich

Area under vine:
848 hectares

Principal grape varieties:
Grüner Veltliner and Riesling

The Traisental is one of the youngest wine-growing regions in Austria, having only existed in its present form since 1995. It is also one of the smallest in the country, but when it comes to the region's Grüner Veltliner, the Traisental has a commanding presence. An integral part of the small wine villages here are the traditional Buschenschank taverns, but a real step back into the past is provided by the historic towns of Traismauer and Herzogenburg. Typical fruity and spicy Grüner Veltliner and robust, mineral-driven Riesling have been marketed under the Traisental DAC designation since the 2006 vintage.

The landscape of the Traisental is defined by beautiful rolling hills and small vineyards. The banks of the crystal-clear river Traisen are lined with fertile farming land, which gradually leads up to small terraced vineyards. Traisental wines primarily have their terroir to thank for their distinctive nature as the soils are predominantly composed of calcareous sedimentary rock. These soils encourage the vines to extend their roots deeper into the ground, which lends the local wines a unique profile with a dense body and strong backbone. A mixture of eroded debris, sands and other sediments characterises the foreland of the Alpine-Carpathian mountains. The parent material of the soils in the Traisental is primarily clay, marl, sand or sandstone, gravel, conglomerate and limestone. This gives the region's wines a mineral focus, which supports the acidity and results in good longevity. Special climatic factors – Pannonian influences from the east combined with cold air from the foothills of the Alps – result in warm days and cool nights, which produces very fine aromatics and spicy finesse in the wines. More than 60% of the area under vine are dedicated to Grüner Veltliner. Therefore, the Traisental is one of Austria's regions with the highest Grüner Veltliner proportion. The region's wines can be described as fresh, fruity and spicy, with a pronounced backbone and finesse. Reserve wines with extremely high longevity and strong body from famous Rieds (vineyard sites) such as Zwirch, Berg, Alte Setzen, Hochschopf, Sonnleiten and Fuchsenrand, are highly reputed. The Traisental's second most important grape variety is Riesling, which claims roughly 6% of the area under vine. Riesling here is elegant, dense

and aromatic with distinctive mineral notes. Regionally typical wines from these two varieties have been marketed under the Traisental DAC designation since the 2006 vintage. As Ortswein ("villages" wine) or Riedenwein (single-vineyard wine), they may also be labelled with a more specific geographical designation. The remaining two thirds of the Traisental's area under vine is planted with a broad palette of varieties, from Chardonnay to Zweigelt. These are marketed under the "Niederösterreich" designation of origin. The Traisental is an attractive destination for wine lovers, hikers, cyclists and those interested in all aspects of culture. The discovery of grape seeds from the early Bronze Age confirm that this region has had a tradition of winegrowing since ancient times, well before the Romans established their methods of viticulture here. The nearby city of St. Pölten, capital of the federal state of Lower Austria, offers a diverse line-up of modern cultural events. From this southernmost point of the wine-growing region, many paths lead to idyllic wine-growing villages with their traditional *Heurige* taverns, including Statzendorf, Unterwölbling and Oberwölbling, Nußdorf, Reichersdorf, Getzersdorf, Inzersdorf, Stollhofen, Frauendorf and Gemeinlebern. The new, dynamic generation of winegrowers here are fully aware of how important Traisental DAC wines are as ambassadors of their region. These wineries make a significant contribution to promoting the unique style of their region's wine well beyond Austria's own borders. They are becoming increasingly successful in various export markets and with the international trade press.

Geology

The most prominent geological element here is the coarse, calcareous dolomitic gravel deposited by the ancient river Traisen roughly 16 million years ago. This originated from the rising Calcareous Alps, was transported here and deposited in a delta of the ancient Paratethys sea. Most of the gravel has been cemented into conglomerate and is prevalent on the top slopes on the western side of the valley. The Traisen formation, previously referred to as the "oncophora layers" is located on the right-hand side of the valley. This comprises calcareous sands containing varying degrees of silt, which have been lightly compacted in places. The sand contains traces of *Oncophora* seashell, hence the earlier name, and intercalations of conglomerate. However, these two geological elements only make up about 20% of the substratum in the vineyards. The vast majority of vines here grow on loess, which is frequently interspersed with colluvial conglomerate on the left-hand side of the valley. In the westernmost part of the wine-growing region, the crystalline substratum of the Dunkelsteiner Wald ridge crops out, revealing pale, hard granulite. Provided no loess deposits have settled on top of it, the granulite results in acidic vineyard soils.

Traisental DAC | from the 2006 vintage onwards

GRAPE VARIETIES: Grüner Veltliner and Riesling

QUALITY LEVELS:

Gebietswein (regional wine), Ortswein ("villages" wine): Submission for the federal inspection number from 1 January in the year following the harvest

Riedenwein (single-vineyard wine): Submission for the federal inspection number from 1 March in the year following the harvest

Traisental DAC Reserve: Submission for the federal inspection number from 1 July of the year following harvest

ALCOHOL CONTENT:

Gebietswein: min. 11.5% abv

Ortswein: min. 12.0% abv

Riedenwein: min. 12.5% abv

Traisental DAC Reserve: min. 13.0% abv

RESIDUAL SUGAR: dry

FLAVOUR PROFILE:

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

Traisental DAC Reserve: dense in style, pronounced regional character, well concentrated and long in the finish; delicate notes of botrytis or oak are permitted.

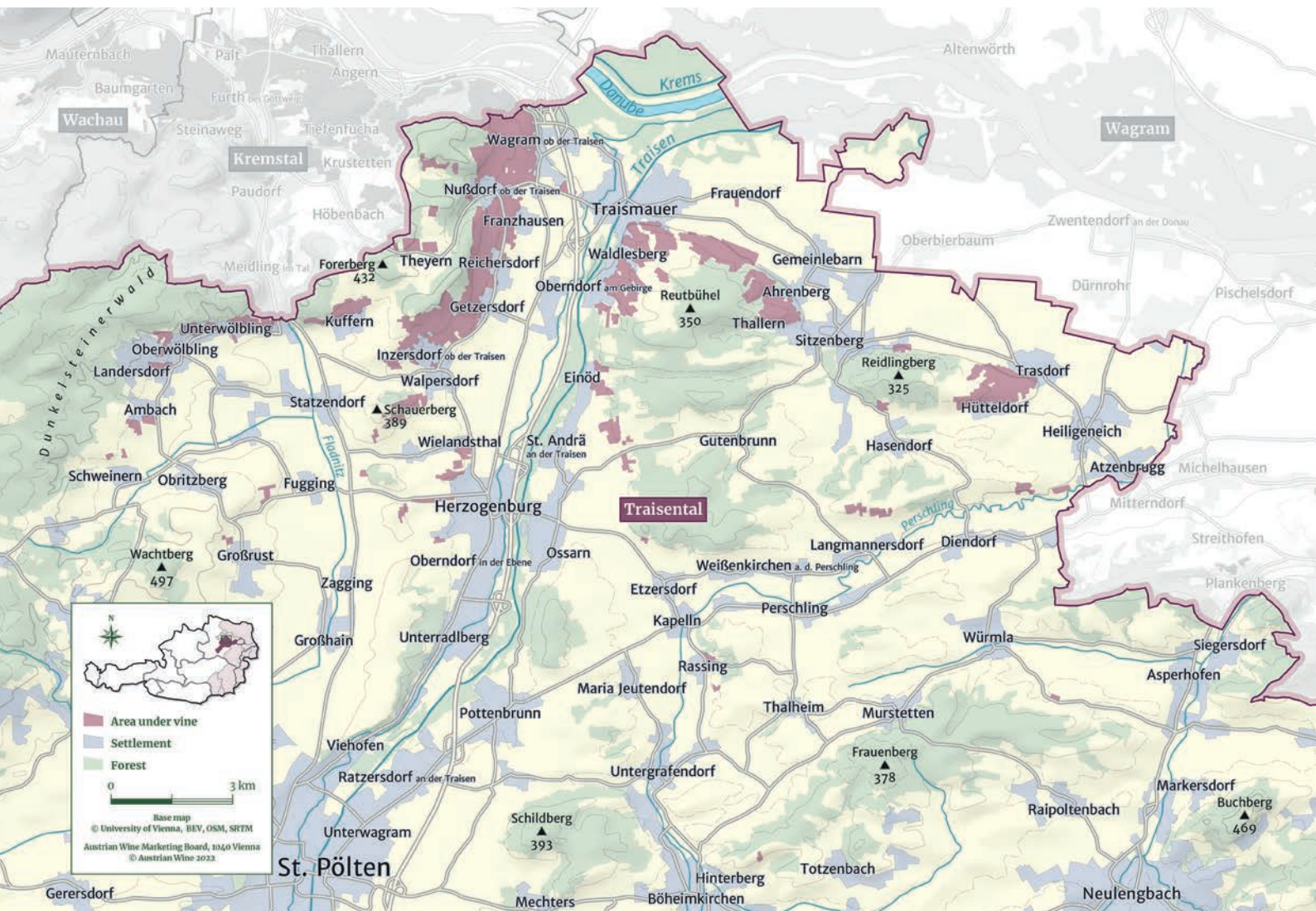
Key viticultural towns and villages:
Nussdorf, Reichersdorf, Inzersdorf,
Traismauer and Herzogenburg

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11.5 WAGRAM



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Designations of origin for Qualitätswein:
Wagram DAC, Niederösterreich



Area under vine:
2,459 hectares



Principal grape varieties:
Grüner Veltliner, Roter Veltliner and Riesling

In this region, the vineyards are divided between two distinctly different zones. The first zone, north of the Danube, lies directly to the east of the Kamptal, where the “Wagram” (a vast terrace of land) stretches eastwards around 30 km. The second zone, south of the Danube, home to the small wine villages of the Tulln Basin, as well as the historic wine-growing town of Klosterneuburg, is just a stone’s throw away from Vienna.

The natural environment in the northern part of the Wagram wine-growing region displays a uniform geological and climatic profile, which presents the best possible conditions for the vinification of rich, aromatic wines. In many vineyards, the substratum of alluvial gravels and sedimentary marine deposits (“Wagram” being derived from the word “Wogenrain”, roughly translating as “surfside”) is covered by loess, which was blown here during the ice ages and has since played a significant role in shaping the landscape. From the 2021 vintage onwards, regionally typical wines can be labelled as “Wagram DAC”. The region’s diversity is demonstrated by its Gebietswein (regional wine) and Ortswein (“villages” wine). The white wines, which are often shaped by their loess soils, are admired for their subtle spiciness. Some of Niederösterreich’s richest red wines are also produced by the leading wineries here, specifically from Zweigelt, Sankt Laurent and Blauburgunder. These wines can also be labelled “Wagram DAC” at the Gebietswein level and, in some cases, at the Ortswein level.

The top tier of the origin pyramid is represented by the region’s Riedenwein (single-vineyard wine), which is where Grüner Veltliner, Roter Veltliner and Riesling truly shine. Most notably, Grüner Veltliner matures into hearty, spicy wines that unite substance with drinkability. Wagram Riesling displays clear, intense fruit notes and good acidity. The autochthonous variety Roter Veltliner produces elegant and distinctive white wines, which have good ageing potential if yields are kept low.

However, there’s more to this region than dry wines! The sweet wine segment is well represented with Eiswein, produced in the environmentally conscious municipality of Großriedenthal and sold under the designation of origin “Niederösterreich”.

The self-assurance of successful winegrowers rubs off on the whole of Wagram and provides a motivational boost for improving quality on a broader basis, supported by tourism and the hospitality industries, which are also of key importance to the region. The villages of Feuersbrunn, Fels, Kirchberg (location of the regional vinothèque Weritas) and Großriedenthal are home to several dedicated wineries. Many years ago, these wineries were some of the region’s best-kept secrets, but this is no longer the case today!

Klosterneuburg: the crossroads of wine, fine food and culture

The wine-growing industry in and around Klosterneuburg looks back on a long, successful past – and the future looks just as bright here, too. This is the location of the *Höhere Bundeslehranstalt für Wein- und Obstbau* (Federal College for Viticulture, Oenology and Fruit Growing), the world’s first school of viticulture (founded in 1860). The college teaches the next generation about wine on an international level and conducts pioneering research. Klosterneuburg Abbey is one of the largest and oldest privately owned wineries in Austria. Other wineries in the town range from small, family-run *Heurige* taverns to large-scale Sekt producers, all just a stone’s throw away from Vienna.

 Geological Survey of Austria

Geology

Loess is predominant in the area north of the Danube. It almost completely covers the substratum, which is composed of crystalline rock, silty, clayey marine deposits from the Molasse zone, as well as terrace gravels from the glacial periods. This powdery, yellowish and invariably calcareous, dolomitic rock dust can be up to several metres deep in places here. Higher up, in the northern, hilly part of the wine-growing region, the vineyards contain sandy, gravelly soils, which lie on top of the Hollabrunn-Mistelbach formation. This formation, dating back some 10 million years, marks the former course of the river Danube. In many places, the gravels are covered by a layer of loam. The vineyards south of the Danube, contain different rocks from the Molasse zone. This changes towards the east, where the Klosterneuburg Großlage (large collective vineyard site) is located. Here, the Rieds are planted on flysch rocks that contain varying amounts of lime. Flysch is characterised by distinctive, often repeating sequences of sandstone, siltstone, claystone and marl, which can be traced back to underwater mudslides that poured into the depths of the former ocean here. Lower down, the north-east-facing slopes are covered in fine-grained loams containing varying amounts of carbonate.

Wagram DAC | from the 2021 vintage onwards

GRAPE VARIETIES:

Gebietswein: Chardonnay, Frühroter Veltliner, Pinot Gris, Grüner Veltliner, Gelber Muskateller, Roter Veltliner, Sauvignon Blanc, Traminer, Pinot Blanc, Riesling, Blauburgunder, Sankt Laurent and Zweigelt, as monovarietal wines, cuvée blends of these or Gemischter Satz (field blend)

Ortswein: Monovarietal Chardonnay, Grüner Veltliner, Roter Veltliner, Pinot Blanc, Riesling, Pinot Noir and Zweigelt – no rosé or blanc de noirs allowed

Riedenwein: Monovarietal Grüner Veltliner, Roter Veltliner and Riesling

QUALITY LEVELS:

Gebietswein: Submission for the federal inspection number from 1 December of the same year as harvest

Ortswein: Submission for the federal inspection number from 1 January in the year following harvest

Riedenwein: Submission for the federal inspection number from 1 March of the year following harvest

RESIDUAL SUGAR: dry

FLAVOUR PROFILE: White wines are not allowed to have any dominant wood notes.

PERMITTED ORIGINS FOR ORTSWEIN: Absdorf, Fels, Gösing, Thürnthal, Feuersbrunn, Wagram am Wagram, Großriedenthal, Ottenthal, Neudegg, Ameisthal, Baumgarten, Großweikersdorf, Großwiesendorf, Rupperthal, Tiefenthal, Zausenberg, Engelmansbrunn, Kirchberg, Mitterstockstall, Oberstockstall, Unterstockstall, Königsbrunn, Hippersdorf, Eggendorf, Starnwörth, Stetteldorf and Klosterneuburg.

Key viticultural towns and villages:

Feuersbrunn, Fels, Großriedenthal, Gösing, Kirchberg, Großweikersdorf and Klosterneuburg

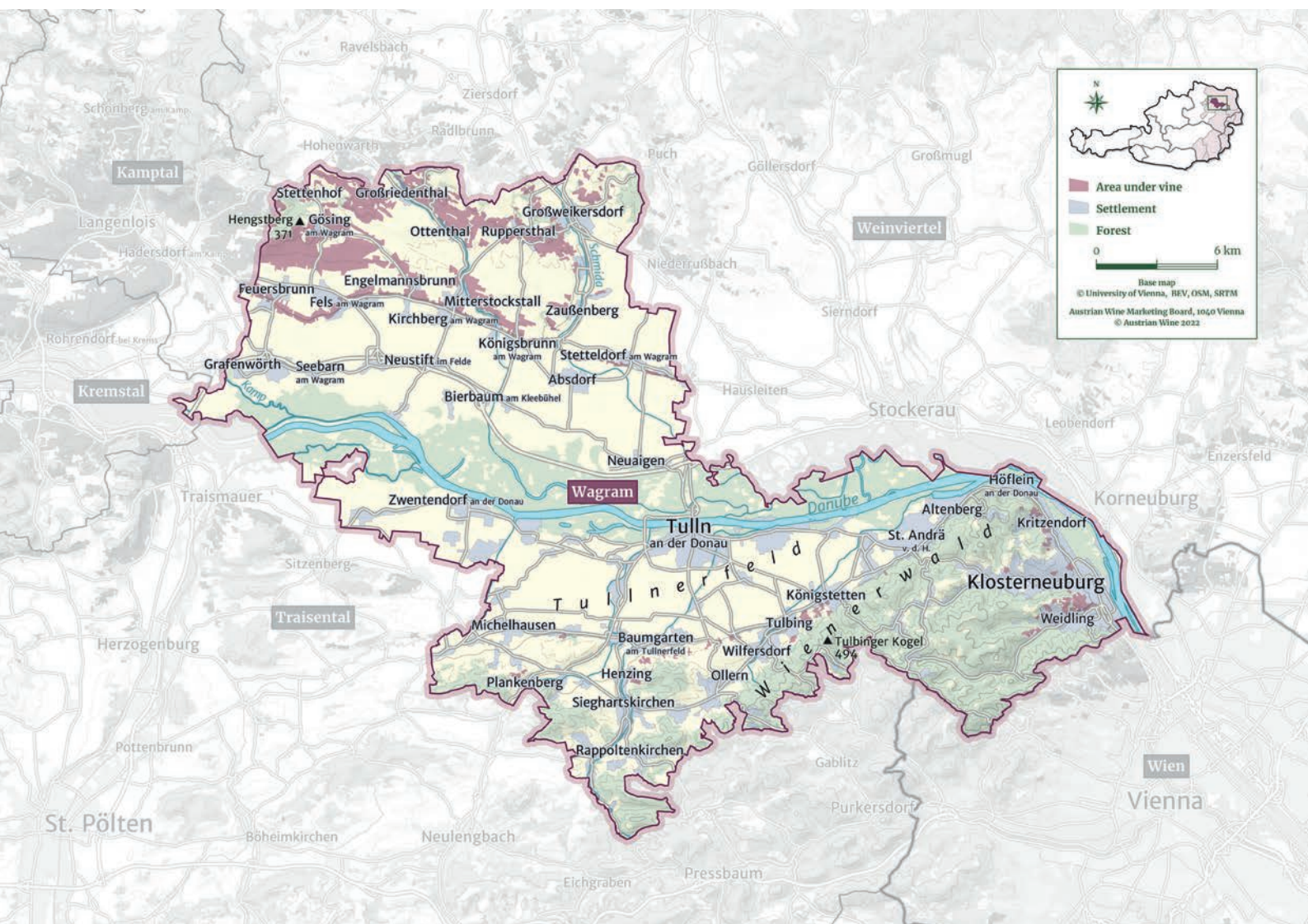
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11.6 WEINVIERTEL



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Designations of origin for Qualitätswein:
Weinviertel DAC, Niederösterreich



Area under vine:
13,911 hectares



Principal grape varieties:
Grüner Veltliner

The Weinviertel may be a familiar name to all Austrian wine lovers, but awareness of Lower Austria's largest wine-growing region is also growing internationally – the region covers an approximately 14,000 hectares and produces a substantial variety of wines. The main driver behind this success is Grüner Veltliner, especially in the form of Weinviertel DAC and Weinviertel DAC Reserve or Große Reserve, which express the full extent of their regional typicity.

Austria's largest specific wine-growing region extends from the river Danube in the south to the Czech border in the north, and from the Manhartsberg ridge in the west to the Slovakian border in the east. The Weinviertel is anything but one homogeneous region. Due to a combination of various factors – especially climatic influences and geological conditions – the region can be subdivided into three different sections. As a result, the flagship Grüner Veltliner is joined by a handsome fleet of other grape varieties also grown here. Wine lovers visiting the western Weinviertel should definitely pay a call to two viticultural enclaves which are located in the countryside around Retz. Extensive cellar complexes lie beneath the Old Town in Retz, serving as a clear reminder of the historical importance of the wine trade. Here, the dry microclimate has always favoured red wine production. In the Pulkau valley around the towns of Jetzelsdorf and Haugsdorf, and in the elongated Mailberg basin, fruity Zweigelt and Blauer Portugieser flourish. A highlight for white wine lovers is another viticultural enclave around Rösschitz, whose granite soils and primary rock enable Grüner Veltliner and Riesling to develop a remarkable finesse. Winegrowers in the north-eastern part of the Weinviertel around Poysdorf mainly produce spicy Grüner Veltliner, along with fresh Welschriesling and rich Pinot whites. The limestone cliffs of Staatz and Falkenstein mark the Weinviertel's northern border with Moravia, creating excellent conditions for fruity, mineral wines. The villages of Herrnbaumgarten and Schrattenberg, located in a basin north of Poysdorf, are predestined for producing expressive red wines. Also worthy of note for classic

Weinviertel DAC wines is the wine-growing municipality of Wolkersdorf, just north of Vienna, as well as the hillsides of the Bisamberg, which produces notable piquant Rieslings. Further to the south-east, on the edge of the Marchfeld plain, between Auersthal and Mannersdorf, the influence of the Pannonian climate zone manifests itself clearly. This, combined with the microclimate along the Morava river, creates perfect conditions for growing somewhat more rounded Grüner Veltliner, Riesling and Pinot, as well as the aromatic Traminer grape – the spectrum of which spans right up to the top levels of Prädikatwein. Despite this diversity, Grüner Veltliner still remains the flagship variety in the Weinviertel. Planted on more than 7,000 hectares here, this represents half of Austria's stock of the vine, as well as nearly half of the entire world's! Even though soils vary within the Weinviertel and wine villages are a significant distance apart, all the Veltliner from this wine-growing region is recognised by its characteristic “pepperness”. Notes of green and white pepper – and even black pepper in more mature wines – combine with a fruity bouquet and fresh acidity. This characteristic trio has defined the parameters of the regionally typical Weinviertel DAC since the 2002 vintage – the first protected designation of origin for wine in Austria. Since the 2009 vintage, the fresh Klassik has been joined by the dense, full-bodied Weinviertel DAC Reserve. The “Große Reserve” designation was first permitted in 2020 and applies to wines that fulfil all the conditions of a Reserve wine and have been left to mature over a longer period of time.

 Geological Survey of Austria

Geology

At the edge of the Waldviertel, vines grow on acidic granite soils of the Moravicum zone, which has been weathered down to a quartz-rich sand. To the east, there are two basins formed from unconsolidated rocks. These basins are separated by the ridge of the Leiser Berge and the pale, hard limestone cliffs of the Waschberg zone. The central part of the Weinviertel also includes flysch with calcareous sandstone 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 lies the Molasse zone, comprising sands, gravels and clayey silts. Two distinctive features of this zone are the diatomaceous horizons and the wide gravelly ridge formed by the ancient Danube. The area to the east of the Waschberg zone is part of the Vienna Basin, and also predominantly comprises loose, mostly calcareous rocks such as gravels, sands and clayey silts. Solid limestone and calcareous sandstone crop out in a few places inside the two basins. More than half of the vineyards here lie on loess, which is rock dust that settled here during the ice ages. Loess built up on top of ancient rocks in layers of varying thickness, providing lime-rich soils on top of an acidic substratum.

Weinviertel DAC | Weinviertel DAC from the 2002 vintage onwards; Weinviertel DAC Reserve from the 2009 vintage onwards; Weinviertel DAC Große Reserve from the 2020 vintage onwards

GRAPE VARIETY: Grüner Veltliner

QUALITY LEVELS:

Weinviertel DAC: Submission for the federal inspection number from 1 January of the year following harvest.

Weinviertel DAC Reserve: Submission for the federal inspection number from 15 March of the year following harvest

Weinviertel DAC Große Reserve: Submission for the federal inspection number from 1 November of the year following harvest

ALCOHOL CONTENT:

Weinviertel DAC: min. 12.0% abv

Weinviertel DAC Reserve and Große Reserve: min. 13.0 % abv

RESIDUAL SUGAR:

Weinviertel DAC: max. 6 g/l

Weinviertel DAC Reserve & Große Reserve: trocken

FLAVOUR PROFILE:

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

Weinviertel DAC Reserve & Große Reserve: dry, dense, spicy; subtle notes of botrytis or oak are allowed

Key viticultural towns and villages:
 Röschitz, Retz, Haugsdorf, Falkenstein,
 Poysdorf, Herrnbaumgarten, Wolkersdorf
 and Mannersdorf

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11.7 CARNUNTUM



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**Designations of origin for Qualitätswein:**

Carnuntum DAC, Niederösterreich

**Area under vine:**

832 hectares

**Principal grape varieties:**

Chardonnay, Weißburgunder, Grüner Veltliner, Zweigelt and Blaufränkisch

For many years now, archaeologists have been digging up evidence of ancient Roman culture from Carnuntum's soils. While the ground is indeed rich in history, the region's vineyards provide modern-day treasures, particularly in the form of regionally typical red wines produced from Zweigelt and Blaufränkisch. Likewise, Chardonnay, Pinot Blanc and Grüner Veltliner also deliver white DAC wines of impressive character.

The Carnuntum wine-growing region stretches eastward from Vienna to Austria's border with Slovakia. The vineyards extend south of the Danube across three hilly areas: the Leitha Range, the Arbesthaler Hills and the Hainburg Mountains. Named after the Roman military installation and the administrative city that grew around it, Carnuntum offers ideal conditions for viticulture with its heavy loam and loess soils, as well as some sandy, gravelly vineyards.

The Pannonian climate with its hot summers and cold winters, together with the nearby river Danube and the temperature-regulating Lake Neusiedl, helps to create a harmonious microclimate that enables grapes to reach full ripeness. The young generation of winegrowers were quick to recognise this potential and use it as leverage to lead the region to excellence – especially with regard to attractive red wines that combine fruitiness and elegance. These wines are modern in style, yet still individual and true to their origins. In 2019, Carnuntum was finally able to establish its DAC status. Consequently, only wines that express typicity of origin may be labelled with the name of the wine-growing region. Carnuntum has also adopted the three-tier origin pyramid of Gebietswein (regional wine), Ortswein (“villages” wine) and Riedenwein (single-vineyard wine). Zweigelt and Blaufränkisch (the latter focussed around the Spitzerberg in the east) distinguish themselves particularly amongst the red wine varieties. Cuvée blends may contain up to a third of other red Qualitätswein grape varieties, such as Sankt Laurent, Cabernet Sauvignon

or Merlot. The Carnuntum DAC designation also includes well-structured and powerful white wines: Chardonnay, Pinot Blanc and Grüner Veltliner are permitted as regionally typical monovarietal wines. As with red DAC wines, white cuvée blends may also contain up to a third of other white Qualitätswein grape varieties.

Any wines that do not correspond to the Carnuntum DAC profile of regionally typical wines are allowed to be marketed under the “Niederösterreich” designation of origin. The region's strategic direction with respect to tourism is every bit as progressive as their wines, and this proves to be an essential factor in promoting wine sales. Nearby highlights include the gloriously restored Marchfeld palaces, the interactive Carnuntum Archaeological Park and the Danube-Auen National Park, not to mention the Slovakian capital of Bratislava, which is a great opportunity to acquaint visitors to the region with the splendour of Carnuntum wines.

Wine villages such as Göttlesbrunn, Höflein and Prellenkirchen – also known for their many cosy *Buschenschank* taverns – have always been attractive destinations for day-trippers, especially because of their proximity to Vienna. Carnuntum's gastronomic scene is also becoming increasingly popular. Regionally typical wines are always at the top of wine lists here as they are an excellent pairing for the local cuisine.

 Geological Survey of Austria

Geology

Between the Leitha Range and the Hainburg Mountains, vineyards lie on deposits from the Paratethys sea and Lake Pannon, while vines on the Arbesthaler Hills and around Prellenkirchen are rooted in ice-age terrace gravels from the former valley floors of the Danube. The sedimentary deposits from the former sea and lake primarily consist of loose, sandy and marly or silty and clayey sedimentary deposits containing various levels of carbonate, although these sediments can occasionally be gravelly. The deposits of the Danube terraces are sandy, quartz-rich gravels. All these sediments are covered extensively by calcareous, dolomitic, silty loess or slightly more clayey, frequently decalcified loess and loam. The Leitha limestone on the edge of the Leitha Range was formed about 16 million years ago as it was deposited on the shores of the sea in the Vienna Basin. Vineyards near Hof and on the Ungerberg lie on this Leitha limestone. The deepest, innermost section of the Hainburg Mountains is formed from a type of granite, which penetrated the existing gneiss and today forms the substratum of the mountainside vineyards of Berg. The granite is covered by calcareous, dolomitic carbonate rocks from the Mesozoic, which form the rock faces above Hundsheim and the peak of the Spitzerberg.

Carnuntum DAC

GRAPE VARIETIES:

White: Chardonnay, Pinot Blanc and Grüner Veltliner (cuvée blends must contain a minimum of 2/3 of these varieties, and the rest from other approved Qualitätswein grape varieties)

Red: Zweigelt and Blaufränkisch (cuvée blends must contain a minimum of 2/3 of these varieties, and the rest from other approved Qualitätswein grape varieties)

QUALITY LEVELS:

Gebietswein

Ortswein: Submission for the federal inspection number for white wines from 15 March of the year following harvest, for red wines from 1 November of the year following harvest

Riedenwein: Submission for the federal inspection number for white wines from 15 March of the year following the harvest, for red wines from 1 November of the year following harvest

ALCOHOL CONTENT:

Rotwein: min. 12.0% abv

RESIDUAL SUGAR:

dry

PERMITTED ORIGINS FOR ORTSWEIN (MUNICIPALITIES REGROUPING SEVERAL VILLAGES):

Göttlesbrunn, Hainburg, Höflein, Petronell-Carnuntum, Prellenkirchen, Stixneusiedl

Key viticultural towns and villages:

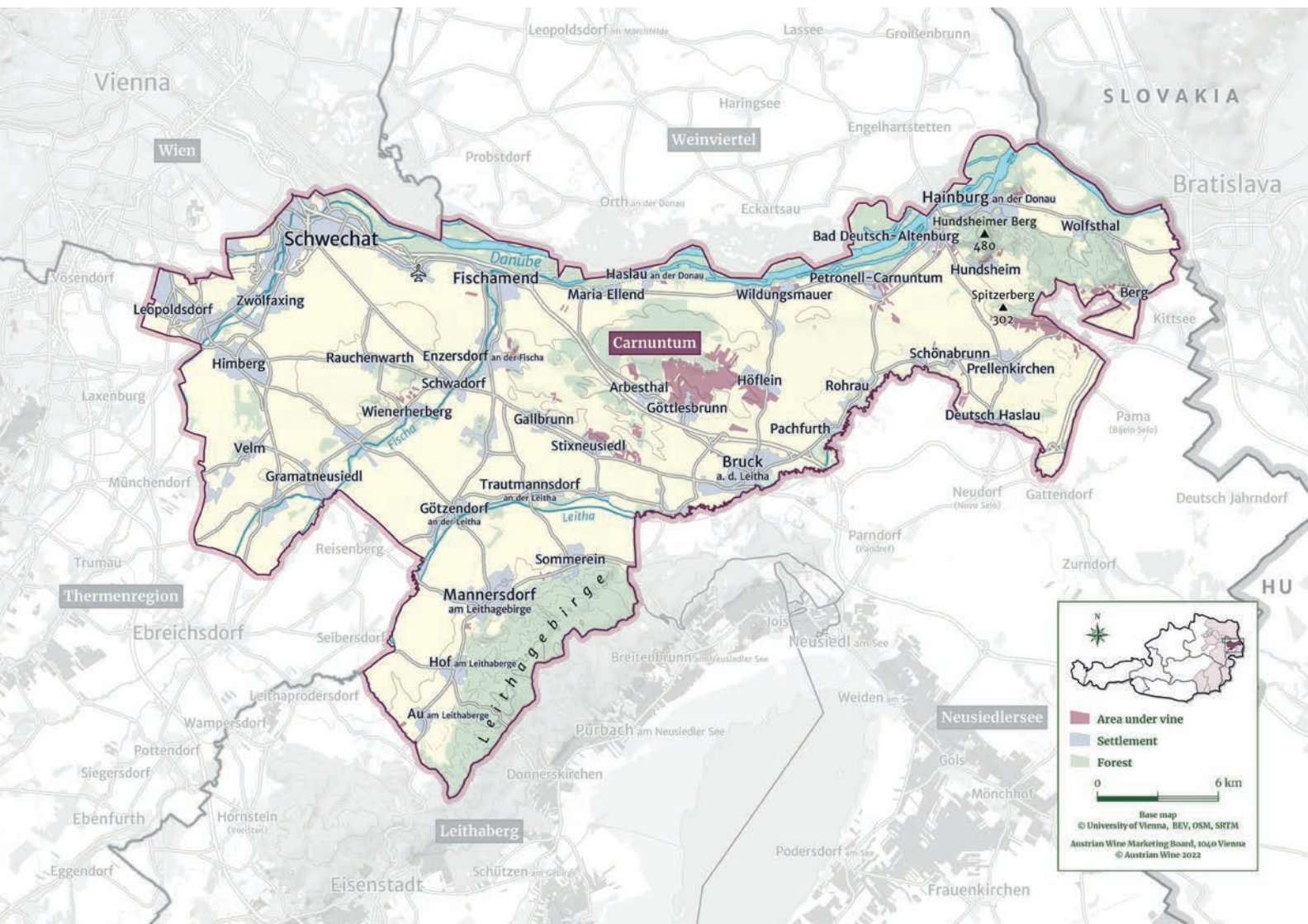
Göttlesbrunn, Arbesthal, Höflein,
Petronell and Prellenkirchen

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11.8 THERMENREGION



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**Designations of origin for Qualitätswein:**

Thermenregion DAC, Niederösterreich

**Area under vine:**
1,872 hectares**Principal grape varieties:**

Zierfandler, Rotgipfler, Weißburgunder, Chardonnay, Sankt Laurent, Pinot Noir

Roughly 2,000 hectares of vines line the hillsides of the Wienerwald (Vienna Woods), stretching from the outskirts of Vienna along a ridge containing the Anninger mountain, the highest elevation south of Baden. Even today, white wine is prominent in the north of the region around Gumpoldskirchen, with a special focus on the autochthonous varieties Zierfandler (also known as Spätrot) and Rotgipfler. In the south of the region, red wine predominates with the varieties Sankt Laurent and Pinot Noir. As from 2023, “Thermenregion DAC” can be applied to the region’s red and white wines displaying regional typicity.*

The cultivation of grapevines in this climatically favourable region south of Vienna reaches back more than 2000 years. Roman legionnaires stationed in Carnuntum and Vindobona introduced vines from their homeland and brought the technical expertise of viticulture to Pannonia. The name Thermenregion refers to the sulphurous hot springs at Baden. In the Middle Ages, viticulture experienced a veritable heyday here under the guidance of the Cistercian monks. Both the arrangement of the vineyards and the character of surrounding villages clearly shows the influence of the original house of the Cistercian order, Cîteaux Abbey in Burgundy. The Cistercian viticulture experts immediately recognised the value of this extraordinary terroir. The vines here benefit from the Pannonian climate with hot summers and dry autumns, not to mention 1800 hours of sunshine per year. Constant air currents enable the grapes to dry quickly following dew or rainfall in autumn. Soils are predominantly loamy here, composed of fine-grained sedimentary deposits. A high proportion of coarse particles is common, originating from cemented or loose gravel and sands containing a high amount of lime and substantial remnants of shells, snails and other marine life. Debris deposits at the bottom of the hillsides facilitate drainage and help warm the vineyards. The Steinfeld plain is characterised by meagre gravel soils, providing excellent conditions for growing red grape varieties. Those who want to discover the typical gems of the Thermenregion will be happy exploring the Thermenregion DAC wines.

Like in many other DAC regions, these wines have a protected designation of origin and are classified into three tiers: Gebietswein (regional wines) – both red and white – reflect the traditional diversity of grape varieties. These include Blauer Portugieser (formerly known as Vöslauer), Zweigelt and Neuburger, alongside other grapes from the Pinot family.

Ortsweine (“villages” wines) from well-known municipalities such as Perchtoldsdorf, Gumpoldskirchen, Tattendorf and Wiener Neustadt are produced from a narrower range of grapes. In addition to dry wines, sweet Auslese, Beerenauslese and Trockenbeerenauslese are also permitted.

Riedenweine (single-vineyard wines) are at the top of the pyramid of origin and produced from the region’s finest varieties: Rotgipfler, Zierfandler (Spätrot), Pinot Blanc and Chardonnay, as well as Pinot Noir and St. Laurent.

Here, nature and culture collaborate to enable a diverse choice of leisure activities, including a visit to Freigut Thallern – belonging to the Cistercian Heiligenkreuz Abbey, one of the oldest wine estates in Austria – an excursion to the cultural centre and spa town of Baden with its theatre, operetta and wellness centres, as well as trips along the region’s wine route. The latter offers visitors a large number of enticing *Heurige* wine taverns, as well as the chance to hike through the vineyards along the Vienna Mountain Spring Water Main.



Geological Survey of Austria

Geology

The Thermenregion wine-growing region extends along the eastern edge of the Calcareous Alps up to the Vienna Basin. However, only a small proportion of the vineyards lie directly on solid limestone and dolomite, or on the sandstone and conglomerate of the Gosau Group. Most of the vines are rooted in sedimentary deposits from the former sea and Lake Pannon in the Vienna Basin, or on alluvial gravel from the ice ages on the Steinfeld plain. The rim of the Vienna Basin is dominated by sands, gravel, sandstone, conglomerate and breccias, which are composed of rock material from the Calcareous Alps and flysch, brought here by rivers from the rising Alps. These are home to several famous fossil sites, such as the Gainfarn sands, in which shells, snails, corals and an entire 14-million-year-old manatee have been found. Towards the inside of the basin, many vineyards lie on fine-grained clays, marls, scree or colluvium, which have been covered with loamy soils, often containing a high proportion of lime. In the far south-east, on the other side of the Vienna Basin, some vineyards lie on crystalline slates and carbonates from the Austroalpine nappes, which rise here in the Rosalia Mountains.

* Forecast only. At the time of going to press, the Thermenregion DAC regulation was in the final phase of parliamentary implementation.

Thermenregion DAC | from the 2023 vintage onwards



REBSORTEN :

Gebietswein: Rotgipfler, Zierfandler, Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, Pinot Noir, St. Laurent, Blauer Portugieser, Zweigelt; monovarietal, or as a cuvée blend or gemischter Satz; no rosé

Ortswein: Rotgipfler, Zierfandler, Pinot Blanc, Pinot Gris, Chardonnay, Pinot Noir, St. Laurent, Zweigelt; monovarietal, or as a cuvée blend; no rosé

Riedenwein: Rotgipfler, Zierfandler, Pinot Blanc, Chardonnay, Pinot Noir, St. Laurent; monovarietal, or as a cuvée blend

CATEGORIES :

Gebietswein: N/A

Ortswein: Submission for the federal inspection number from 1 March (dry wines) and 1 May (sweet wines) in the year following the harvest

Riedenwein (single-vineyard wine): Submission for the federal inspection number from 1 July in the year following the harvest

ALCOHOL :

Gebietswein: at least 12 % vol.

Ortswein and Riedenwein: at least 12.5 % vol.

RESIDUAL SUGAR :

Gebietswein : dry

Ortswein : dry or vinified as an Auslese, Beerenauslese or Trockenbeerenauslese

Riedenwein : white : dry; red : max. 4 g/l

FLAVOUR PROFILE : **Gebietswein:** The wine is not allowed to have a dominant woody note

VINIFICATION :

Gebietswein: N/A

Ortswein and Riedenwein: Enrichment of the wine using grapes from the wine-growing municipality of Gumpoldskirchen, which borders on several municipalities, is not permitted

MAXIMUM YIELD PER HECTARE :

Gebietswein and Ortswein: N/A

Riedenwein: max. 6,000 kg/ha or max. 4,500 l/ha

PERMITTED ORIGINS FOR ORTSWEIN:

Perchtoldsdorf, Gumpoldskirchen, Tattendorf, Wiener Neustadt, Bad Vöslau, Bad Fischau-Brunn, Baden, Berndorf, Eggendorf, Enzesfeld-Lindabrunn, Hölles, Katzelsdorf, Kottlingbrunn, Leobersdorf, Lichtenwörth, Münchendorf, Reisenberg, Pottendorf, Sollenau, Soof, Weikersdorf and Wiener Neudorf

Key viticultural towns and villages:

Gumpoldskirchen, Perchtoldsdorf, Tattendorf, Wiener Neustadt, Baden, Soof, Bad Vöslau

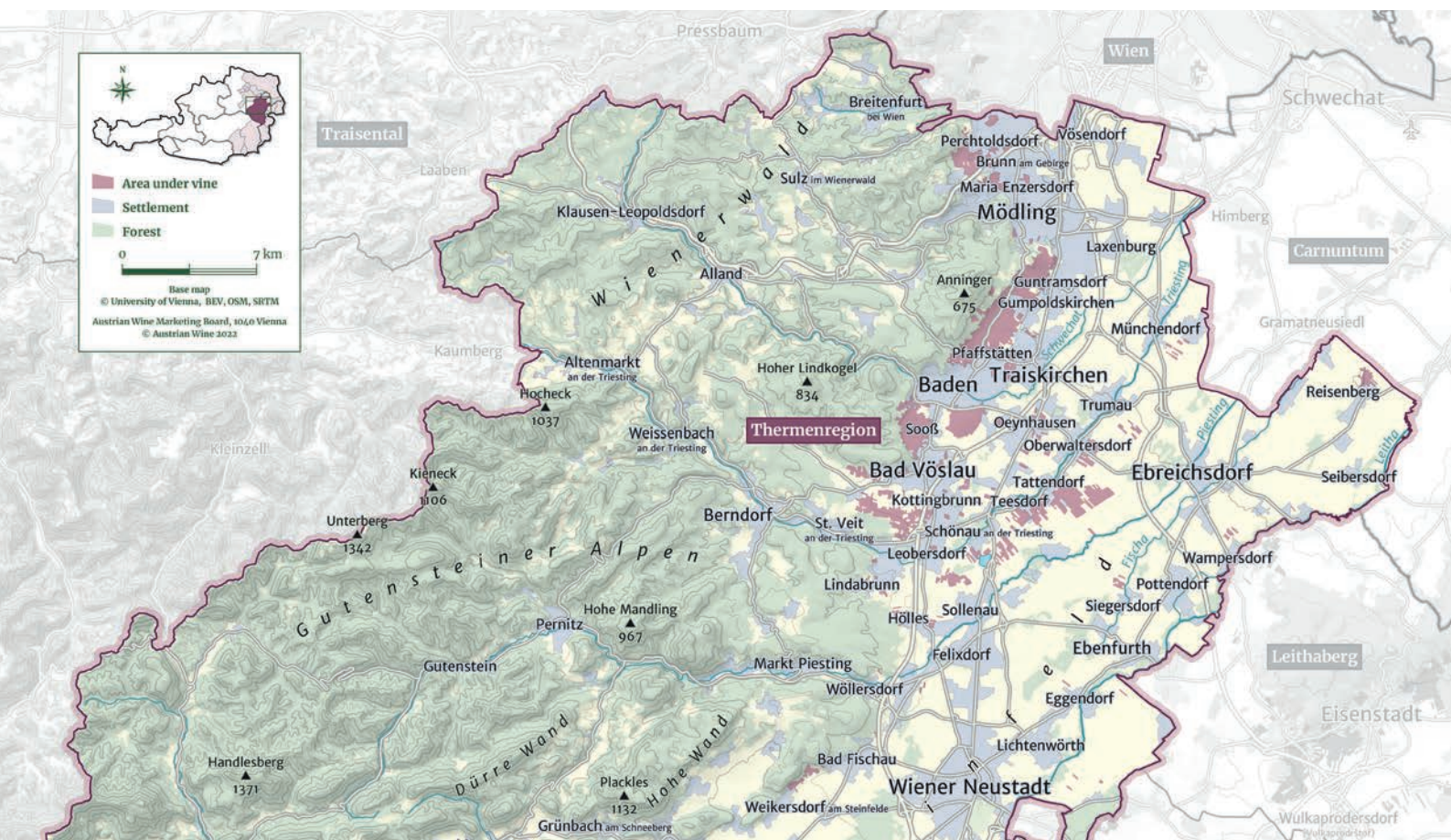
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12. BURGENLAND



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Designations of origin for Qualitätswein:

Neusiedlersee DAC, Leithaberg DAC, Ruster Ausbruch DAC, Rosalia DAC, Mittelburgenland DAC, Eisenberg DAC and Burgenland



Area under vine:
11,772 hectares

Burgenland, the easternmost of Austria's federal states, is influenced by the hot, continental Pannonian climate and produces the most opulent and authoritative red wines in Austria, along with complex whites and extraordinarily fine sweet wines. In terms of natural conditions, the regional particularities of Burgenland should not be underestimated.

All the way in the south, the Eisenberg, with its unique soils and light influence of the Styrian climate, offers the best possible conditions for Blaufränkisch grapes, which produce red wines with the finest minerality and incomparable elegance. The Ruster Ausbruch is also one of the most famous sweet wines – in the world and an integral part of the regional viticultural identity. The heavy loam soils of Mittelburgenland and the Rosalia region impart a particular depth of fruit and length on the palate to Blaufränkisch wines, while in the hilly areas west of Lake Neusiedl, this is sometimes enhanced with distinct mineral notes and perceptible tannins.

With its limestone and slate soils, the eastern slope of the Leitha Range provides a unique terroir for complex white wines – particularly for Pinot Blanc and Chardonnay, but also for Grüner Veltliner – as well as for reds produced from Blaufränkisch. Fine Prädikatswein, such as the legendary Ruster Ausbruch, completes the trinity of wines that demonstrates Burgenland's viticultural expertise.

To the east of Lake Neusiedl, Blauer Zweigelt prevails, producing powerful, juicy reds – although Blaufränkisch and Sankt Laurent also manage to yield outstanding results. The Seewinkel region to the south, with its special microclimate, belongs to one of the

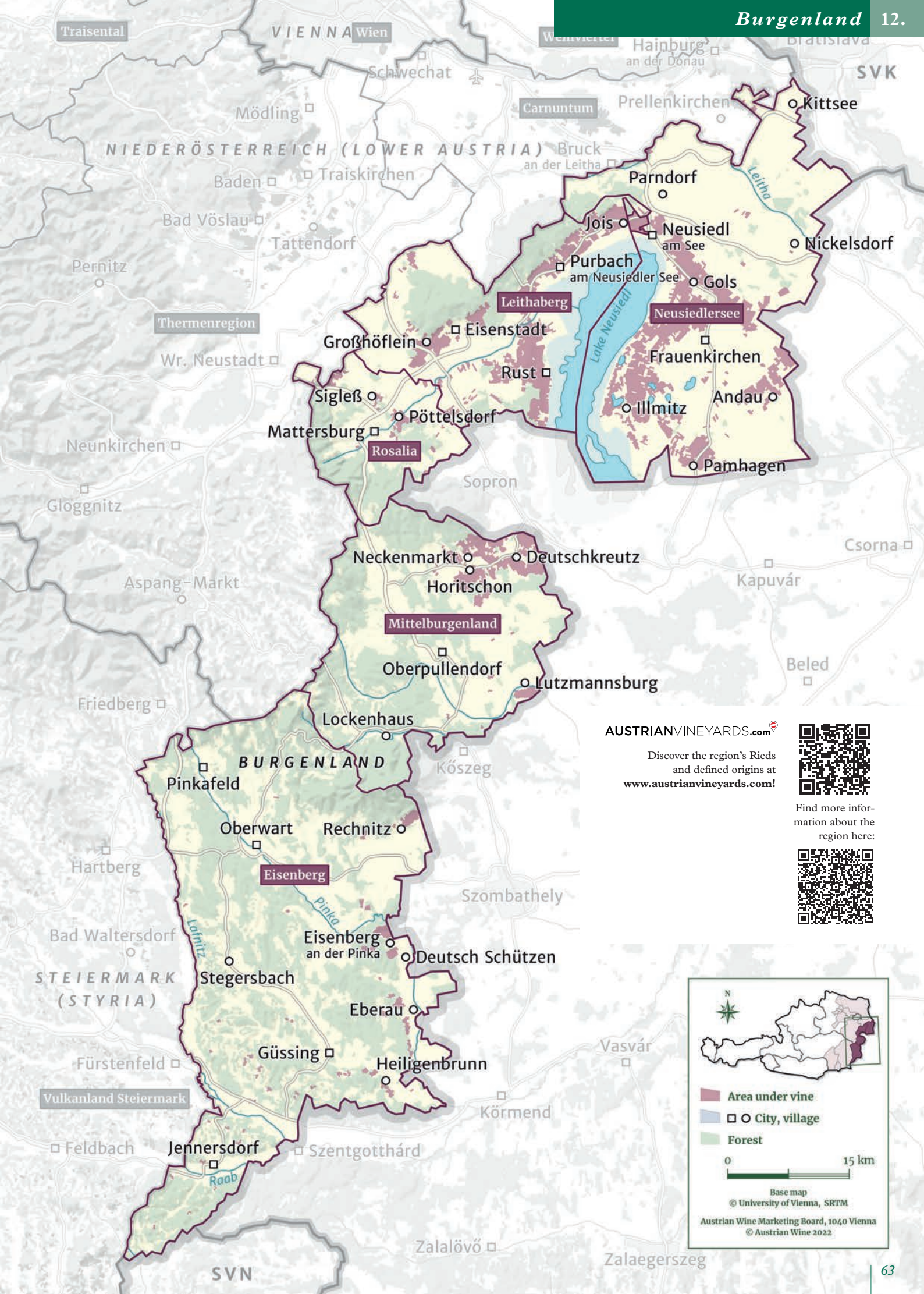
world's few true bastions of sweet wine. Here, the high humidity – resulting from the presence of numerous small lakes, or “Zicklacken” – encourages the onset of *Botrytis cinerea* (noble rot). This enables the regular production of premium Beerenauslese and Trockenbeerenauslese wines here. Welschriesling attains exceptional levels of expressiveness in this style, as do other grape varieties like Chardonnay, Scheurebe and Traminer.

One of the most remarkable aspects of the wine industry in Burgenland has been the pioneering approach of the winegrowers, which has also enabled wines produced from international varieties, as well as powerful red cuvée blends, to achieve the highest level of recognition in recent years.

Following the release of Burgenland's first regionally typical wine (Mittelburgenland DAC, with the 2005 vintage), other regions have also achieved DAC recognition: Leithaberg DAC, Eisenberg DAC and Neusiedlersee DAC. Since then, the former Großlage (large collective vineyard site) of Rosalia was awarded its own DAC in 2018, together with the Ruster Ausbruch DAC in 2020, making Burgenland's DAC family finally complete.

Geology

Burgenland is made up of the Styrian and Pannonian Basins, the Austroalpine nappes and the Penninic zone. The Austroalpine nappes consist of several strata of rock with the bottom level of the Penninic zone cropping out in tectonic windows. Sedimentary deposits from the Quaternary are particularly widespread in the north of the region. Coarse-grained sandy gravels with varying carbonate content, originating from the courses of the former Danube, represent more than 60% of the soils here. The Seewinkel gravels in particular are found in about one third of all vineyards in the region. Seewinkel gravels are only covered by fine sediments in a few places, while a loamy, often lime-deficient top layer can be found extensively covering the older terraces. A good third of the region's vineyards are located on the basin's sedimentary deposits from the Neogene. These vary greatly in composition, in terms of grain size, carbon content and degree of consolidation. They range from clays (which are sometimes silty and sometimes almost pure and non-calcareous) in Mittelburgenland, to hard Leitha limestone. Although there is only a small proportion of vineyards that lie on hard rock, these rocks are very diverse and include dolomite and limestone, limestone schist, clayey schist and mica schist, along with different forms of gneiss, amphibolite and serpentinite.



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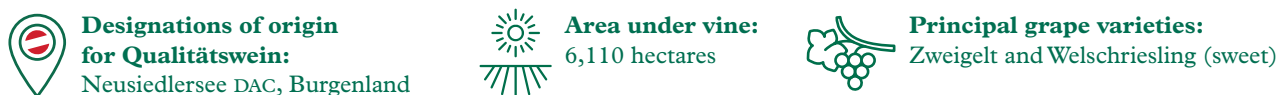
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12.1 NEUSIEDLERSEE



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Designations of origin for Qualitätswein:
Neusiedlersee DAC, Burgenland

Area under vine:
6,110 hectares

Principal grape varieties:
Zweigelt and Welschriesling (sweet)

Austria's Neusiedlersee wine-growing region, situated to the east of Lake Neusiedl, stretches from the hills and the wine capital of Gols, over the flat Heideboden, and down to the melancholic Seewinkel area. The vineyards on the banks of Lake Neusiedl – a shallow steppe lake – are home to a wealth of different grape varieties. The Neusiedlersee DAC has been recognised since the 2012 vintage and is synonymous with fruity, harmonious red Zweigelt wines that reflect the region's climate and soil. This designation of origin also includes a Reserve category.

The Neusiedlersee DAC region encompasses the political district of Neusiedl am See, with the exception of the municipalities of Winden and Jois. It extends from the area north of Lake Neusiedl and round the eastern side of the lake, and has approximately 6,000 ha under vine – 1,500 ha of which are planted with Austria's most widespread red wine variety, Zweigelt. This makes it the most expansive region with wines of protected origin in all of Burgenland. The terroir is characterised by sandy, loamy soils with varying proportions of gravel. Lime-rich gravel soils can also be found here, as well as lime-deficient pure gravel soils, ranging across the spectrum to salty and light, sandy soils. The wine-growing region sits right at the heart of the Pannonian climate zone and is characterised by hot, dry summers with moderate rainfall and cold winters with little snow. Lake Neusiedl, the largest steppe lake in Central Europe, has an important influence on the microclimate. In summer, the large expanse of water heats up during the day and slowly releases the stored warmth into the surrounding area at night. The slight nocturnal reduction in temperature promotes the development of cool fruit notes and maintains the necessary acidity that gives this wine its distinct character.

The dry Neusiedlersee DAC wines produced from Zweigelt are fruity, spicy and harmonious, featuring the characteristic aroma of heart cherries on the nose, with fine, underlying notes of dark berries and subtle herbs. Zweigelt is expressed in a multi-faceted, dense style in the red Neusiedlersee DAC Reserve wines, which display a clear aromatic spectrum ranging from black cherry and

blackberry to elderberry. This fruit is complemented by notes of spice and mineral tones. These wines are only released to the market after maturing for more than a year, and they offer great storage potential. The DAC wines that express typicity of origin here also include the region's world-famous Prädikatswein: Spätlese and Auslese wines at the Neusiedlersee DAC level, as well as Beerenauslese and Trockenbeerenauslese as Neusiedlersee DAC Reserve wines. Particularly in the vineyards between the numerous small salt-water lakes, or "Zicklacken", in the south of the Seewinkel region, high humidity and autumn fogs favour the onset of the desired noble rot (*Botrytis cinerea*), which enables the production of nobly sweet Neusiedlersee DAC Reserve, specifically from Welschriesling. These specialist wines have made a significant contribution to raising awareness of the Seewinkel region throughout the world. The Burgenland designation of origin encompasses red wines of international stature produced from other varieties of grape, such as Blaufränkisch, Sankt Laurent and Pinot Noir – either monovarietal or as a cuvée blend. Well-balanced white wines with an attractive body are also marketed under this designation of origin. Besides Welschriesling, key grapes here include Pinot Blanc and Chardonnay, as well as several aromatic varieties. To counterbalance the fine food and wine on offer in this region, visitors can partake in various activities, such as cycling, horse-riding and water sports. Schloss Halbturn presents a range of cultural highlights throughout the year with its annual programme of exhibitions and concerts.

 Geological Survey of Austria

Geology

The wine-growing region of Neusiedlersee is characterised by the nearly flat gravel terrain of the Seewinkel region and the Parndorf Plain. The latter is formed from several levels of valley floors of the Danube dating back to the Pleistocene, which get progressively lower and more recent towards the south-east. The gravels are silty and sandy, rich in quartz, have a low carbonate (limestone, dolomite) content and are invariably covered with loam. The basement of the gravel is composed of fine sedimentary deposits from Lake Pannon, which can either be calcareous and dolomitic, or silty and clayey – or sometimes even sandy. It is these deposits that form the soils of the vineyards on the north-west to south-east-facing hillside that descends from the plain to the lake. The Seewinkel gravels are also rich in quartz, but they contain a significant proportion of carbonates (limestone, dolomite), are less weathered and only overlain in a few places by fine-grained, mainly calcareous sedimentary deposits.

Neusiedlersee DAC | from the 2011 vintage onwards

The region encompasses the political district of Neusiedl am See, with the exception of the municipalities of Winden and Jois.

GRAPE VARIETIES:

Neusiedlersee DAC: dry: Zweigelt; fruity sweet: all white wine varieties approved for the production of Qualitätswein

Neusiedlersee DAC Reserve: dry: Zweigelt; nobly sweet: all white wine varieties approved for the production of Qualitätswein

QUALITY LEVELS:

Neusiedlersee DAC: Submission for the federal inspection number from 1 February (dry wines) or 1 January (fruity sweet wines) of the year following harvest

Neusiedlersee DAC Reserve: Submission for the federal inspection number from 1 February (dry wines) or 1 April (nobly sweet wines) of the second year following harvest

ALCOHOL CONTENT:

Neusiedlersee DAC: dry: min. 12% abv; fruity sweet: not applicable

Neusiedlersee DAC Reserve: dry: min 13% abv; nobly sweet: not applicable

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 tanks; fruity sweet: not applicable

Neusiedlersee DAC Reserve: dry: varietally typical – fruity, spicy, *élevage* in traditional large wooden casks or barriques; nobly sweet: not applicable

Key viticultural towns and villages:

Gols, Mönchhof, Halbtorn, Podersdorf, Frauenkirchen, Illmitz, Apetlon and Andau

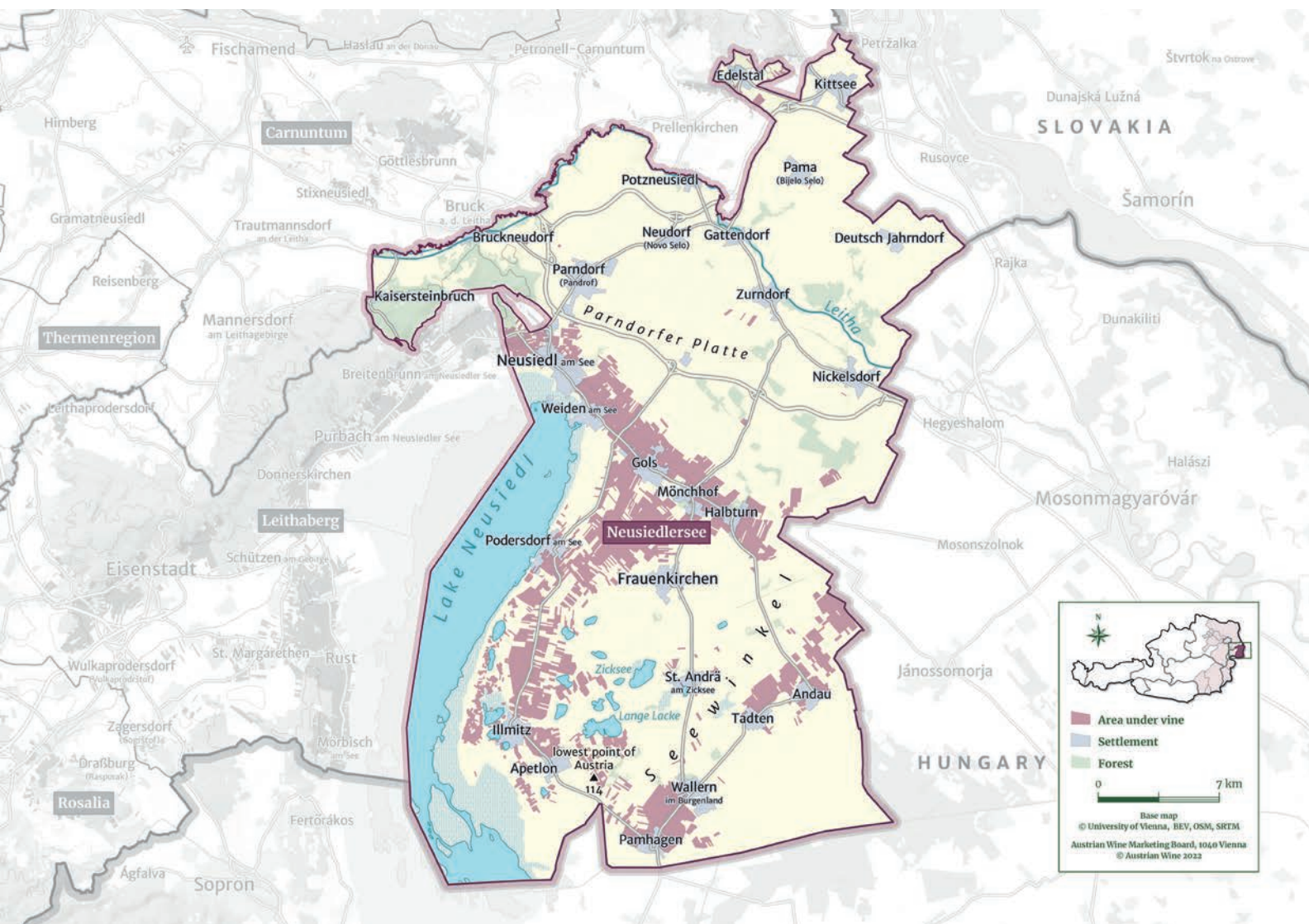
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12.2 LEITHABERG (incl. Rust)



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Designations of origin for Qualitätswein:
Leithaberg DAC, Burgenland



Area under vine:
2,875 hectares



Principal grape varieties:
Pinot Blanc, Chardonnay and Blaufränkisch

The Leitha Range is home to the good all-rounders. Hardly any other wine-growing region has such a variety of wine types as those grown on the vineyards on the western banks of Lake Neusiedl. Leithaberg DAC wines can be red or white, and always display the minerality, dynamic tension and vibrancy that is typical of the region.

Leithaberg is one of the oldest wine-growing regions in the world. It is located on the Burgenland side of the Leitha Range, west of Lake Neusiedl. The discovery of grape seeds as burial objects in a Celtic burial mound from the time of the Hallstatt Culture in Zagersdorf (8th century BC) provides some of the oldest evidence of viticulture in Central Europe. The vineyards sloping down toward Lake Neusiedl and containing countless almond, cherry and peach trees are characteristic of this area.

The dry wines all reflect the influence of the soils on the slopes of the Leitha Range, where lime-rich strata are frequently interspersed with acidic, crystalline slate and gneiss. The shell limestone – around 15 million years old – lends the wines a slightly salty note and an elegant character, while the slate imparts the desired tension and backbone. In terms of the climate, the warm winds of Lake Neusiedl ensure that the grapes achieve the key level of ripeness, while the mountains lend night-time coolness, which is expressed in the wines through their fruitiness, freshness, finesse and vibrancy.

The designation Leithaberg DAC is used to market the most regionally typical wines from here. White Leithaberg DAC wines can be produced from Pinot Blanc, Chardonnay, Neuburger or Grüner Veltliner; cuvée blends of these varieties are also allowed. Red Leithaberg wines are produced from Blaufränkisch grapes. If

the wine is matured in wooden casks, the wood notes should be discreet and support the character, elegance and tension of the wine, without being overpowering. White and red Leithaberg DAC wines are always mineral and relatively strong in character. In addition, in the area west of Lake Neusiedl, a wide range of other varieties and styles are produced, which are marketed under the “Burgenland” designation of origin.

With its many excellent wineries and producers, this region is also a top destination for wine tourism. Many of the cultural events here are linked to wine here, such as those hosted by the state capital of Eisenstadt with the famous Esterházy Palace, Mörbisch with its lake festivals, Sankt Margarethen with its music festivals in the ancient Roman quarry, and the Austrian Wine Academy in Rust.

Geology

The oldest forms of rock here are the acidic slate and gneiss of the Austroalpine nappes, which form the central part of the Leitha Range and the substratum of the highest vineyards between Breitenbrunn and Donnerskirchen, as well as individual vineyards around Eisenstadt and Oslip. The most distinctive rock in the region, however, is the Leitha limestone. This limestone developed in the calm, shallow waters of the warm sea that lapped at the edges of the Leitha Range between 16 and 11 million years ago, forming small reefs in this area. Leitha limestone is a pale, firm algal limestone, which contains substantial remnants of marine creatures, such as shells, snails and sharks. In contrast, the hills of Rust are characterised by quartz-rich, sandy gravel, which is somewhat older. Separated by a tectonic displacement from the Leitha limestones, two very different parent rocks lie right next to each other here – the one resulting in acidic soil in the vineyards, and the other in calcareous. The vineyards lower down the hillsides lie on the loose, mostly calcareous silts, sands and gravels of the Pannonian basin, as well as on loam, marine clay and gravelly fluvial deposits.

Leithaberg DAC | white from the 2009 vintage onwards, red from the 2008

Encompasses the political district of Eisenstadt-Umgebung, the free cities of Eisenstadt and Rust, the municipalities of Jois and Winden, as well as some Rieds (single vineyards) in the municipality of Neusiedl am See.

GRAPE VARIETIES:

Pinot Blanc, Chardonnay, Neuburger, Grüner Veltliner or a cuvée blend of these varieties; Blaufränkisch

QUALITY LEVELS:

Gebietswein (regional wine):

Submission for the federal inspection number from 1 February (white) or from 1 May (red) in the year following the harvest

Ortswein ("villages" wine) & Riedenwein (single-vineyard wine):

Submission for the federal inspection number from 1 May in the year following the harvest (white) or from 1 May in the second year following the harvest (red)

ALCOHOL CONTENT: min. 12.5% abv.

RESIDUAL SUGAR:

White: dry

Red: < 25 g/l

FLAVOUR PROFILE:

Regionally typical, tightly woven, spicy, elegant, mineral, with little to no noticeable wood notes

Key viticultural towns and villages:

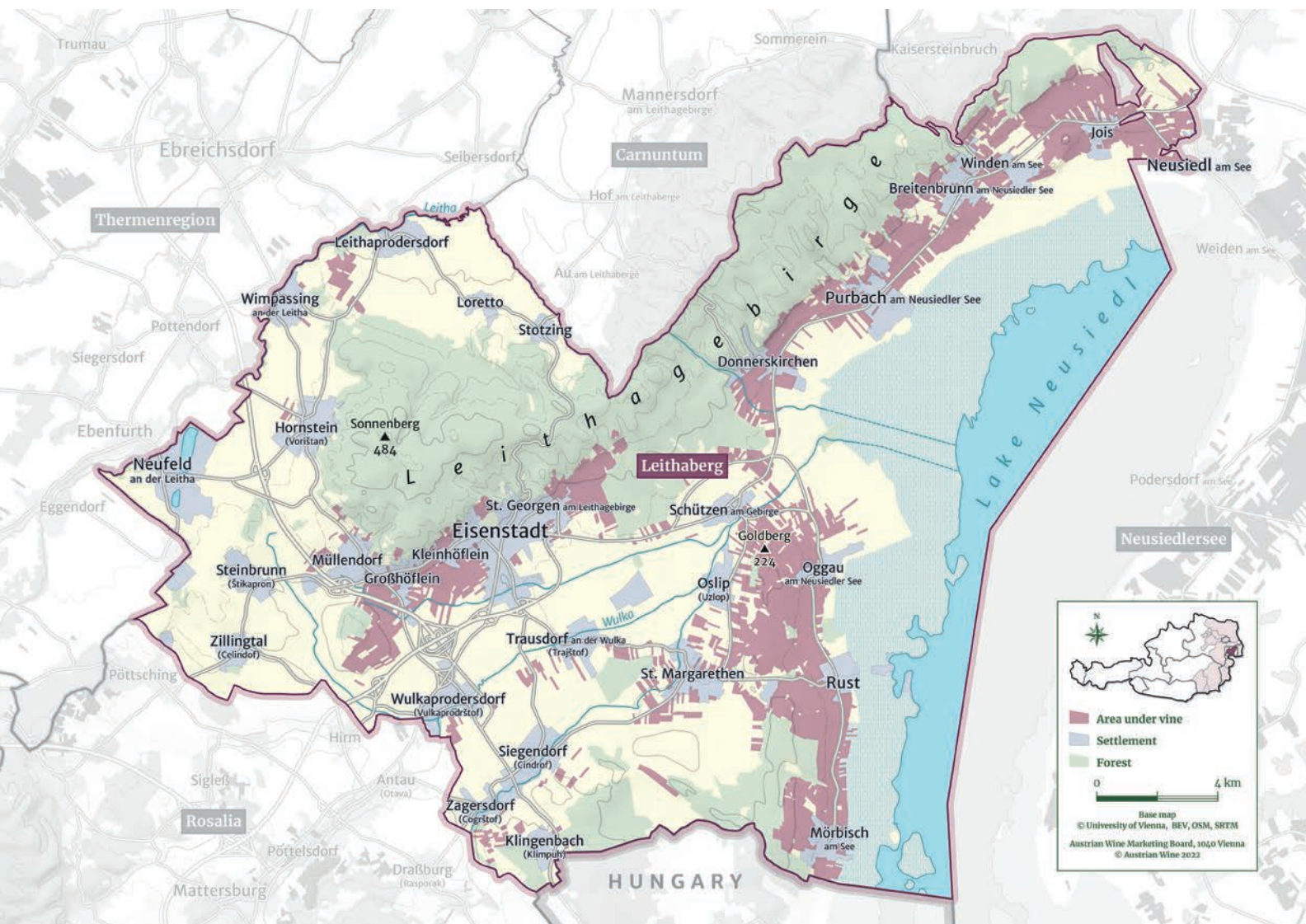
Jois, Winden, Purbach, Rust, Donnerskirchen, Schützen, Oggau, Mörbisch and Großhöflein

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12.2.1 RUST



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Designations of origin for Qualitätswein:

Ruster Ausbruch DAC, Leithaberg DAC, Burgenland



Principal grape varieties:

Pinot Blanc, Chardonnay, Muskateller, Furmint and Blaufränkisch

On the west bank of Lake Neusiedl, the Free City of Rust is one of Austria's most traditional wine-growing towns. Along with regionally typical, mineral-driven red and white Leithaberg DAC wines, the town is reputed for its legendary sweet wine, the Ruster Ausbruch, which has been protected by DAC regulation since the 2020 vintage.

Nestled in the Leithaberg wine-growing region and exposed to Lake Neusiedl to the east, the town of Rust has a mere 2,000 inhabitants yet a rich history in wine. As early as the Middle Ages, the winegrowers of Rust benefited from a wide trading network – that stretched to Bavaria and even as far as Poland – for selling their excellent wines. In 1524, Queen Maria of Hungary granted Rust's winegrowers the privilege of burning a large “R” into their wine casks as an early form of designation and protection of origin. The excellent reputation of the sweet Ruster Ausbruch wine 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” from Emperor Leopold I for the price of 60,000 guilders and 500 Eimer (about 30,000 litres) of Ausbruch wine.

Viticulture still continues to play a central role in Rust today. This town is home to the Austrian Wine Academy and long-established family-run estates that produce distinctive white, red and sweet wines. While the soils in the north of the town, characterised by the Leitha limestone, furnish an excellent basis for Blaufränkisch and Pinot varieties, the typical, quartz-rich “Rust gravel” in the south tends to produce delicate, mineral-driven whites. These white wines are also produced from the rare, traditional Furmint grape, which was once the most important variety in Burgenland and is currently experiencing a renaissance. Similarly to the rest of the Leithaberg region, Rust's climate is characterised by Pannonian influences, the temperature-regulating effect of Lake Neusiedl and the cooling downslope winds of the Leitha Range. If fruit is allowed to fully ripen, wines display spice, minerality and finesse. Dry wines from Rust have been marketed under the

Leithaberg DAC designation of origin since the 2020 vintage, provided that they meet the requirements of the corresponding regulation (see page 65). The town's greatest treasure, however, remains the Ruster Ausbruch – an internationally reputed nobly sweet wine that looks back on centuries of tradition. This speciality has been protected by its own DAC regulation from 2020 onwards. In essence, Ruster Ausbruch DAC corresponds to a Trockenbeereauslese. It is produced using Qualitätswein grapes grown exclusively in the Free City of Rust, which have been affected by the *Botrytis cinerea* fungus and have shrivelled on the vine.

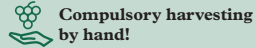
The name “Ausbruch” comes from the laborious hand-selection of suitable berries, in which the desired berries are literally “broken off” the cluster. These wines are characterised by an intriguingly fine contrast between sweetness and acidity. Ruster Ausbruch is never overly corpulent, despite its high degree of concentration, making it a very versatile food companion.

Wines that are not marketed under the Leithaberg DAC or Ruster Ausbruch DAC designations may still be labelled with “Burgenland” as their designation of origin. This includes the abundant portfolio of dry wines, as well as unique sweet wines such as Auslese and Beereauslese.

In addition to its wine, Rust draws visitors with the charm of its historic town centre, whose chimneys provide a nesting site every year for visiting families of storks. Between March and August, these migratory birds are such a landmark in the town that Rust is nicknamed the “City of Storks”. Tourist attractions also include a wide range of leisure activities around Lake Neusiedl and top culinary addresses in the town and its environs.

Geology

Geologically speaking, the town of Rust is particularly interesting. Quartz-rich “Rust gravel” and sands predominate to the south, while the north is characterised by somewhat younger Leitha limestone. Leitha limestone was created in the calm, shallow waters of the warm sea that washed around the crystalline bedrock (now, the core of the Rust ridge) between 16 and 11 million years ago. This sea formed small reefs in the area and provided a habitat for a wealth of marine fauna. The Rust gravel and sands can be traced back to an older river, which transported quartz, quartzite, gneiss and mica schist from the rising Alps, and deposited them here as rounded pebbles and sand. Separated from the Leitha limestone by a tectonic shift, Rust contains two very different parent rocks, side by side – meaning that a vineyard with acidic soil can lie right next door to one with calcareous soil. At lower elevations towards the lake, the vineyards lie on colluvial loam and recent marine clays.

Ruster Ausbruch DAC

Compulsory harvesting
by hand!

REGIONAL DELINEATION: The wine must be produced exclusively from grapes grown within the Free City of Rust.

GRAPE VARIETIES:

one or more grape varieties approved for the production of Qualitätswein

GRAPES: botrytis-affected berries that have shrivelled naturally on the vine

QUALITY LEVEL:

Ruster Ausbruch DAC: Submission for the federal inspection number from 1 April of the year following harvest

MINIMUM MUST WEIGHT: 30 °KMW

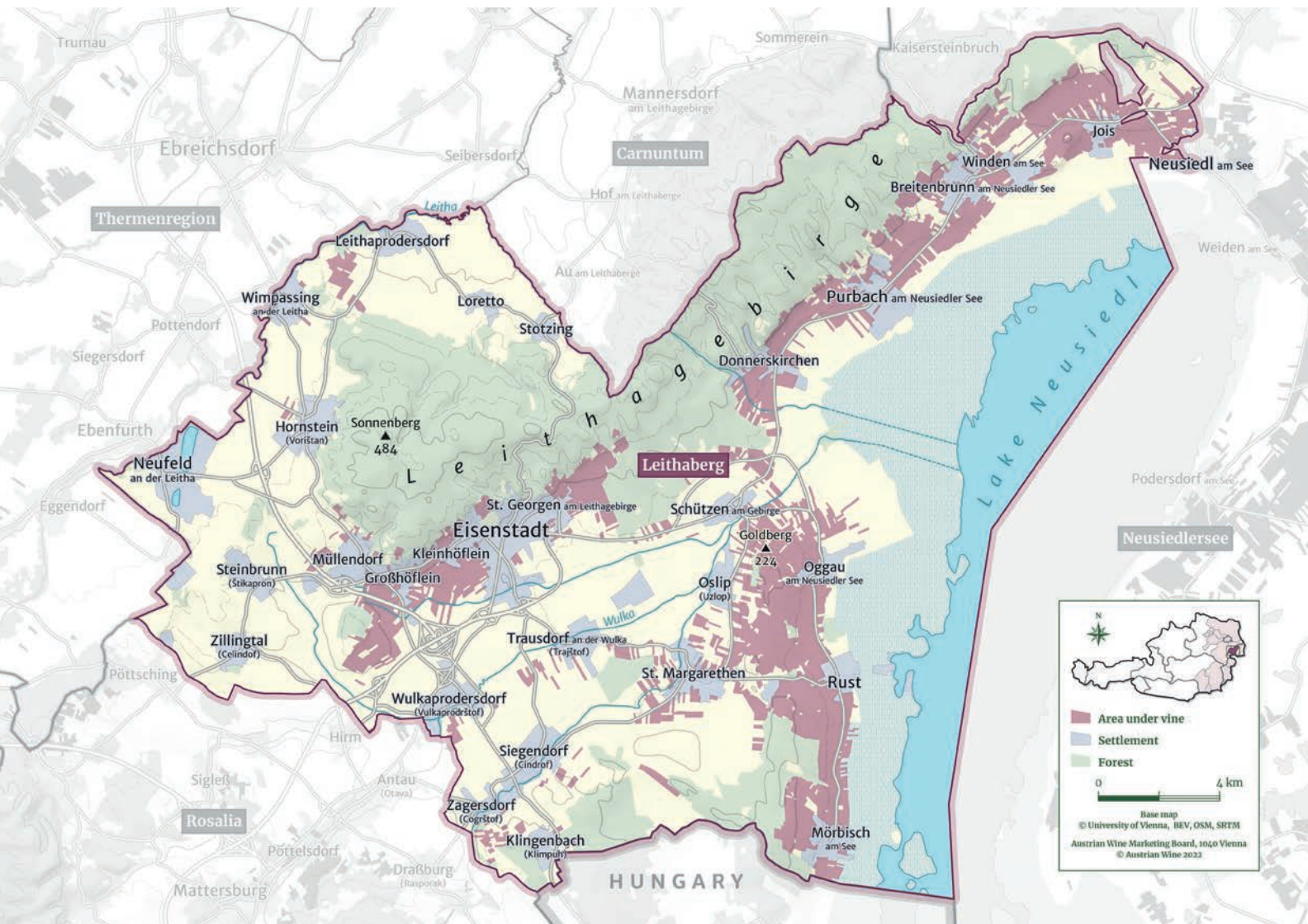
RESIDUAL SUGAR: min. 45 g/l

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about the origin here:



12.4 ROSALIA



Designations of origin for Qualitätswein:
Rosalia DAC, Burgenland



Area under vine:
241 hectares



Principal grape varieties:
Blaufränkisch and Zweigelt

The Rosalia wine-growing region is situated on the eastern slope of the Rosalia Mountains, which extend along the border between Lower Austria and Burgenland. The Pannonian climate and loam soils offer perfect conditions for growing Blaufränkisch and Zweigelt, the region's two most prominent grape varieties.

“Promoted” in 2018 from a Großlage (large collective vineyard site) to an official wine-growing region, Rosalia has a long tradition of viticulture. Celtic tribes recognised the region's potential for wine-growing more than 2500 years ago. The combination of the Pannonian climate and recent (from a geological point of view) sedimentary deposits from an ancient ocean creates favourable conditions for viticulture. Grapes in Rosalia absorb all the energy from Burgenland's sunshine during the day and cool down again in the evening due to their proximity to the foothills of the Alps. Today, approximately 240 hectares of agricultural land are under vine in Rosalia, providing the basis for dense, spicy red wines and fruity rosé wines that are rich in finesse.

Blaufränkisch is the undisputed leading grape variety in Rosalia. It represents approximately 50% of the area under vine, followed by Zweigelt, the second most popular variety. Since the 2018 vintage, these two grapes have also been permitted for use in regionally typical Rosalia DAC wines. The heavy soils yield dense wines that display fruitiness, spice and great finesse – corresponding to the regionally typical profile. In addition to the region's reds, rosé wines also play an important role here. For rosé, the region's flagship varieties are used alongside other common red wine grapes,

provided they are approved Qualitätswein varieties. The result, the Rosalia DAC Rosé, is fruity and fresh, but also with some spiciness – 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 varieties of fruit, strawberries and sweet chestnuts. The proximity to Burgenland's state capital of Eisenstadt offers significant potential for tourism.

Geology

The south-western part of the region has developed from crystalline rocks, which are joined by increasingly younger Neogene sediments from the Vienna Basin towards the north-east. The sequence begins with coarse boulders in a sandy, loamy cement, covered with clayey, silty, subordinate gravelly sands. These form the soils of the vineyards south and west of Mattersburg and in the area around Draßburg. The low-lying Walbersdorf vineyards, between the Marzer Kogel to just outside Schattendorf, also lie on the same deposits, which originated from the sea that used to lap at the bottom of the Rosalia Mountains between 16 and 12 million years ago. Towards the north and north-east, there is a strip of somewhat more recent sedimentary deposits, which are again mostly sandy. These are covered by geologically younger sandy sediments, which were originally deposits from the former Lake Pannon. The vineyards of Pöttelsdorf, Sigleß, Bad Sauerbrunn and those north of Antau, all lie on these soils. Gravel-dominated vineyards are rare, but can be found at Neudörfel and Baumgarten. The vineyards of the southern-lying Rieds are dominated by soils with low to variable lime content, while in the central and northern Rieds, soils with a moderate to high lime content prevail.

Rosalia DAC & Rosalia DAC Rosé | from the 2017 vintage onwards

GRAPE VARIETIES:

Rosalia DAC: Blaufränkisch and Zweigelt

Rosalia DAC Rosé: one or more grape varieties approved for the production of Qualitätswein

QUALITY LEVELS:

Rosalia DAC Gebietswein (regional wine) & Rosalia DAC Rosé: Submission for the federal inspection number from 1 January in the year following harvest

Rosalia DAC Ortswein ("villages" wine) & Rosalia DAC Riedenwein (single-vineyard wine): Submission for the federal inspection number from 1 November of the year following harvest

ALCOHOL CONTENT:

Rosalia DAC (single-vineyard wine): min. 12.0% vol.

Rosalia DAC Rosé: not applicable

RESIDUAL SUGAR:

Rosalia DAC: max. 4 g/l

Rosalia DAC Rosé: dry

FLAVOUR PROFILE:

Rosalia DAC: fruity, spicy, aromatic and rich in finesse

Rosalia DAC Rosé: fresh, fruity and spicy

Key viticultural towns and villages:

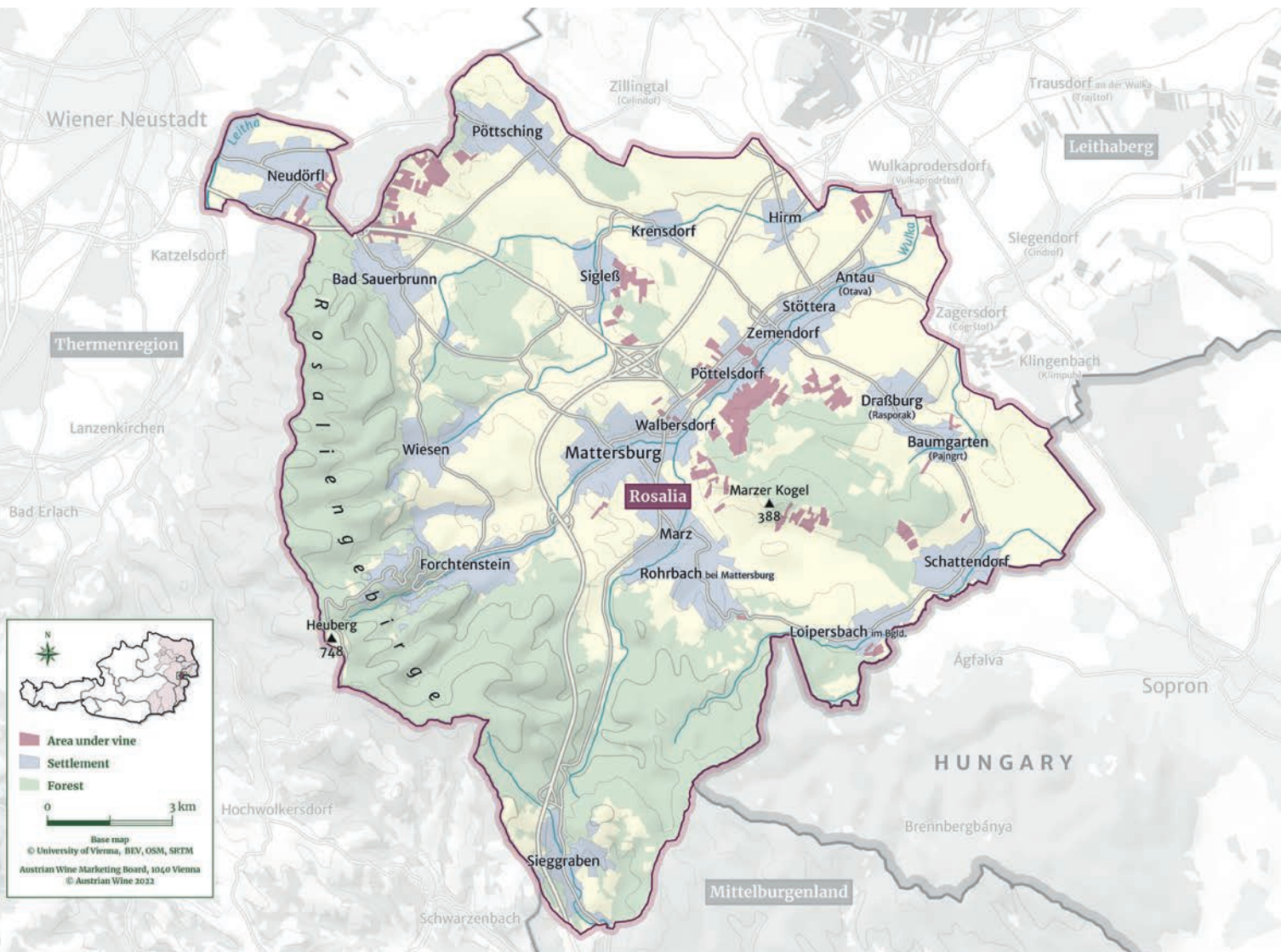
Pöttelsdorf, Neudörfll, Sigleß, Stöttera and Bad Sauerbrunn

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12.5 MITTELBURGENLAND



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Designations of origin for Qualitätswein:

Mittelburgenland DAC, Burgenland



Area under vine:

2,035 hectares



Principal grape varieties:

Blaufränkisch

In the vineyards of the Mittelburgenland wine-growing region, Blaufränkisch takes centre stage and articulates its origins perfectly in the region's DAC wines. Four municipalities set the tone: Deutschkreutz, Horitschon, Lutzmannsburg and Neckenmarkt. Mittelburgenland is also known as "Blaufränkischland", due to it being Austria's key wine-growing region for this grape variety.

If you were to drive through the town of Sieggraben, south-west of Lake Neusiedl, and head towards the Hungarian border, you would land right in 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. The late 1970s and early 80s saw the first production of red wines with a clear expression of regional identity. To this day, the catalyst behind the great upswing is the Blaufränkisch grape variety.

Blaufränkisch grapes have enabled local winegrowers to create red wines with a distinctive character and regional typicity and this style has enjoyed DAC status in three levels of quality since 2005: Mittelburgenland DAC, Mittelburgenland DAC with a Ried (single vineyard) designation and Mittelburgenland DAC Reserve. When the wines are young, they have a dark, purplish violet colour and exude a characteristic, spicy, very fruity bouquet of wild berries. They show structure and character, becoming more multi-faceted and smooth with proper ageing.

The major strongholds of Blaufränkisch are the municipalities of Deutschkreutz, Horitschon, Neckenmarkt and Lutzmannsburg. From a geological point of view, Mittelburgenland is identical to the Oberpullendorf Basin. The vineyards are protected by the hills of the Bucklige Welt to the west, the Ödenburg Mountains to the

north and the Güns Mountains to the south. With at least 300 annual days of sunshine and only around 600 mm of precipitation a year, climatic conditions are ideal for Blaufränkisch. Warm, dry winds are able to flow in freely from the Pannonian lowlands to the east. Mittelburgenland's heavy loam soils have both a deep root depth and a good water storage capacity, which is ideal for growing Blaufränkisch – as well as Zweigelt, Cabernet Sauvignon and Merlot – because it lends the wines strength and a good structure. In some places, gneiss, crystalline slate and mica soils can be found on the upper slopes, while isolated sections with limestone appear lower down. Lighter soils with a sandy loam and limestone substratum are also 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. The region also offers a wide range of leisure activities for visitors of all ages.

Geology

On the southern slopes of the Ödenburg Mountains, vineyards lie on the hard rock of the Austroalpine nappes, on acidic slate, paragneiss and coarse-grained gneiss. Towards the basin, these have been covered by a blanket of coarse, crystalline gravels, which, in turn, has been overlaid with loose (in some places, lightly cemented) quartz-rich sands. These were part of the marine development within the Inner Alpine Basins on the eastern edge of the Alps, which began about 16 million years ago. It was also at this time that the Leitha limestone in the vicinity of Neckenmarkt and Ritzing developed. Progressing inside the basin towards the south-east, the sediments become increasingly fine-grained, turning silty and clayey, with some almost pure clay deposits – such sedimentary deposits can only be found in Mittelburgenland. The carbonate content of these fine deposits varies greatly; they can also be completely non-calcareous, incorporating local enrichments of a ferric nature in the form of clay ironstone and limonite nodules. Layers of gravel occur within these sediments, but also as a top layer in the form of ledges of Pleistocene terrace remnants. In the easternmost part of the wine-growing region, most of the vineyards lie on loess and powdery loam, which covers the terrace gravels, or on fine-grained sedimentary deposits from the former Lake Pannon.

Mittelburgenland DAC | from the 2005 vintage onwards

GRAPE VARIETY: Blaufränkisch

QUALITY LEVELS:

Mittelburgenland DAC: Submission for the federal inspection number from 1 May of the year following harvest

Mittelburgenland DAC with a Ried designation: Submission for the federal inspection number from 1 July of the year following harvest

Mittelburgenland DAC Reserve: Submission for the federal inspection number from 1 January of the second year following harvest

ALCOHOL CONTENT:

Mittelburgenland DAC: min. 12.5% abv (max. 13.0% abv)

Mittelburgenland DAC with a Ried designation: min. 13% abv (max. 13.5% abv)

Mittelburgenland DAC Reserve: min. 13% abv

RESIDUAL SUGAR: max. 2.5 g/l

FLAVOUR PROFILE:

Mittelburgenland DAC: fruity, spicy, dense – *élevage* in traditional, large oak casks, used barriques or stainless-steel tanks (little to no appreciable wood notes)

Mittelburgenland DAC with a Ried designation: varietally typical, fruity, spicy, dense – *élevage* in traditional large oak casks, used barriques or stainless-steel tanks (faint to no wood notes)

Mittelburgenland DAC Reserve: fruity, spicy, dense – *élevage* in traditional large oak casks or barriques (appreciable to dominant wood notes)

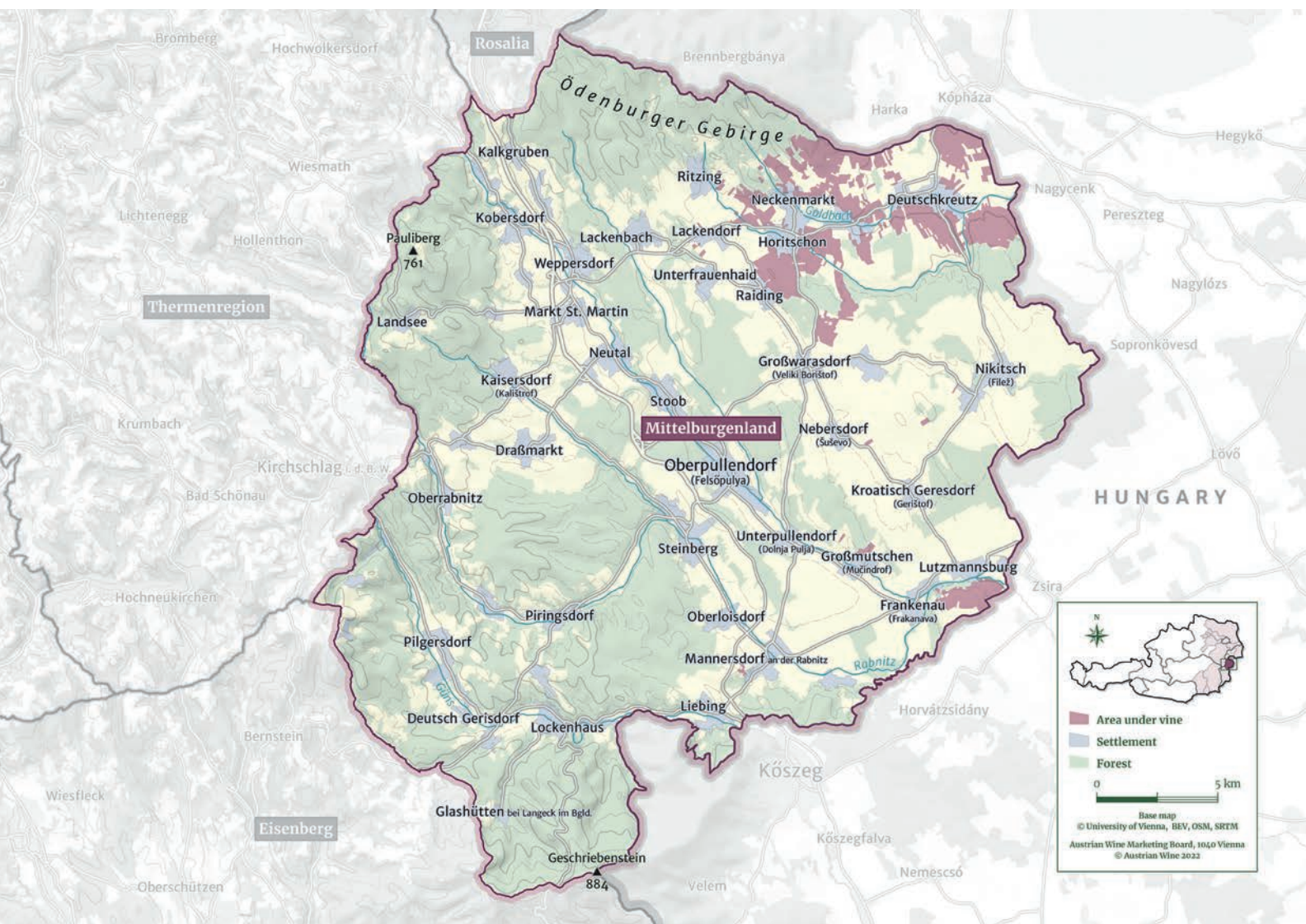
Key viticultural towns and villages:
Neckenmarkt, Horitschon,
Deutschkreutz and Lutzmannsburg

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12.6 EISENBERG



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**Designations of origin
for Qualitätswein:**
Eisenberg DAC, Burgenland



Area under vine:
511 hectares



Principal grape varieties:
Blaufränkisch

The southernmost part of Burgenland is home to the state's purest and most natural viticultural landscape, stretching between Rechnitz in the north and Güssing in the south. The regionally authentic red wines, especially those made from Blaufränkisch with the protected designation of origin Eisenberg DAC, are characterised by a particular mineral spiciness. Elegant, spicy white wines, particularly Welschriesling, set the tone, as does the ancient speciality here, Uhudler.

The structure of the wine industry in Eisenberg is quite remarkable, as the region's small area under vine is mostly cultivated by winegrowers as a sideline, with only a few larger wine producers. A large proportion of the wine produced here is sold in the numerous traditional *Buschenschank* wine taverns. The region has even christened itself as a "wine idyll" – and rightly so! This is where the continental and Mediterranean climates meet, and where the East transitions to the South. Landscapes, climates and cultures blend into a unique, calm amalgam that sometimes comes across as secluded. The Eisenberg hill – after which the region is named – has great historic significance and is considered the viticultural epicentre of the region, alongside Deutsch-Schützen Weinberg. Christened after the region's most distinctive peak, the red wines of southern Burgenland have been referred to as "Eisenberger" since time immemorial. This name has always been associated with mineral-driven, earthy Blaufränkisch wines with a very individual piquancy that is replicated nowhere else. The steep hillsides are predominantly characterised by slate soils, which yield wines with crystal-clear fruit and a palpable element of minerality. At the foot of the slopes, the soils offer deeper root depth, with highly ferrous loam leading to earthy wines with a fascinating tannin structure. The typical Blaufränkisch from Südburgenland has been marketed under the name of Eisenberg DAC since 2009. Spicy minerality is the characteristic feature of classic Eisenberg DAC wine. Together with a fruity, refreshing varietal bouquet of cherries, morello and blackberries, these wines possess an elegant structure that is not overpowering, as well as

charming tannins and refreshing acidity – all of which represent the attractive characteristics of their origin. When Blaufränkisch is harvested later or the grapes grow on warmer vineyards, wines develop density and power. As a result, they also need to be laid down for longer to achieve a nicely rounded, well-balanced wine. From the 2022 vintage, DAC wines with a vineyard designation can also be produced from Welschriesling, as well as Blaufränkisch.* Here, on the Eisenberg, Welschriesling produces a juicy, elegant wine with fine acidity and notes of yellow fruits, or, in some cases, a subtle hint of nuts. The area around Rechnitz in the north and Moschendorf in the south produces particularly fruity and tangy Pinot Blancs that bear the name of "Burgenland" on their labels.

Also, on the Csaterberg mountain near Kohfidisch and along the Pinka Valley Wine Trail from the Winten Weinberg through the vineyards of Kulm and Gaas, there are beautifully idyllic surroundings with many little cellar houses (*Kellerstöckl*) producing interesting wines. In the far south around Heiligenbrunn and Moschendorf, a wine speciality called Uhudler is pressed from ungrafted vine hybrids. This unique wine is popular for its aromas of wild strawberries. Although this region is still an insider's tip far away from the main and very crowded wine-growing towns, it is attracting increasing numbers of tourists who come here for the thermal springs, the festival at Güssing Castle and the romantic scenery – without destroying the area's idyllic ambience.

 Geological Survey of Austria

Geology

The majority of the vineyards here are located on loose, recent sedimentary deposits from the former seas and rivers of the Styrian Basin, which merge with the Pannonian Basin to the east. These deposits are mainly silty, but also sandy and gravelly in places. They not only vary greatly in terms of their grain size, but also in the carbonate content of their lime and dolomitic components. In the northern and central part of the wine-growing region, on the southern slope of the Günser Mountains and in the area around Hannersdorf, Königsberg, Eisenberg and Csaterberg, vines are rooted in various rocks from the Paleozoic and Mesozoic. These include calciphyllite, greenschist and serpentinite from the Penninic zone of the Alps. Similar rocks to those around Rechnitz and on the Eisenberg also form Austria's tallest peak: the Großglockner. Freshwater opals are an additional particularity that can be found in the vineyards of the Csaterberg. The vines that grow on the Hannersberg and Königsberg are rooted in soils that have formed from hard rocks such as dolomite, calcareous schist and clay schist that date further back than the Penninic and belong to the Austroalpine nappes.

* Forecast only. At the time of going to press, the Eisenberg DAC Riedenwein (single-vineyard wine) regulation was in the final phase of parliamentary implementation.

Eisenberg DAC | from the 2009 vintage onwards**GRAPE VARIETY:****Gebietswein:** Blaufränkisch**Riedenwein:** Blaufränkisch, Welschriesling**QUALITY LEVELS:****Gebietswein:** Submission for the federal inspection number from 1 June in the year following the harvest**Riedenwein:** Submission for the federal inspection number from from 1 June in the second year following the harvest**RESIDUAL SUGAR:** max. 4 g/l

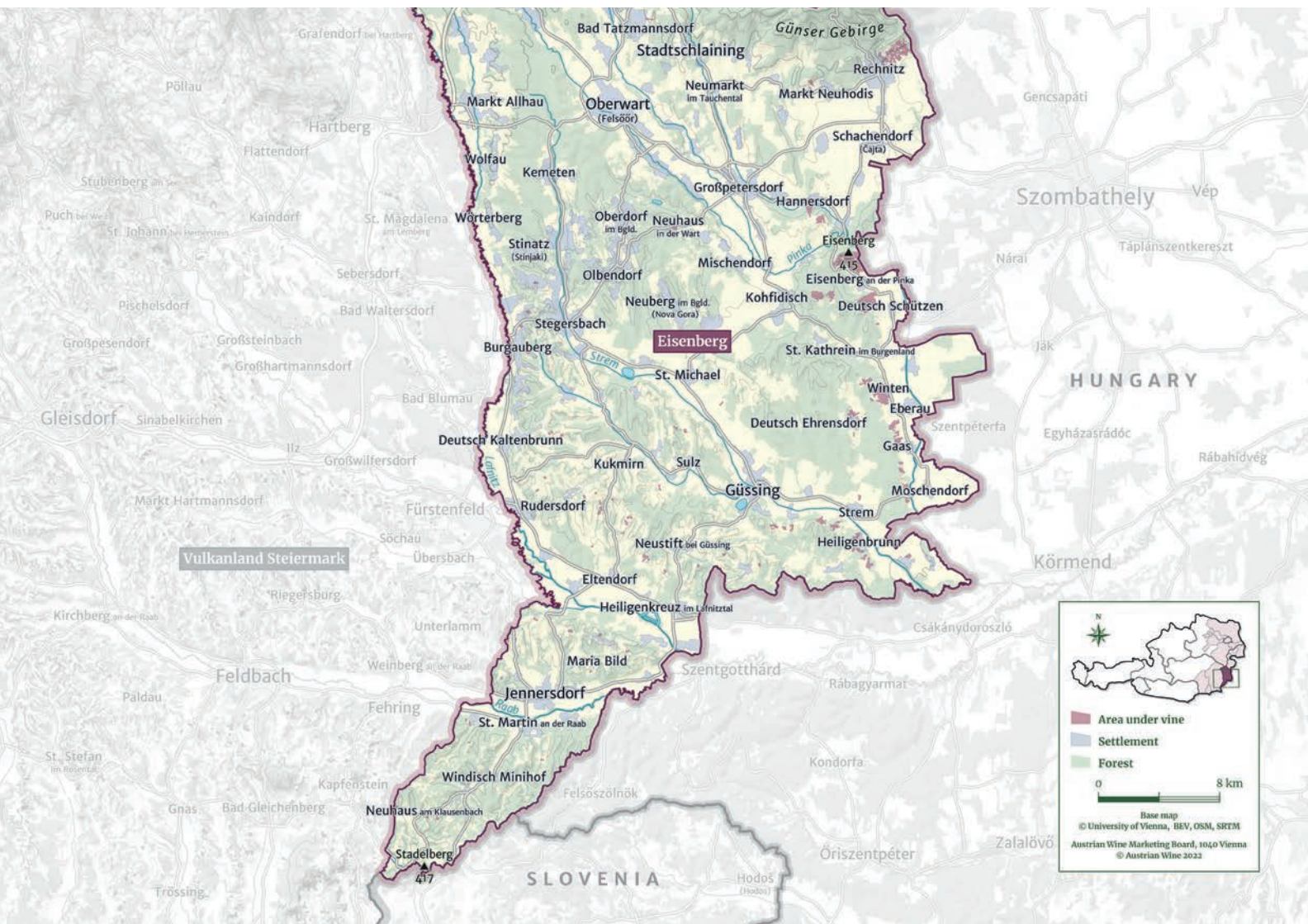
Key viticultural towns and villages:
Eisenberg, Deutsch Schützen and
Rechnitz

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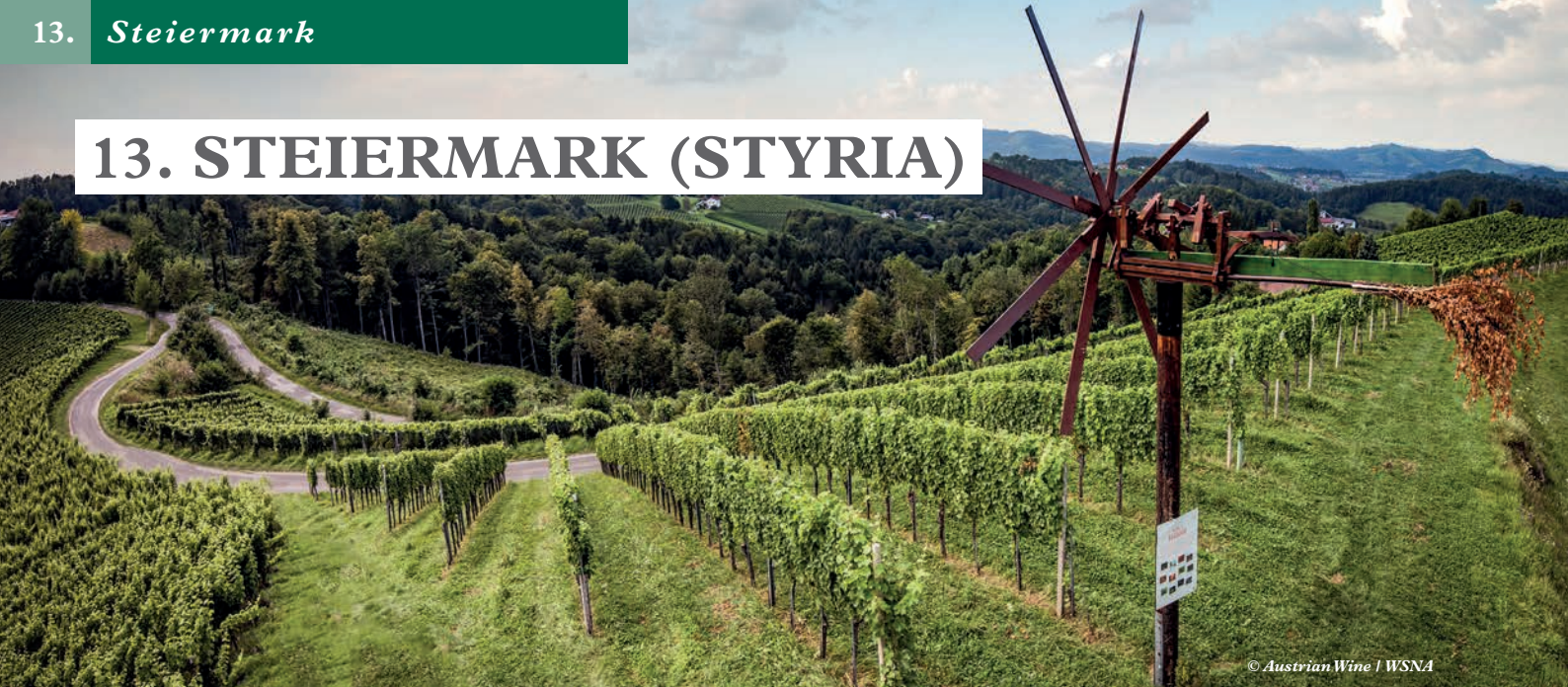
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13. STEIERMARK (STYRIA)



© Austrian Wine / WSNA



Designations of origin for Qualitätswein:

Vulkanland Steiermark DAC, Südsteiermark DAC, Weststeiermark DAC, Steiermark



Area under vine:

5,086 hectares

The world abounds with wine-growing regions that produce weightier wines than Steiermark – and certainly wines with a higher alcohol content. There are no other wines in the world, however, that express their typicity of origin in such a fresh, brilliant and elegant way as those from southern Styria.

All three Styrian wine-growing regions, with their unique specialities, are located more or less in the south of the state. In the west of this geographically distinctive hilly landscape, Schilcher reigns supreme: a piquant rosé that is one of the most unique terroir wines to be found anywhere in the world. In the Sausal hills and on the South Styrian Wine Trail, Sauvignon Blanc and Muskateller call the tune, while to the south-east in Vulkanland Steiermark, Traminer takes its radiant place alongside the other two varieties as an absolute jewel for wine connoisseurs.

The most widely planted Styrian grape variety is Welschriesling. With its bouquet reminiscent of green apples, it has far more fans than many wine critics could possibly imagine.

Anyone who favours full-bodied wines will not be disappointed with the Pinot family's presence in Steiermark. The Pinot Blanc that grows in the lime-rich soils here has an impressively subtle expression of refined minerality. Chardonnay, also known here as Morillon, can produce remarkably dense, full-bodied wines, despite their freshness. Just like the best Pinot Gris wines, these also improve with age.

Steiermark entered a new era with the 2018 vintage as all three wine-growing regions were awarded DAC status: Vulkanland Steiermark DAC, Südsteiermark DAC and Weststeiermark DAC.

The regionally typical white wines – as well as Schilcher in Weststeiermark – are organised into the three categories of Gebietswein (regional wine), Ortswein (“villages” wine) and Riedenwein (single-vineyard wine). Wines given more time to mature before being released to the market may also bear the additional designation “Reserve”.

The new origin classification system is a deliberate strategy to underline the qualities of Steiermark's wines. The traditional palette of grape varieties remains, but it places a focus on the local flagship varieties at the Ortswein and Riedenwein levels. The market-release dates have been specifically chosen to allow the wines adequate time to develop the typical character of their origin and realise their full potential – particularly Ortswein and Riedenwein.

Each new vintage is traditionally celebrated in Steiermark with the light Junker wines, which premiere in early November. In March of the following year, the dry Gebietswein is released for sale. Wine enthusiasts need to wait a little longer for the Ortswein and premium Riedenwein. Styrian winegrowers increasingly insist on a slower and more meticulous *élevage* so that the true Steiermark quality is recognised as an international benchmark.

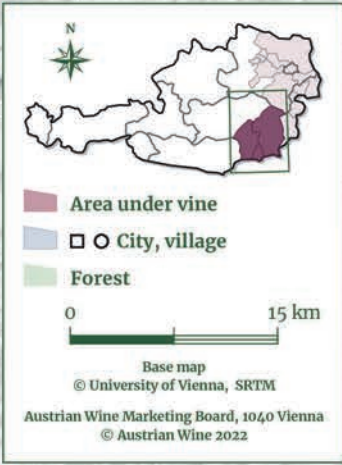


Geological Survey of Austria

Geology

Steiermark was formed from the Penninic and Austroalpine nappes, in the region of the Central Eastern Alps. The Northern Calcareous Alps and the crystalline rocks in the Joglland hills, the Sausal hills and the Kor Alps belong to the Austroalpine nappes. Basins in the Mur and Mürz valleys, as well as the Styrian Basin, form low-lying terrain. The wine-growing areas are located in eastern and southern Steiermark, at the place where the Central Eastern Alps disappear beneath the Styrian Basin, which merges with the large Pannonian Basin to the east. About three quarters of all vineyards in Steiermark lie on the sedimentary deposits of the Styrian Basin, while a good 20% of vines grow on the hard rock of the Austroalpine nappes.

A small proportion of vines are rooted in coarse-grained sedimentary river deposits, which are concentrated inside the basin. One distinctive feature here is the presence of volcanic basalts, slags and tuffs in the south-east; these soils are home to around 3% of Steiermark's vineyards. The remaining basin deposits vary in grain size, as well as in carbonate content and degree of cementation. They range from silts and marl to sands, gravels, scree, rubble, sandstones and conglomerates, with limestone also appearing in some places. Various forms of gneiss, mica schist, phyllite and amphibolite – as well as the less common marble and limestone – make up the highly diverse rock inventory of vineyards in the Central Eastern Alps.

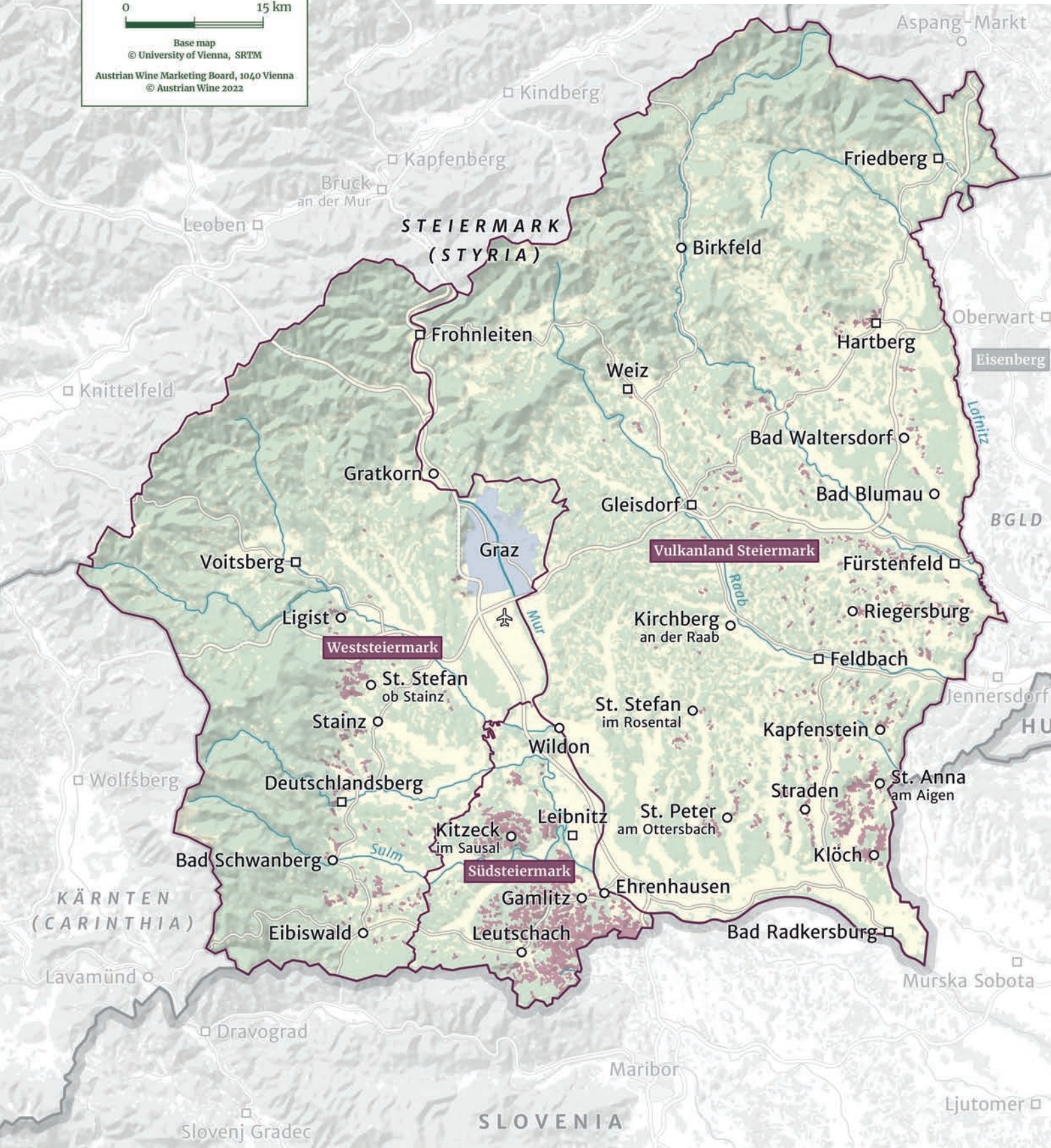


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13.1 VULKANLAND STEIERMARK



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Designations of origin for Qualitätswein:
Vulkanland Steiermark DAC, Steiermark

Area under vine:
1,657 hectares

Principal grape varieties:
Welschriesling, Pinot Blanc, Sauvignon Blanc and Traminer

The Vulkanland Steiermark wine-growing region is characterised by many small viticultural enclaves. Here, vineyards stretch up the sides of extinct volcanoes, giving the landscape a truly unique character. The vineyards cultivated in this region are concentrated around Klöch, St. Anna am Aigen and Straden. One grape variety here holds particular appeal: the highly aromatic Traminer. Traditional Buschenschank taverns are the sales channel of choice for this region's wines.

For centuries, this region was often highly contested border territory, as evidenced by the heavily fortified castles and strongholds built atop towering mounds of basalt rock. Today, however, borders are open. Riegersburg and Kapfenstein castles, as well as other former noble residences, now provide the backdrop for cultural events, many revolving around food and wine. The wine-growing region grows an outstanding selection of grapes. White varieties include Welschriesling, Morillon (Chardonnay), Pinot Blanc and Pinot Gris, Gelber Muskateller, Traminer in all its forms, Sauvignon Blanc and even Riesling. These varieties all form the basis for Vulkanland Steiermark DAC and Vulkanland Steiermark DAC Reserve. Sauvignon Blanc is the flagship variety when it comes to Ortswein ("villages" wine), although Pinot Blanc and Pinot Gris are also key varieties here. Both benefit from outstanding conditions in Vulkanland as they prefer milder locations. One distinctive variety in Vulkanland is Traminer, which, as a Klöch Ortswein, is also allowed to be medium dry. Its distinctive aroma of roses is underpinned by a delicate acidity on the palate. The region's wine portfolio is completed by a selection of interesting red wines, primarily produced from Zweigelt and marketed under the "Steiermark" designation of origin. What all the wines from this region have in common is a refined, mineral-driven spiciness, which is a result of the specific geological conditions. Another typical characteristic of this region's wines is their restrained substance, which is the result of the hot, dry Pannonian climate meeting here with the humid Illyrian Mediterranean

conditions. Pronounced temperature differences between daytime and night-time support the development of aromatics and the harmonious ripening of the grapes in particular. The warm soils of the vineyards show a strong variability between calcareous and non-calcareous substrata, sandy and clayey parent materials, gravelly and volcanic deposits, and between weathered slate and gneiss. On the top hillsides outside Klöch, the most common soils are sandy, clayey and mainly non-calcareous. In Klöch itself, the soils are almost exclusively non-calcareous red loam and brown loam, having developed from basalt and tuff. Four "wine roads" lead through the picturesque hilly landscape and a vinothèque in St. Anna am Aigen, exclusively stocking Styrian wine, gives a clear overview of what the region produces.

The most important viticultural towns and villages are Bad Radkersburg, Feldbach, Gleisdorf, Hartberg, Kapfenstein, Klöch, Riegersburg, St. Peter, Straden, Tieschen and Weiz. In the north, on the Ringkogel near Hartberg, vineyards can be found at elevations of up to 650 metres – some of the highest in Austria! Vulkanland Steiermark is also one of Austria's most untouched tourism destinations in terms of the natural environment. Wonderful themed hiking trails lead through an enchanting landscape, while the numerous thermal resorts are peaceful havens for relaxation. Friendly *Buschenschank* taverns all over the region also invite guests to sample local culinary delights alongside regional wines – not to mention the opportunity to taste some famous Styrian pumpkin seed oil.

 Geological Survey of Austria

Geology

In upper Vulkanland Steiermark, on the south-eastern slopes of the Joglland near Hartberg, the vineyards lie on the hard crystalline rocks of the Austroalpine nappes. The majority of these are gneiss and mica schist, with amphibolite and granite in the minority. Further to the south east, loose rocks from the Styrian Basin prevail, varying significantly between a sandy and gravelly consistency. Both the terrain and geology of lower Vulkanland Steiermark are shaped by the area's extinct volcanoes. These are a very conspicuous feature of the local landscape and unique to this wine-growing region. However, only 10% of the area under vine in Vulkanland Steiermark actually lies on this rock. Two phases of volcanic activity, one older and one more recent, left behind red trachyandesite, hard black basalt, blistered basalt slag and tuff (formed from the solidified ash of volcanic eruptions), as well as fine-grained deposits in volcanic crater lakes. The majority of the vineyards lie on various sedimentary deposits from the Paratethys sea and the lakes and rivers of the Styrian Basin, as well as on Quaternary gravel terraces, most of which carry a top layer of loam.

VULKANLAND STEIERMARK DAC | from the 2018 vintage onwards Compulsory harvesting by hand!

GRAPE VARIETIES:

Welschriesling, Pinot Blanc, Morillon (Chardonnay), Pinot Gris, Riesling, Gelber Muskateller, Sauvignon Blanc and Traminer, as well as cuvée blends of these

QUALITY LEVELS:

Gebietswein: Submission for the federal inspection number from 15 January of the year following harvest, Welschriesling from 1 December of the same year as harvest

Ortswein: Submission for the federal inspection number from 1 April of the year following harvest

Riedenwein: Submission for the federal inspection number from 1 April of the year following harvest

Additional designation "Reserve": release date at least 18 months later than the standard release date for wines of the respective tier

RESIDUAL SUGAR:

Gebietswein: max. 4.0 g/l; Riesling and Traminer: dry

Ortswein: max. 4.0 g/l; Riesling and Traminer: dry, Klöcher Traminer may also be medium dry or from Prädikatswein level with no limited residual sugar content

Riedenwein: max. 4.0 g/l; Riesling and Traminer: dry

FLAGSHIP VARIETIES FOR ORTSWEIN:

Oststeiermark, Riegersburg, Kapfenstein, St. Peter: Sauvignon Blanc and Pinot Blanc

Gleichenberg, St. Anna: Sauvignon Blanc and Morillon (Chardonnay)

Tieschen: Sauvignon Blanc and Pinot cuvée blends

Klöch: Sauvignon Blanc and Traminer

Straden: Sauvignon Blanc and Pinot Gris

Key viticultural towns and villages:

Hartberg, Fürstenfeld, Kapfenstein, St. Anna am Aigen, Klöch, Straden and Bad Gleichenberg

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13.2 SÜDSTEIERMARK



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Designations of origin for Qualitätswein:
Südsteiermark DAC, Steiermark



Area under vine:
2,788 hectares



Principal grape varieties:
Sauvignon Blanc, Muskateller, Pinot Blanc and Morillon; Sausal: Riesling

Südsteiermark is reputed for fresh, fragrant wines, especially those produced using the region's flagship variety, Sauvignon Blanc. However, Südsteiermark accommodates a wide assortment of other grape varieties, including Welschriesling, Morillon (Chardonnay), Gelber Muskateller and Traminer. Despite this being one of Europe's most picturesque viticultural regions, the extremely steep gradient of most vineyards make winegrowing here a significant challenge.

The range of grape varieties in Südsteiermark is just as multi-faceted as the wine-growing region's soils, which range from sand and slate to marl and limestone. The humid Mediterranean climate is what determines the vines' long annual growth cycle, while the cool nights promote the development of rich aromatics that lend the white wines incredible nuance and grandeur. This applies as much to the lithe, fruity young wines – such as Junker, which is the “forerunner” of the new vintage –, as it does to the region's most characteristic white wines marketed under the protected designation of origin, Südsteiermark DAC. Typically regional Südsteiermark DAC wines are classified – like their counterparts in Weststeiermark and Vulkanland Steiermark – into three categories: Gebietswein (regional wine), Ortswein (“villages” wine) and Riedenwein (single-vineyard wine). The additional “Reserve” designation is used to denote wines that have been matured for a longer period of time. All Steiermark DAC wines must be harvested by hand. Sauvignon Blanc, in particular, has enjoyed outstanding success and worked its way up to the top of the league. Today, Südsteiermark produces world-class Sauvignon wines. About one fifth of the area under vine in this region is dedicated to this variety; the regionally typical spectrum ranges from fresh, fragrant wines to superior, extremely elegant Sauvignons that are an undeniable reflection of their terroir. It is not surprising, therefore, that this variety leads the pack in terms of approved DAC grape varieties. Together with Welschriesling, Pinot Blanc, Morillon (Chardonnay), Pinot Gris, Riesling, Gelber Muskateller and

Traminer, Sauvignon Blanc forms the basis for the spectrum of Südsteiermark DAC wines. Particularly in the areas around Eichberg, Leutschach and Gamlitz, Gelber Muskateller is one of the prominent grape varieties. Riesling is the speciality of Kitzreck im Sausal, which is home to Steiermark's steepest and highest vineyards (with gradients of more than 100%) and highest vineyards (up to 600 metres above sea level). Pinot lovers are well-served here, particularly around Ehrenhausen, where the lime-rich soils deliver substantial Morillon (Chardonnay) wine, amongst others. Certain Ried names – such as Czamillonberg, Grassnitzberg, Kittenberg, Nussberg, Obegg, Sernauberg, Kranachberg and Zieregg – are immediately associated with the leading wines that they produce. An extremely open-minded community of winegrowers who have gathered first-hand experience of winegrowing around the world is the guarantee behind the long-term success of Südsteiermark wines. The viticulture school in Silberberg also supports this success, providing the next generation of winegrowers with the theoretical and practical qualifications they need. Steiermark's top wines have now become mainstays on the wine lists of local establishments and are also attracting a lot of attention at an international level. Archduke Johann (1782–1859) – a pioneering winegrower who adopted what was, for the time, a “European” approach to viticulture and whose influence is still felt in the region today – would be proud of the new generation of Südsteiermark's winegrowers.

 Geological Survey of Austria

Geology

The Sausal mountain range, with its steep vineyards, is made up of phyllitic clay schist with layers of greenschist and quartzite from the Austroalpine nappes. These slightly softer consolidated rocks can also be found on the hillsides around and to the north of Silberberg, and on the Nestelberg and Rirpenegg. On the Grillkogel, there are also visible occurrences of limestone and clayey, gravelly lime from the Palaeozoic. The majority of vineyards in Südsteiermark grow on coarse-grained, alluvial gravel (some of which has cemented into conglomerate), on marls, clayey silts and sands (referred to as the Styrian “Schlier”), on conglomerates and gravel from the Kreuzberg formation and on sands and marls from the Weissenegg formation. The latter units are formed from sediments that the Paratethys sea deposited in the Styrian Basin some 18 to 15 million years ago. They vary greatly in grain size and lime content. Pure limestone, similar to Leitha limestone, can be found in certain areas between Wildon and Graßnitzberg.

13.3 WESTSTEIERMARK



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Designations of origin for Qualitätswein:
Weststeiermark DAC, Steiermark

Area under vine:
641 hectares

Principal grape varieties:
Blauer Wildbacher, Sauvignon Blanc and Pinot Blanc

Weststeiermark may only have approximately 640 hectares of land under vine, but the wine-growing families here cultivate them diligently to create an astonishing variety of products: polished white wines from numerous grape varieties, as well as the zesty, acidic Schilcher which is the undisputed star of the region. Internationally recognised as a regional speciality, this unique rosé terroir wine is vinified from Blauer Wildbacher grapes, which are the predominant local variety.

The smallest wine-growing region in Steiermark was used for viticulture in ancient times – first by the Illyrians, then the Celts and later, the Romans. The vineyards here occupy a long, narrow strip of land that rises up to an elevation of 600 metres in the foothills of the Kor Alps and the Reinischkogel, and stretches southwards towards the Slovenian border.

This particular topography experiences significant warming during the day and protects the vines from harsh winds. The steep slopes are dotted with tiny, picturesque cellar houses and deep valleys mark the path from Ligist in the north, via St. Stefan ob Stainz and Deutschlandsberg, to Eibiswald in the south. Wine villages like Greisdorf, Gundersdorf, Wildbach and Wies are well worth a visit, as much for the impressive – panoramic views, as for the local wines. Other notable features of the region are its stone buildings, constructed from ancient gneiss and mica schist, as well as the Illyrian climate with its south European/Mediterranean influences and relatively high rainfall.

All these elements come together to explain the character of a distinctive type of wine produced throughout the region. Weststeiermark is traditional Schilcher territory – hence its nickname, “Schilcherland”. Blauer Wildbacher grapes occupy the majority of the area under vine here and serve as the basis for this famous pink-hued wine, which has recently witnessed an incredible up-

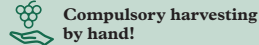
turn. Determined winegrowers have continually worked on Schilcher, transforming it from a rustic country wine with aggressive acidity into a wine of distinction prized for its notes of red berries (from strawberry to raspberry) and a refreshingly invigorating acidity. Schilcher was given special consideration during the introduction of Weststeiermark DAC in 2018. Weststeiermark is the only region in Steiermark allowed to label Schilcher with its protected designation of origin. Other typical Styrian white wines – such as Welschriesling, Morillon (Chardonnay) and Pinot Blanc – may also be labelled as Weststeiermark DAC or Weststeiermark DAC Reserve. In terms of Ortswein, Sauvignon Blanc is a key player.

The less common red varieties should not be underestimated, however, and neither should the Blauer Wildbacher, which produces sparkling and sweet wines that enrich the portfolio of Austrian wine with their individual style. These wines are labelled with “Steiermark” as their designation of origin.

Schilcher also plays a significant role in the success of wine tourism. The wine’s distinctive character makes it an authentic ambassador for one of the most untouched and strikingly beautiful wine landscapes in Europe.

Geology

The majority of vineyards in this region lie on essentially acidic, crystalline hard rocks from the Austroalpine nappes, while those towards the east lie on predominantly loose, sometimes coarse rocks from the Styrian Basin. “Schwanberger scree” (which contains cubic-metre-sized boulders of crystalline rock) can be found in gullies reaching far into the Kor Alps and forms the substratum of the vineyards around St. Stefan, Wildbach and Schwanberg. In addition to the crystalline rock, another formation on the edge of the basin consists of greenish alluvial sands, which transition into fine-grained, sandy and clayey Florian beds towards the interior of the basin. These sands were deposited in the shallow Paratethys sea around 16 million years ago. The hard, crystalline rocks consist of hard plate gneiss, variable gneiss and dykite (pegmatitic in places), as well as garnet mica schist and, albeit less frequently, amphibolite and marble.

WESTSTEIERMARKE DAC | from the 2018 vintage onwardsCompulsory harvesting
by hand!

GRAPE VARIETIES: Blauer Wildbacher (as Schilcher), Welschriesling, Pinot Blanc, Morillon (Chardonnay), Pinot Gris, Riesling, Gelber Muskateller, Sauvignon Blanc and Traminer, as well as cuvée blends of these

QUALITY LEVELS:

Gebietswein: Submission for the federal inspection number from 15 January of the year following harvest, Welschriesling and Schilcher from 1 December of the same year as harvest

Ortswein: Submission for the federal inspection number from 1 April of the year following harvest, Schilcher from 1 February of the year following harvest

Riedenwein: Submission for the federal inspection number from 1 April of the year following harvest, Schilcher from 1 February of the year following harvest

Additional designation "Reserve": release date at least 18 months (Schilcher: 12 months) later than the standard release date for wines of the respective level

RESTZUCKER:

Gebietswein, Ortswein, Riedenwein: max. 4.0 g/l; Riesling and Traminer: dry

FLAGSHIP VARIETIES FOR ORTSWEIN:

Ligist: Blauer Wildbacher (as Schilcher) and Sauvignon Blanc

Stainz: Blauer Wildbacher (as Schilcher) and Sauvignon Blanc

Deutschlandsberg: Blauer Wildbacher (as Schilcher) and Sauvignon Blanc

Eibiswald: Blauer Wildbacher (as Schilcher) and Sauvignon Blanc

Key viticultural towns and villages:

Stainz, St. Stefan ob Stainz and
Deutschlandsberg

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14. WIEN



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 <p>Designations of origin for Qualitätswein: Wiener Gemischter Satz DAC, Wien</p>	 <p>Area under vine: 575 hectares (224 hectares of which are planted as Gemischter Satz)</p>	 <p>Principal grape varieties: Grüner Veltliner, Riesling, Pinot Blanc and Chardonnay</p>
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Viticulture in a city? Often, urban vineyards serve no other purpose than attracting tourists – but not in Vienna! The city’s vineyards play a key role in the local economy and help preserve the green belt that surrounds the city – not to mention the fact that they produce some high-quality wines! The special type of wine produced in Wien – the Wiener Gemischter Satz (field blend) – was added to the list of Austrian DAC wines in 2013 and has now become the quintessential symbol of Wien’s wines.

Even in the late Middle Ages, vines were still being grown inside the city walls in what is now Vienna’s first district. Today, however, viticultural activity is focused in the capital’s suburbs. Vineyards on the Bisamberg north of the Danube – cultivated by winegrowers from Strebersdorf, Stammersdorf and Jedlersdorf – provide favourable conditions for Pinot varieties. Riesling, Grüner Veltliner, Chardonnay and Pinot Blanc are the most popular grapes grown between Ottakring, Hernals and Pötzleinsdorf – and especially in Vienna’s 19th district (including Heiligenstadt, Nussdorf, Grinzing, Sievering and Neustift am Walde), where the soil contains varying amounts of lime. Vienna’s Nußberg has also been rediscovered recently, with the hillside vineyards attracting young, creative winegrowers from all districts of the wine-growing capital, including some who have found a new vocation in viticulture. Rendzina, brown earth and chernozem can be found south of Wien, around Rodaun, Mauer and Oberlaa. These soils lend themselves to the production of powerful white wines and opulent red wine cuvée blends.

Nearly all winegrowers in Wien produce the traditional Gemischter Satz (field blend), in which different grape varieties are grown together in the same vineyard, are harvested at the same time and turned into a single wine. In 2008, Wiener Gemischter Satz was added to the list of Austrian products in the Slow Food “Ark of Taste” catalogue. Later, in 2013, Wiener Gemischter Satz gained DAC status and is now considered the most regionally typical wine of the Wien region. The regulation regarding Wiener Gemischter Satz DAC stipulates that at least three white Qualitätswein grape varieties must be interplanted together in a vine-

yard within Wien, and that this vineyard is recorded as a dedicated area under Wiener Gemischter Satz in the register of Wien vineyards. The greatest proportion of any one grape variety must not exceed 50%, while the third largest proportion must represent at least 10%. In total, around 220 hectares in Wien are planted for the production of Gemischter Satz. Depending on the location of the vineyard, the grapes used in Wiener Gemischter Satz DAC and the style of the wine is shaped by the terroir, as described above. Gebietswein (regional wine) has an approachable style and reflects the diversity of the city’s vineyards. Ortswein (“villages” wine) varieties are denser; they bear the names of the most traditional wine-growing municipalities in the Wien (Vienna) region. The longer élevage of Riedenwein (single-vineyard wines) with a DAC makes the wines more complex – in other words, these wines bring years of enjoyment. Gemischter Satz has always been a favourite choice in the region’s unique *Heurige* wine taverns, which are still widely popular today. From the smart, open-all-year *Heurige* with a large buffet, to the small *Buschenschank* that pops up for a few weeks a year in amongst the vines, all styles of tavern pull in the crowds – both visitors and locals alike. Due to its outstanding cultural significance, Vienna’s *Heurige* tavern tradition was added to Austria’s list of UNESCO intangible cultural heritage in 2019. In order to preserve Wien’s vineyards as natural and cultural landscapes for future generations to enjoy, a Viennese state law stipulates that all existing vineyards must continue to be cultivated as such, thereby protecting valuable viticultural land from real estate speculation.

 Geological Survey of Austria

Geology

The vineyards on the Bisamberg and in Döbling, Dornbach and Ottakring lie upon hard rocks from the Penninic flysch zone and intercalated coloured marl, as well as on Neogene marine sediments from the shores of the Vienna Basin. Flysch is made up of sandstone (sometimes rich in lime, sometimes rich in quartz), interspersed with layers of marl and clay. The deposits at the rim of the basin, which were left behind some 16 to 12 million years ago, are composed of solid limestone (Leitha limestone) in some places, while in others, they are loose, yet mainly coarse, sandy and gravelly (and, in rare places, marly) rocks. The substratum of the vineyards in Mauer and Kalksburg is also composed of sediments from the rim of the Vienna Basin, which – due to the influence of rivers and the flow of debris from the Vienna Woods – have become either sandy and gravelly, or have solidified into conglomerate and breccia. The vineyards in Stammersdorf, on the Hungerberg and in Oberlaa lie on the terraces of the ancient Danube. These terraces are composed of quartz-rich gravel with a loamy top layer and a substratum composed primarily of either gravelly and sandy or fine-grained sediments from the Vienna Basin, known locally as “Tegel”.

Wiener Gemischter Satz DAC | from the 2013 vintage onwards



GRAPE VARIETY:

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

QUALITY LEVELS:

Gebietswein: allowed to go on sale from 1 December of the same year as harvest

Ortswein: allowed to go on sale from 1 March of the year following harvest

Riedenwein: Allowed to go on sale from 1 May in the year following the harvest

ALCOHOL CONTENT:

Gebietswein: max. 12.5% abv

Ortswein and Riedenwein: min. 12.5% abv

RESIDUAL SUGAR:

Gebietswein, Ortswein: dry

Riedenwein: dry or medium dry

FLAVOUR PROFILE:

Gebietswein: no strongly perceptible notes of wood

Ortswein and Riedenwein: N/A.

PERMITTED ORIGINS FOR ORTSWEIN:

Nußberg, Grinzing, Sievering, Neustift, Maurerberg, Laaerberg and Bisamberg

* Forecast only. At the time of going to press, the Wiener Gemischter Satz DAC Ortswein ("villages" wine) and Riedenwein (single-vineyard wine) regulation was in the final phase of parliamentary implementation.

Find more information about the region here:

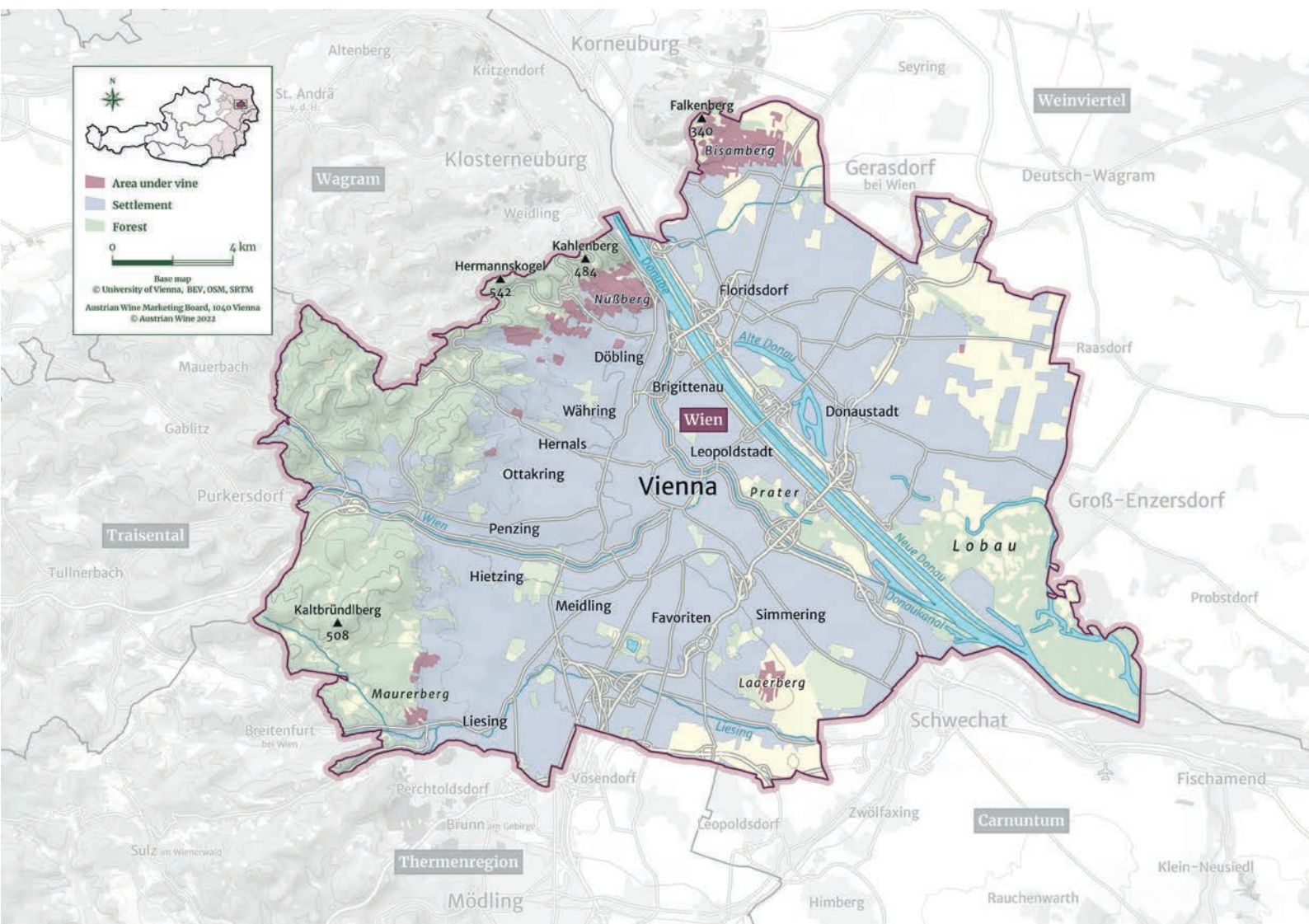
Großlagen

(large collective vineyard sites):

Bisamberg-Wien, Nußberg, Kahlenberg, Maurerberg, and Laaerberg

AUSTRIANVINEYARDS.com

Discover the region's Rieds and defined origins at www.austrianvineyards.com!



15. THE BERGLAND WINE-GROWING AREA

The Kärnten (Carinthia) wine-growing region (123 ha)



In recent years, the area under vine in this region has increased to around 123 hectares. The key wine-growing areas in Kärnten are concentrated around the regions of Feldkirchen and St. Veit, home to the Längsee lake and Hochosterwitz Castle, in the Lavant valley and around the city of Klagenfurt. The predominant grapes here are white Pinot varieties, although Sauvignon Blanc, Riesling and Traminer are also grown – as well as Zweigelt and Pinot Noir. Kärnten wines are aiming to become the beverage of choice among tourists visiting Carinthia, and they certainly have the potential to achieve this goal. Since 2013, wines from Kärnten have regularly won awards at the annual SALON Austrian Wine competition.



© Austrian Wine | Weinbauerband (Wine-growers' Association) Kärnten

The Oberösterreich (Upper Austria) wine-growing region (78 ha)



Many of the names given to villages, houses and land in Oberösterreich are testimony to the former importance of viticulture for the local economy. After the decline of the wine industry in the 19th century, the state – the former “Principality above the Enns river” – is now witnessing somewhat of a renaissance. Today, around 80 hectares of vineyards are cultivated in the sun-blessed parts of the Danube valley, the Machland, on the Gaumberg (Linz) and around the rim of the Eferding Basin, as well as in the central parts of Oberösterreich, the hilly Innviertel region and the breezy Mühlviertel region. Vines are even grown in the southern part of the Salzkammergut region today! The prominent white varieties are Grüner Veltliner and Chardonnay, while Zweigelt mainly represents the reds.



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Gaumberg, Oberösterreich

The Salzburg wine-growing region (0.06 ha)



The first of today's vineyards in the Salzburg region were planted in Großmain am Untersberg in 2001. Since 2008, the “Paris Lodron Zwinger”, a wine from the Frühroter Veltliner grape, has been grown on the Mönchsberg mountain that overlooks the city of Salzburg. It produces around 500 bottles a year, with all proceeds being donated to the Salzburg Scouts. The Benedictine Michaelbeuern Abbey has also launched a viticultural project that involves the cultivation of 4,000 vines.



Mönchsberg, Salzburg

Geology

The hard rocks that make up the western and central part of Austria are highly diverse and originate from several geological units. These include the Moldanubian zone, the Molasse zone, the Austroalpine nappes (including the Northern Calcareous Alps and the Central Eastern Alps), the Penninic nappes (containing flysch and window rocks), the Helvetic nappes and the Subpenninic nappes. As in Eastern Austria, young sedimentary basins are found in the Alps, as are some geologically younger, Quaternary deposits of gravels, sands, silts and clays. These can be found across all geological units, leading a path into the valleys and lakes that we see today. During the cold phases of the Quaternary, large parts of Bergland were extensively glaciated several times over, with only the northern parts of Oberösterreich and eastern Kärnten being free of ice during the last glacial peak. Large gravel terraces can be found there, with layers of loess and loess and loam deposits in Oberösterreich. In the mountainous regions, however, the young sedimentary deposits are much less widespread and their composition varies greatly.

 Geological Survey of Austria

Find more information
about the area here:

AUSTRIANVINEYARDS.com

Discover the region's Rieds
and defined origins at
www.austriantvineyards.com!



Find more information
about the region here:



Seewiese, Kärnten



Haiming, Tirol

The Tirol (Tyrol) wine-growing region (15 ha)



While viticulture is of great significance in South Tyrol, viticulture in North Tyrol was long asleep. Even the vineyard in Zirl, whose reputation stretches as far back as the 14th century, is no longer cultivated. The North Tyrolean wine industry is, however, showing signs of resurrection. The most well-known wineries in operation are found in Haiming, Tarrenz and Silz. Here, Pinot varieties are the most widely planted grapes, especially Chardonnay and Pinot Noir.

The Vorarlberg wine-growing region (5 ha)



There were once 500 hectares of vines in the federal state of Vorarlberg, predominantly in Walgau and the Alpine Rhine valley. The aftermath of the grape vine louse crisis, combined with competition from the wines of South Tyrol following the completion of the Arlberg railway, led to the near total demise of wine production here, save for a single vineyard in Röthis. In 1997, the Vorarlberg Winegrowers' Association was founded, which has been promoting Vorarlberg's viticulture ever since. In this region, Müller-Thurgau, Riesling and classic Pinot varieties claim pride of place among the white wines, while Pinot Noir is the preferred red wine variety.



Röthis, Vorarlberg



16. GRAPE VARIETIES IN AUSTRIA

In Austria, there are 40 grape varieties – 26 white and 14 red – that are officially approved for the production of Qualitätswein, Prädikatswein (Qualitätswein produced from grapes that are harvested using special techniques once they have reached a specific degree of ripeness) and Landwein. The proportion of red wine grapes has doubled over the past two decades, and now represents one third of Austria's area under vine, totalling around 44,800 hectares.

Austria offers excellent vineyards for growing internationally recognised varieties such as Riesling, Pinot Blanc, Chardonnay, Muskateller, Traminer, Pinot Noir, Merlot, Cabernet Sauvignon and Syrah. Even more important, however, is the portfolio of indigenous grape varieties, with Grüner Veltliner at the top of the list. This white variety alone accounts for almost one third of Austria's area under vine. Other white varieties such as Neuburger, Rotgipfler, Zierfandler and Roter Veltliner – as well as the red varieties Zweigelt, Blaufränkisch, Sankt Laurent and Blauer Wildbacher – have regained particular popularity today.

In terms of their genetics, many of these grape varieties descend from Traminer and Heunisch. Traminer, one of the oldest European varieties, was supposedly selected from wild vines that grew during antiquity. Heunisch is the name of a family of grape varieties that the Magyars may have brought with them from Hungary to Austria, where these grapes spread quickly. At least 75 of varieties known today have Heunisch in their parentage, Chardonnay and Riesling being two examples.

Viticultural knowledge and the cross-cultivation of vines has a very long past in Austria. This tradition is supported by the research centre at the *Höhere Bundeslehranstalt für Wein- und Obstbau* (Federal College for Viticulture, Oenology and Fruit Growing) in Klosterneuburg, which celebrated its 150th birthday in October 2010 – making it the oldest viticultural school in the world. The Department of Vine Breeding is headed up by Dr Ferdinand Reger, an internationally recognised expert in the field. His significant research on the identification of grape varieties with the help of DNA analysis attracted recognition worldwide.

Autochthonous varieties

“Autochthonous” in the context of vines refers to grape varieties that are almost exclusively the result of natural cross-breeding or mutation in a particular region, in which they then become well-established. Over time, they adjust well to local conditions and, in most cases, are only able to deliver the best quality of grapes under these very conditions. Today, the different regions consider autochthonous grape varieties as their precious resources, which are used for producing wines that reflect their unique terroir.

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Grüner Veltliner

New cultivars

A “new cultivar” results from the intentional crossing of two or more grape varieties (single or multiple crossings). The aim is to create a new variety that displays all the positive characteristics of the parent varieties while the negative characteristics are suppressed. Despite intense efforts, however, these processes have only achieved partial success. Cross-cultivating vines is both time-consuming and cost-intensive. In Austria, new cultivars are bred at the research centre of the *Höhere Bundeslehranstalt für Wein- und Obstbau* (Federal College for Viticulture, Oenology and Fruit Growing) in Klosterneuburg.

The following new cultivars are included in the list of grape varieties approved for use in Austrian Qualitätswein:

white: Müller-Thurgau, Muskat-Ottonel, Scheurebe, Jubiläumsrebe, Goldburger, Blütenmuskateller, Muscaris, Souvignier gris
red: Blauburger, Zweigelt, Ráthy and Roesler



PIWI varieties

Today, breeding focuses on improving varietal resistance to fungal diseases. These new cultivars are called PIWI (fungal-resistant) varieties. Resistance against one or more fungal diseases is only ever partial. Today, a series of partially resistant varieties exist, which need fewer crop protection treatments against fungal disease.

The following **partially resistant new cultivars** are included in the list of grape varieties approved for use in Austrian Qualitätswein:

white: Blütenmuskateller, Muscaris and Souvignier Gris
red: Ráthy, Roesler

The following partially-resistant grape varieties are allowed to be planted for the production of wine without a protected designation of origin or geographical indication, but with the designation of grape variety or vintage (varietal wine):

white: Bronner, Cabernet Blanc, Johanniter, Donauveltliner and Donauriesling, Solaris (only for wines from grapes harvested in the wine-growing area Bergland)
red: Regent, Cabernet Jura and Pinot Nova

Distribution of grape varieties in Austria¹

White Qualitätswein	Austria: total in ha	Austria: total in %	Niederöster- reich in ha	Burgen- land in ha	Steier- mark in ha	Wien in ha
Blütenmuskateller	89	0,2%	59	12	13	1
Bouvier	209	0,5%	21	184	2	2
Chardonnay (Morillon)	1,934	4,3%	774	708	385	40
Frühroter Veltliner (Malvasier)	244	0,5%	239	3	0,08	2
Furmint	27	0,1%	1	24	2	0,04
Goldburger	36	0,1%	8	15	13	1
Goldmuskateller	40	0,1%	16	21	4	0
Grauer Burgunder (Pinot Gris)	313	0,7%	66	81	156	6
Grüner Veltliner	14,548	32,5%	13,283	1,113	3	135
Jubiläumsrebe	2	0,01%	2	0,03	0	0,2
Müller Thurgau (Rivaner)	1,273	2,8%	874	204	177	13
Muscaris	86	0,2%	18	9	51	0,5
Muskateller	1,480	3,3%	714	187	549	16
Muskat Ottonel	319	0,7%	71	240	5	2
Neuburger	253	0,6%	171	77	0	5
Roter Veltliner	191	0,4%	188	1	0	2
Rotgipfler	112	0,3%	111	1	0	0,3
Sauvignon Blanc	1,692	3,8%	405	321	929	12
Scheurebe (Sämling 88)	303	0,7%	40	123	139	1
Souvignier Gris	60	0,1%	9	6	42	1
Sylvaner	24	0,1%	15	1	6	1
Traminer	264	0,6%	103	84	66	8
Weißer Burgunder (Pinot Blanc)	1,873	4,2%	695	440	690	37
Riesling	2,040	4,6%	1,804	93	68	65
Welschriesling	2,882	6,4%	1,112	981	773	14
Zierfandler (Spätrot)	62	0,1%	61	1	0	0,3
Total	30,356	67.9%	20,859	4,927	4,074	363

Red Qualitätswein	Austria: total in ha	Austria: total in %	Niederöster- reich in ha	Burgen- land in ha	Steier- mark in ha	Wien (in ha)
Blauburger	460	1,0%	371	72	11	6
Pinot Noir	589	1,3%	291	244	20	19
Blauer Portugieser	483	1,1%	478	1	1	3
Blauer Wildbacher	520	1,2%	1	0	518	0
Blaufränkisch	2,597	5,8%	147	2,437	9	3
Cabernet Franc	97	0,2%	19	76	1	2
Cabernet Sauvignon	572	1,3%	198	352	13	7
Merlot	806	1,8%	287	487	21	10
Ráthay	42	0,1%	15	25	1	0,04
Roesler	274	0,6%	121	142	7	2
Rosenmuskateller	9	0,02%	3	4	1	0
Sankt Laurent	596	1,3%	290	290	10	5
Syrah	151	0,3%	39	107	3	1
Zweigelt	6,130	13,7%	3,478	2,337	269	33
Total	13,326	29.8%	5,738	6,574	886	90

Varietal wine²	187	0,4%
other grape varieties	859	1.9%

Austria total (in ha)	44,723
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¹ Source: Austrian Federal Ministry of Agriculture, Regions and Tourism according to IACS (as of 18 October 2022) hectare values are rounded

² The following grape varieties may be planted for the production of wine without protected designation of origin or geographic indication, but with a designation of grape variety or vintage (single varietal wine): white – Bronner, Cabernet blanc, Johammer, Donauveltliner, Donauriesling, Orangetraube and Solaris (only in Bergland); red – Regent, Cabernet Jura and Pinot Nova.



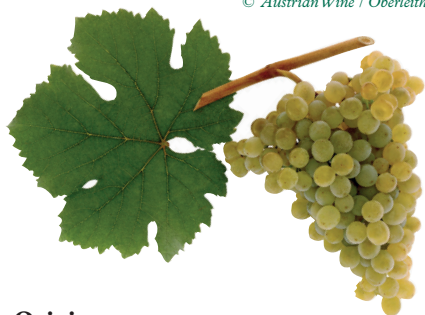
16.1 WHITE WINE

© Austrian Wine / WSNA

Welschriesling

GRÜNER VELTLINER (Weißgipfler)

© Austrian Wine / Oberleithner



Origin:
probably Niederösterreich, Austria

Parentage:
Natural crossing between Traminer and St. Georgen

The second parent variety was found in St. Georgen in Austria's Burgenland. This grape variety was named after the place in which it was discovered because, genetic research was unable to attribute it to any known variety. Grüner Veltliner is not genetically related to Roter Veltliner or Frühroter Veltliner.

Area under vine and % share:

14,548 ha; 32.5%

Grüner Veltliner is the most important autochthonous grape variety in Austria. It became most widespread during the 1950s when Lenz Moser's high vine training system was introduced. Today, this variety is most heavily planted in Niederösterreich and northern Burgenland. Grüner Veltliner holds a special rank in several wine-growing regions as it is used to produce DAC wines that display the typical characteristics of their origins. While this variety's area under vine decreased between 1999 and 2020, it still remains the most planted variety within Austria.

Key ampelographic characteristics:

Leaf:

medium-sized, pentagonal to circular, five to seven lobes, deeply lobed and a moderately hairy underside. The characteristic white woolly hair on the shoot tip gives the variety its second name, Weißgipfler (white tip).

Cluster:

medium to very large, medium density, cone-shaped, shouldered, with large round-to-oval berries, greenish-yellow to foxy-yellow in colour on the sun-exposed side.

Ripening: mid-season

Significance and growing requirements:

Grüner Veltliner is by far the most important white wine grape variety in Austria. It achieved international recognition and popularity at the end of the 20th century. It is a prolific variety and therefore requires yield regulation. It grows especially well in loess soils offering a deep root depth, does not like dryness, is sensitive during flowering and is susceptible to *Peronospora*, *Pseudopezicula tracheiphila* and chlorosis.

Wine:

Grüner Veltliner delivers all quality levels – from light, more acidic wines, through to Prädikatswein with a high degree of ripeness. Quality is highly dependent upon the vineyard and the yield. Winegrowers strive for spicy, peppery wines, or wines with notes of stone fruit.

WELSCHRIESLING

© Austrian Wine / Oberleithner



Origin:
probably Northern Italy (Riesling italico)

Parentage:
Unknown. Elbling is the most closely related variety. Welschriesling is not related to Weisser Riesling.

Area under vine and % share:

2,882 ha; 6.4%

The versatile Welschriesling can produce almost all quality levels. Grapes from the Poyzdorf area in the Weinviertel are com-

monly used in base wines for neutral, more acidic styles of Sekt, while this variety also produces easy-drinking *Buschenschank* tavern wines in Steiermark and nobly sweet Trockenbeerenauslese wines in Burgenland, particularly around the Seewinkel area. The variety's total area under vine decreased significantly between 1999 and 2020.

Key ampelographic characteristics:

Leaf:

three to five lobes, smooth leaf with sharply serrated edges

Cluster:

medium-sized, very densely berried, cylindrical, shouldered, with medium-large secondary clusters; berries have thin skins, are round, spotted, very juicy and yellowish-green in colour.

Ripening: late

Significance and growing requirements:

These grapes are very good for producing

Sekt, and can also deliver some outstanding Prädikatswein. The range of quality is very wide. To thrive, Welschriesling requires early-warming vineyards and soils with an ample supply of magnesium. The vines are very sensitive to dryness – too little moisture can cause inadequate shoot development.

Wine:

Yields wines with a higher acidity. Dry Welschriesling wines are often very fresh with aromas of green apples and citrus. However, winegrowers have recently begun producing complex wines with good ageing potential by maturing them on the lees for a longer period of time. Prädikatswein made with this grape variety are considered to be some of the world's greatest sweet wines. Beerenauslese and Trockenbeerenauslese both have exotic aromas in their bouquet and delicate notes of honey on the palate, underpinned by a characteristic level of acidity.

MÜLLER-THURGAU (Rivaner)



© Austrian Wine / Oberleithner

Origin:

Germany, Geisenheim Research Institute (Hessen)

Parentage:

New cultivar produced by Riesling x Chasselas de Courtillier (Madeleine Royale)
This grape 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, until genetic research finally proved otherwise. Müller-Thurgau is the oldest and most successful new cultivar to have

spread throughout the world. The synonyms Rivaner and Riesling-Sylvaner point to the variety's original (yet incorrect) attribution of parentage. Use of the name Riesling-Sylvaner is now prohibited, due to it being misleading.

Area under vine and % share:

1,273 ha; 2.8%

This variety grows in all of Austria's wine-growing regions. Between 1999 and 2020, however the area under vine declined considerably, as did the variety's significance.

Key ampelographic characteristics:

Leaf:

medium-sized, vesicular, circular, five lobes, deeply lobed with twisted middle lobe

Cluster:

medium to large, medium density, cylindrical, with oval, greenish-yellow berries. The flesh has a faint muscat flavour.

Ripening:

early

Significance and growing requirements:

This variety ripens very early and is therefore often sold as grape must, Sturm (partially fermented grape must) and en primeur wine (wine still maturing in the barrel). Müller-Thurgau is often blended with other white wine varieties to produce young cuvées that are intended to be drunk straight away. At the other end of the maturation spectrum, this variety also produces Prädikatswein whose potential for developing is often underestimated. Müller-Thurgau needs soils that offer deep root depth and a good supply of water. It is very susceptible to Peronospora, oidium, berry and stem rot, Pseudopezicula tracheiphila and Phomopsis. Compared to other varieties, Müller-Thurgau needs increased protection.

Wine:

The variety creates early-maturing, mild wines with a faint muscat flavour. If acidity is too low, the wines age quickly. Prädikatswein can achieve a very high quality potential.

WEISSBURGUNDER (Pinot Blanc, Klevner)



© Austrian Wine / Oberleithner

Origin:

probably Burgundy, France

Parentage:

Mutation of Pinot Gris

Area under vine and % share:

1,873 ha, 4.2%

The area under this variety remains relatively constant in Austria.

Key ampelographic characteristics:

Leaf: medium-sized, pentagonal, three to five lobes, less deeply lobed

Cluster: medium-sized, densely berried, cylindrical, shouldered, often with small secondary clusters; berries are round-to-oval, have thin skins and are yellowish-green in colour

Ripening: mid-season to late

Significance and growing requirements:

Because of its somewhat subtle character,

Pinot Blanc is often used in cuvée blends with other varieties and is sometimes vinified in small oak casks (barriques) using malolactic fermentation. To thrive, this variety demands a lot from the soil and its environment. Compared to Chardonnay, Pinot Blanc is more prone to botrytis because the grapes are more compact in the cluster.

Wine:

Only in good vineyards does this variety yield premium quality. Young wines have a blossomy expression and piquant acidity, while mature versions tend to develop flavours of bread and nuts. *Élevage* is slow and premium quality is only achieved with a longer period of bottle maturation.

Weißburgunder



RIESLING (Weißer Riesling, Rhine Riesling)



Origin:

Germany, Rhine region

The earliest documentation of this variety was in 1435, in Rüsselsheim.

Parentage:

Natural crossing between Heunisch and a Frankish variety (Traminer seedling). This variety has supposedly been cultivated from wild vines in the Oberrhein (Upper Rhine) region.

Roter Riesling is a red grape variation arising from a bud mutation in Weißer Riesling. Weißer Riesling is not related to the Welschriesling variety.

Area under vine and % share:

2,040 ha; 4.6%

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 leading vineyards, especially in the wine-growing regions of the Wachau, the Kremstal, the Traisental, the Kamptal, Wien, Wagram and the Weinviertel, Riesling grapes reach maximum ripeness due to the late harvest. The total area under this variety of vine increased steadily between 1999 and 2020. In Germany, Riesling is the most widely grown white wine variety, producing wine of all quality levels.

Key ampelographic characteristics:

Leaf:

medium-sized, circular, five lobes, coarse surface, very hairy underside

Cluster:

small but densely berried, cylindrical, shouldered, usually no secondary clusters; small yellowish-green berries with scar marks

Ripening:

late

Significance and growing requirements:

Riesling is a world-renowned variety that, along with Grüner Veltliner, enjoys great

prominence and importance in the wine-growing regions along the Danube and its tributaries. In this area, soils are typically composed of by weathered primary rock. There is good reason why Riesling is called the king of white wines. The late-ripening grape is highly demanding in terms of growing conditions and is susceptible to grape stalk necrosis, stalk rot and botrytis. The botrytis that affects the grapes is mainly undesirable – except for noble rot, for Auslese wines – because it can ruin the varietally typical aromas.

Wine:

Young Riesling wines display a charming fruitiness and spiciness and can mature into outstanding, complex wines. These wines contain dominant notes of stone fruit, including peach, apricot and exotic fruits. The terroir of the Wachau, Kremstal, Kamptal and Traisental lend wines from these regions a minerality reminiscent of slate or flint. Riesling ages slowly and reaches its highest quality when mature, displaying rose-like scents. Depending on the level of maturity, they develop a pleasant petrol note – something that perhaps not all wine consumers like. When the late harvest grapes are infected with noble rot, they produce outstanding Auslese and Beerenauslese wines.

CHARDONNAY (Morillon)



Origin:

probably from Burgundy, France

Parentage:

Natural crossing between Pinot and Heunisch.

Area under vine and % share:

1,934 ha; 4.3%

Chardonnay only gained in importance throughout Austria at the end of the 20th century, although it had already become established as a significant variety in Steiermark before then. In earlier days, differ-

entiation was rarely made between Pinot Blanc and Chardonnay. Even in statistical records, both varieties were ranked together as one (listed as “Weißer Burgunder”). In Steiermark, “Morillon” is traditionally used as a synonymous name for Chardonnay.

Key ampelographic characteristics:

Leaf:

medium-sized, pentagonal, shallow-lobed, exposed petiole, open

Cluster:

medium-sized, densely berried, cone-shaped, often with secondary clusters; berries are round and yellowish-green in colour

Morillon is genetically identical to the Chardonnay variety. Although specialists can recognise minimal differences in the colour of the leaves and buds, this is not sufficient to declare it a completely separate grape variety. There are no differences in the characteristics of the grape cluster either.

Ripening:

mid-season

Significance and growing requirements:

Chardonnay is grown internationally and yields some of the world’s most expensive wines. It is also used as one of the three key base wines for Champagne production. This variety requires warm vineyards with soils offering deep root depth, a good water supply and high limestone content.

Wine:

Harvesting this variety too early can result in unripe, thin and grassy wines. When the grapes are at fully maturity, the resulting wines can be powerful and elegant with good ageing potential. There are two types of *élevage*, resulting in different styles. The one is traditional *élevage* in stainless steel tanks, which produces stronger notes of fruit and animated acidity, while the other, most internationally widespread method is using barriques and malolactic fermentation. The most important quality of a great Chardonnay wine is its complexity, which only comes through when grapes are grown in especially good vineyards with limestone-rich soils. The best examples of these complex Chardonnays are grown on the Leithaberg in northern Burgenland and in Steiermark – although there are also a few outstanding vineyards in Niederösterreich and Wien.

SAUVIGNON BLANC

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Origin:

Loire Valley, France

This variety was introduced in Steiermark in the 19th century by Archduke Johann. At the time, it was known as Muskat-Sylvaner.

Parentage:

probably a natural crossing between Traminer and Chenin Blanc

Use of the former name (Muskat-Sylvaner) is no longer permitted, due to it being misleading. The variety is not related to Muscat or Sylvaner varieties in any way, nor does it have a Muscat aroma.

Area under vine and % share:

1,692 ha; 3.8%

In Austria, the area planted with this vari-

ety increased significantly between 1999 and 2020, and is continuing to grow in Niederösterreich, Burgenland and Steiermark.

Key ampelographic characteristics:

Leaf:

circular, five lobes, undulated edge, rounded arch-shaped teeth, very hairy underside

Cluster:

small, densely berried, cylindrical, shouldered; berries are round-to-oval, greenish-yellow in colour, with spicy, herbal, grassy flavours

Ripening:

mid-season to late

Significance and growing requirements:

This variety produces outstanding wines with great ageing potential in Steiermark, Burgenland and Niederösterreich. It needs good vineyards, but relatively meagre soils. It is a vigorous variety and requires more leaf maintenance. The methoxypyrazines (bell pepper and green peppercorn aromas) and marcaptanes (scents of grapefruit, passion fruit and blackcurrants) are extremely photosensitive and can be reduced significantly by certain measures, such as defolia-

tion around the grape zone. Both methoxypyrazines and marcaptanes are responsible for the characteristic aroma and flavour. The thicker the leaves are during the ripening period, the higher the methoxypyrazine content. Winegrowers can influence this content by the extent of defoliation – depending on 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 come across as intrusively unripe and grassy when the grapes have not been allowed to ripen fully. When the grapes achieve a good level of ripeness, they develop complex aromas of blackcurrants, gooseberries and tropical fruit. As they mature, the wines' aromatics progress from subtle to very complex, giving these wines wonderful ageing potential, especially those that have been produced from malolactic fermentation in barriques. Use of very ripe grapes results in the complex aromas retreating to the background, letting a dense, spicy wine unfold.

NEUBURGER

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Origin:

probably the Wachau, Austria

The former Neuburger memorial (now the Niederösterreich wine memorial) in Arnsdorf in the Wachau region commemorates the origin of this autochthonous variety.

Parentage:

Natural crossing between Roter Veltliner and Sylvaner.

Area under vine and % share:

253 ha; 0.6%

Neuburger is a significant variety in the Wachau, the Thermenregion and on the Leithaberg. Between 1999 and 2020, the area planted with this variety decreased significantly.

Key ampelographic characteristics:

Leaf:

large, three to five lobes; main leaf vein is red

Cluster:

small to medium, very densely berried, cylindrical; berries are yellowish-green in colour, thick-skinned, spotted and meaty

Ripening:

early to mid-season

Significance and growing requirements:

There are two reasons for this variety seeing a significant decrease in area under vine. Firstly, while Neuburger delivers excellent wine quality, it still cannot really compete with Grüner Veltliner. Secondly,

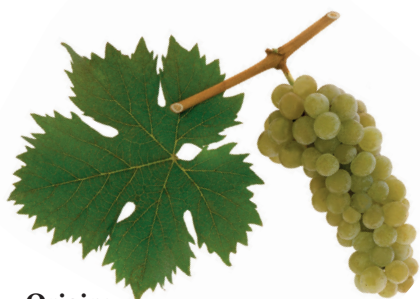
it can be weakened easily by disease, particularly the grapevine fanleaf virus, which threatens survival of the vines. Fortunately, however, vines of this variety have very strong shoot growth and are able to tolerate dry, meagre soils. Deep, fertile soils are a common cause of coulure. This variety is also highly sensitive to late frosts and winter frosts, and is somewhat susceptible to oidium and Peronospora. It is very susceptible to botrytis due to the compact grape cluster.

Wine:

Neuburger delivers mostly dense, full-bodied yet mild wines with a subtle flavour. Young wines are spicy and flowery, with a nutty flavour developing with age. This variety is very well suited for Qualitätswein and Prädikatswein.

MUSKATELLER (Gelber Muskateller, Roter Muskateller)

© Austrian Wine / Oberleitner



Origin:

Unknown, but probably from Italy or Greece.

Parentage:

This is one of the oldest grape varieties in the world, of which there are numerous different types – especially in Italy. Roter (red) Muskateller and Gelber (yellow) Muskateller are differentiated by the colour of their berries.

Area under vine and % share:

1,480 ha; 3.3%

Since the end of the 20th century, increasing numbers of this vine have been planted and the variety has achieved greater market significance. Between 1999 and 2020, the area under this variety increased considerably.

Key ampelographic characteristics:

Leaf:

medium-sized, five lobes, deeply sinuated, sharp pointed teeth with nodules at the tips

Cluster:

medium-sized, loose to densely berried, cone-shaped; berries are round, greenish-yellow (Gelber Muskateller) or flesh-red (Roter Muskateller) in colour, with a muscat flavour

Ripening: late

Significance and growing requirements:

Muskateller gained popularity with consumers towards the end of the 20th century, since when increasing numbers of this vine have been planted across all wine-growing regions. The variety is not very demanding in terms of soil, which is an advantage for winegrowers. It can be a challenge in vineyards, however, as it is susceptible to rot and its yield is unpredictable due to the variety's sensitivity during flowering. It also has the disadvantage of needing warm, airy vineyard sites, and being highly susceptible to oidium and botrytis.

Wine:

Produces wines with muscat aromas and flavours in varying degrees of intensity. With insufficient maturity, the wines are low in extract, and therefore thin and acidic. Muskateller is especially delicious as an aperitif and served alongside starters.

FRÜHROTER VELTLINER (Malvasier)

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Origin:

probably Niederösterreich, Austria

Parentage:

Natural crossing between Roter Veltliner and Sylvaner

Area under vine and % share:

244 ha; 0.5%

This old, autochthonous grape variety is widely grown in Niederösterreich, the Weinviertel and in Wagram. The area under this variety continuously decreased between 1999 and 2020.

Key ampelographic characteristics:

Leaf:

cuneiform to pentagonal, three to five lobes, main leaf vein is red up to where is branches, slightly open petiole.

Cluster:

large, densely berried, cylindrical, shouldered; berries are elliptic, reddish-coloured, with a neutral flavour

Ripening: early

Significance and growing requirements:

The significance of Frühroter Veltliner is decreasing. It is marketed mainly as a table grape, as an en primeur wine (still maturing in the barrel) or a table wine by the glass – especially in the Thermenregion, the Weinviertel and Wagram. The variety is not demanding in terms of soil and location.

Wine:

The early-drinking wines that are relatively low in acidity are also low in alcohol and usually present a bouquet somewhat evocative of flowers and bitter almonds.

SCHEUREBE (Sämling 88)

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Origin:

Landesanstalt für Rebenzüchtung in Alzey, Rhineland-Palatinate, Germany

Parentage:

Bred in 1916 by Georg Scheu as a "Sämling" (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 – hence the name Sämling 88.

Area under vine and % share:

303 ha; 0.7%

Grows mostly in Burgenland and Steiermark. Between 1999 and 2020, the total area under this variety has consistently fallen.

Key ampelographic characteristics:

Leaf:

medium-sized, circular, deeply lobed

Cluster:

medium-sized, densely berried, cylindrical, shouldered; berries are round, greenish-yellow in colour, with a muscat-like flavour

Ripening: mid-season

Significance and growing requirements:

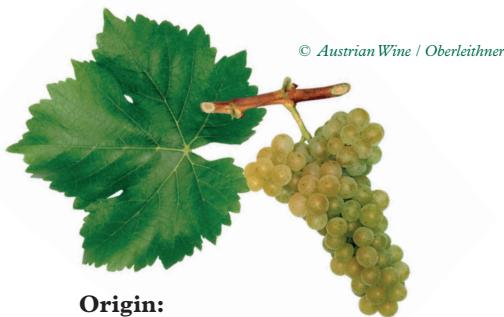
Becoming a less popular variety to cultivate. Still vinified as Trockenbeerenauslese, Strohwein and Schilfwein styles around Lake Neusiedl. Requires a good vineyard. Vigorous growth, with a high tolerance of dryness and limestone. Very resistant to winter frosts.

Wine:

Well-ripened grapes are able to produce both full-bodied, dry wines and Prädikatswein that are rich in aromas and have a particularly good ageing potential due to their zesty acidity. Unripe grapes, however, result in a pungent and unpleasant acidity unique to this variety.



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*Roter Traminer***MUSKAT OTTONEL**

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Origin:
Angers, Loire Valley, France

Parentage:
New crossing between Gutedel (Chasselas) and Muscat de Saumur, created in 1839 by Jean Moreau, a private vine breeder in Angers.

Area under vine and % share:

319 ha, 0.7%
Grown mainly around Lake Neusiedl in Burgenland. The area under this variety remains relatively constant.

Key ampelographic characteristics:

Leaf:
small, pentagonal, five lobes, deeply sinuated

Cluster:
small to medium, densely berried, cylindrical, usually with nosecondary clusters; berries are round-to-oval, greenish-yellow in colour, with flesh that has a delicate muscat flavour.

Ripening: mid-season

Significance and growing requirements:

Is a significant variety in Burgenland. For winegrowers, however, Scheurebe can prove challenging in the vineyard. It is very demanding in terms of location (warm, sheltered from the wind) and soil (good supply of water and nutrients). During flowering, it is particularly sensitive, often resulting in low, irregular yields. It can only tolerate a low lime content in the soil and is especially prone to chlorosis when the weather is cool and wet.

Wine:

Depending on ripeness, can yield full-bodied yet mild wines with a delicate muscat flavour. Extremely ripe grapes can produce mild, very smooth Prädikatswein, which pairs excellently with sweet dishes.

TRAMINER
(Gewürztraminer, Roter Traminer, Gelber Traminer)



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Origin:
Believed to originate from south-eastern Europe. Records show that this variety was grown in South Tyrol as far back as the Middle Ages. In fact, Traminer was named after the South Tyrolean town of Tramin, which was known for its dynamic wine trade.

Parentage:
Supposedly selected from wild vines, Traminer is one of the oldest European grape varieties and is presumed to have been cultivated by the Romans as *Vitis aminera*. The variety is differentiated by

the colours of its berries. Roter Traminer is red, Gewürztraminer is light red/pink, Gelber Traminer is yellow. The grapes also deliver different nuances of spiciness ("Gewürz" in German) influenced by the wine's own terroir. In terms of their name, however, all of these Traminer types may be referred to as Gewürztraminer. Traminer is often a parent in natural crossings, such as the case of Grüner Veltliner (Traminer x St. Georgen).

Area under vine and % share:

264 ha; 0.6%
Although grown worldwide, the variety is mainly cultivated in Austria on small vineyards for the production of various specialities. In Austria, it is grown throughout all wine-growing regions, but Vulkanland Steiermark is particularly well-known and reputed for growing Traminer. Overall, however, the area under this variety is decreasing slightly.

Key ampelographic characteristics:

Leaf:
small, round, five lobes, lightly sinuated; wide overlapping petiole.

Cluster:

small, medium density, cone-shaped, shouldered, often with small secondary clusters; berries are round-to-oval, thick-skinned, yellow-to-red in colour depending on the variant; the flesh is firm, with low acidity, high sugar content and an intense spicy flavour.

Ripening: mid-season to late

Significance and growing requirements:

This is a special variety for highly ripe bouquet wines. It is very demanding in terms of soil and location and particularly sensitive during flowering. This results in low yields, but grapes with a high sugar content.

Wine:

The wines are low in acidity yet rich in extract and aromas (roses, citrus, wild strawberry, raisin and dried fruit). They keep well and have an excellent ageing potential. Prädikatswein made from this variety often has a residual sweetness and a subtle, harmonious acidity.



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*Bouvier***BOUVIER**

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Origin:
Bad Radkersburg, Steiermark, Austria

Parentage:
Crossing between Gelber Muskateller and Pinot Blanc. This variety was bred by Clotar Bouvier in Bad Radkersburg around 1900.

Area under vine and % share:

209 ha; 0.5%

Bouvier is found mainly in Burgenland. Between 1999 and 2020, its area under vine decreased noticeably.

Key ampelographic characteristics:**Leaf:**

medium-sized, circular, five lobes, deeply lobed

Cluster:

small to medium, medium to loose berry density, cylindrical, often with secondary clusters; berries are round, greenish-yellow in colour and thick-skinned

Ripening: very early

Significance and growing requirements:

Bouvier is marketed mainly as a table grape, as grape must, as Sturm (partially fermented grape must) or as young wine. In Burgenland, its primary growing region, the variety also produces Prädikatswein with a mild character and a delicate note of muscat. This variety's disadvantage is its unpredictable and low yields.

Wine:

The wines are mild, rich in extract and, depending on where they are grown, display varying intensities of muscat bouquet.

PINOT GRIS
(Grauburgunder, Ruländer)

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Origin:
probably Burgundy, France
Pinot Gris was probably brought from Burgundy to Austria by Cistercian monks back in the 13th or 14th century – which is why the variety was once referred to as “Grauer Mönch” (grey monk).
The grape made its way to Germany from Burgundy or the Champagne region and in 1711, it was found in a vineyard – which

no longer exists – by the tradesman Johann Seger Ruland from Speyer (Palatinate). From here, the variety spread, referred to as “Ruländer”.

Parentage:

A mutation of Pinot Noir

Area under vine and % share:

313 ha; 0.7%

This variety is mostly found in northern Burgenland and Steiermark. This variety's total area under vine decreased continuously between 1999 and 2020.

Key ampelographic characteristics:**Leaf:**

pentagonal, three to five lobes, slightly overlapping petiole

Cluster:

small, densely berried, cylindrical, occasionally shouldered; berries are small, round, greyish-red in colour and thin-skinned.

Before the grapes ripen, it is difficult to differentiate this variety from Pinot Noir and

Pinot Blanc. It can only be differentiated by the colour of the grapes and the time of ripening.

Ripening: early to mid-season

Significance and growing requirements:

This variety achieves a high natural sugar content and is, therefore, well-suited for Spätlese and Auslese wines.

These vines are demanding and prefer warm, hillside vineyards with a nutrient-rich soil, where they can root deeply and enjoy a good supply of water.

Wine:

Yields mild Qualitätswein and Prädikatswein with a very dependable, delicate bouquet. A very early harvest produces light and zesty wines. As it is susceptible to botrytis – which develops to noble rot when it appears later in the season – Pinot Gris often exhibits a strong aroma with a characteristic note of honey attributed to the botrytis. High quality can be achieved as a result of ageing.

ROTER VELTLINER



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Origin:

Probably brought into Austria from the Valtellina valley in Italy

Parentage:

Roter Veltliner is actually the parent variety of the Veltliner family and can be found in numerous forms (Weißbroter Veltliner, Brauner Veltliner, Silberweißer Veltliner and Gelbling). As an autochthonous variety, it holds a special position within the Veltliner family as a natural crossing part-

ner for Neuburger, Zierfandler and Rotgipfler.

Area under vine and % share:

191 ha; 0.4%

This variety is only grown in a few regions of Niederösterreich, mainly in Wagram, the Kamptal and the Kremstal, although it can also be found occasionally in the Weinviertel and Wien. Between 1999 and 2020, the area under this variety decreased noticeably in size.

Key ampelographic characteristics:

Leaf:

large, five lobes, deeply sinuated

Cluster:

medium to large, very densely berried, cone-shaped; berries are greenish-yellow to flesh-red in colour, thick-skinned and exhibit uneven ripening.

Ripening:

late

Significance and growing requirements:

The area under this variety used to be on the decline, due to the vineyards where it was grown providing excellent conditions for Grüner Veltliner. However, the situation has since become more settled. These vines need sites that warm up early and loess soils that allow deep rooting. It is extremely sensitive during flowering and susceptible to damage from late frosts. It is also very prone to botrytis and Peronospora. Overall, the characteristics of this variety are not particularly favourable, which limits its appeal.

Wine:

Roter Veltliner is a high-yielding variety, which is why yield management is necessary to achieve high quality. Restricting the yield enables the production of very original, elegant, extract-rich wines with fine, spicy aromas and great ageing potential. Without yield management, the wines are somewhat thin and lacking in complexity.

GOLDBURGER



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Origin:

LFZ Klosterneuburg, Niederösterreich, Austria

Parentage:

New crossing between Welschriesling and Orangetraube, created in 1922 by Dr Fritz Zweigelt at the LFZ in Klosterneuburg

Area under vine and % share:

36 ha; 0.1%

This variety does not occupy a significant area and is only cultivated in Austria.

Key ampelographic characteristics:

Leaf:

medium-sized, round, five lobes

Cluster:

small, densely berried, cylindrical, often with secondary clusters; berries are small, greenish-yellow in colour, spotted, juicy and have a neutral flavour.

Ripening:

mid-season

Significance and growing requirements:

The variety is a not very demanding in terms of soil, and so far, has little significance in comparison to Welschriesling (despite its somewhat early ripening, which was why the early-ripening Orangetraube variety was used in the crossing).

Wine:

Delivers full-bodied, extract-rich, fruity wines with a neutral character.

Roter Veltliner



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ROTGIPFLER

Origin:
probably the Thermenregion, Austria

Parentage:
Natural crossing between Traminer and Roter Veltliner

Area under vine and % share:

112 ha; 0.3%

Almost exclusively found in the Thermenregion.

Key ampelographic characteristics:**Leaf:**

medium-sized, circular, five to seven lobes, red leaf veins, deeply lobed, with characteristic reddish-bronze vine shoots (giving Rotgipfler its name).

Cluster:

medium to large, very densely berried, cone-shaped; berries are greenish-yellow in colour and very juicy.

Ripening: mid-season to late

Significance and growing requirements:

The necessary growing conditions, in terms of soil and climate, can only be found in the Thermenregion. A warm, south-facing vineyard with the correct type of soil and a calcareous substratum is necessary for good shoot growth. Rotgipfler produces consistently high yields in ideally suited, fertile soils.

Wine:

When the yield is sufficiently restricted, wines are characterised by a high extract content, pleasant acidity and a fine bouquet. Rotgipfler tends to mature slowly and is mostly produced as a monovarietal wine, but is also blended with Zierfandler.

ZIERFANDLER (Spätrot)

Origin:
probably the Thermenregion, Austria

Parentage:
natural crossing between Roter Veltliner and a Traminer-like variety

Area under vine and % share:
62 ha; 0.1%

This autochthonous variety is a rare gem that grows almost exclusively in the Thermenregion.

Key ampelographic characteristics:**Leaf:**

large, circular, three to five lobes, hairy underside.

Cluster:

medium-sized, very densely berried, cylindrical, shouldered, rarely with secondary clusters; berries are round and reddish in colour (Spätrot)

Ripening: mid-season to late

Significance and growing requirements:

In the Thermenregion, Zierfandler (Spätrot) and Rotgipfler are sometimes

vinified as a Spätrot-Rotgipfler, either blended as two separate varieties or grown and harvested together in the same vineyard. Zierfandler requires the best vineyards and also likes soil that provides only a shallow root depth. It is sensitive to winter frosts and highly prone to botrytis, but also very tolerant of dry conditions and lime-rich soils.

Wine:

When the grapes are well ripened, the wines are characterised by extract, a pleasant acidity and delicate floral notes. Trockenbeeren-auslese displays a honey-like bouquet that can be complemented by mineral notes. Prädikatswein from this variety has excellent storage potential.

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, where it was once known as "Österreich-er".

Parentage:

natural crossing between Traminer and Österreichisch Weiß

Area under vine and % share:

24 ha; 0.1%

Sylvaner was still a significant variety in Austria in the mid-20th century. However, it has considerable disadvantages compared to the Grüner Veltliner, such as low resistance to winter frosts and a high susceptibility to Peronospora, oidium and botrytis. The variety's growth also proved too weak for Lenz Moser's high vine training system, which gained widespread use with the more-favoured Grüner Veltliner. Between 1999 and 2020, the already small area under this variety decreased further in size.

Key ampelographic characteristics:**Leaf:**

pentagonal, with five lobes, lightly sinuated, undulate leaf margin.

Cluster:

small, very densely berried, cylindrical, shouldered; berries are small, round, spotted and greenish-yellow in colour

Ripening: mid-season

Significance and growing requirements:

The variety has very little significance in Austria, though it plays a more important role in Germany. Sylvaner requires very specific conditions in the vineyard and is especially susceptible to chlorosis if the soil is too high in lime.

Wine:

Produces neutral to fruity wines. Mature wines typically display gooseberry aromas.

JUBILÄUMSREBE



Origin:

LFZ Klosterneuburg, Niederösterreich, Austria

Parentage:

New crossing between Grauer Portugieser and Frühroter Veltliner, created in 1922 by Dr Fritz Zweigelt at the LFZ in Klosterneuburg. Jubiläumsrebe made its public debut in 1960 at the 100th anniversary

celebration for the founding of the *Höhere Bundeslehranstalt für Wein- und Obstbau* (Federal College for Viticulture, Oenology and Fruit Growing) in Klosterneuburg. The variety's name commemorates the occasion.

Area under vine and % share:

2 ha; 0.01%

This variety was bred with the intention of producing Prädikatswein. However, it never gained significance because there are several other Qualitätswein varieties that lend themselves just as well to the production of outstanding Prädikatswein.

Key ampelographic characteristics:

Leaf:

medium-sized, pentagonal to circular, five to seven lobes.

Cluster:

medium-sized, cylindrical and elongated,

medium density, with no secondary clusters; berries are pale red to a reddish brown or greyish brown in colour and have a high sugar content.

Ripening:

late-season (of interest only for Prädikatswein)

Significance and growing requirements:

The variety is cultivated best with low yields. In good vineyards, the grapes reach a very high sugar content. A high must weight can also be achieved by drying the grapes (without noble rot). The variety is not very demanding in terms of soil.

Wine: This variety is only significant for the production of Prädikatswein in the sweet wine category. The wines have a low acidity, combined usually with high residual sugar, and are similar to Hungary's Tokaji wines.

FURMINT



Origin:

probably Hungary

Parentage:

A crossing with Heunisch with genetic similarities to other Hungarian varieties.

Area under vine and % share:

27 ha; 0.1%

Furmint – the main variety used in the Tokaji wine-growing region – has been approved as a Qualitätswein grape in Austria since 1987, but it only occupies a very small area under vine. In Rust, a few winegrowers still traditionally use Furmint for Ausbruch wines.

Key ampelographic characteristics:

Leaf:

circular to pentagonal, five lobes.

Cluster:

very large, densely berried, cylindrical, shouldered, often with secondary clusters; berries are oval, greenish-yellow in colour and have a neutral flavour.

Ripening: late

Significance and growing requirements:

The variety is highly susceptible to botrytis, making it a preferred choice for the production of nobly sweet wines. It needs a high-quality vineyard that is warm and dry, with lime-rich soil. Cultivation can be difficult because it is sensitive to winter frosts and late frosts and highly prone to Peronospora and oidium.

Wine:

The wines are rich in extract and full-bodied. The relatively high acidity and alcohol content results in good longevity. A honey-like aroma is characteristic of this variety. Furmint delivers good quality wines, especially in the top Prädikatswein category.

BLÜTENMUSKATELLER



Origin:

Russia

Parentage:

A crossing between Severnyj and Muskat

Area under vine and % share:

89 ha; 0.2%

Key ampelographic characteristics:

Leaf: pentagonal, three to five lobes, deeply sinuated.

Cluster: medium-sized, medium density, cone-shaped with one to three wings, no secondary clusters; berries are elliptical, green-to-yellow in colour with an intense muscat flavour.

Ripening: mid-season to late

Significance and growing requirements:

This variety needs a good vineyard with soils that allow at least a me-

dium root depth. Yield management is often required. Blütenmuskateller grapes can achieve high sugar content, making it well suited to the production of sweet wines. It is one of the fungus-resistant varieties, and is therefore protected against oidium and Peronospora.

Wine: Blütenmuskateller produces fuller-bodied, more corpulent wines than Gelber Muskateller, and has a strong muscat aroma reminiscent of blossom.

MUSCARIS

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Origin:

Freiburg, Germany

Parentage:

A crossing between Solaris and Muskateller

Area under vine and % share:

86 ha; 0.2%
primarily in Steiermark

Key ampelographic characteristics:**Leaf:**

pentagonal, three to five lobes, overlapping petiole.

Cluster:

loose to very loose density, cylindrical, with small secondary clusters; berries are round, with green skins and notes of casis.

Ripening: early to mid-season**Significance and growing requirements:**

The variety thrives on sites of medium elevation, where it buds early as a result. As a “PIWI” (fungus-resistant) variety, its resistance against oidium and Peronospora is very high, but it is prone to grape withering and stem paralysis.

Wine:

With their muscat and citrus aromas, the wines are reminiscent of Muskateller. They are dense, rich in extract and have an intense acidity, which makes them good candidates for Sekt production. The high tannin content, however, means that fining is required.

SOUVIGNIER GRIS

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Origin:

Freiburg, Deutschland

Parentage:

A crossing between Seyval blanc and Zähringer

Area under vine and % share:

60 ha; 0.1% (primarily in Steiermark)

Key ampelographic characteristics:**Leaf:**

pentagonal, five lobes, closed to slightly overlapping petiole.

Cluster:

medium-sized, loose to very loose density, cylindrical, with small secondary clusters; berries are round-to-oval, with red skins and a neutral flavour.

Ripening: early to mid-season**Significance and growing requirements:**

Souvignier Gris is one of the fungus-resistant (PIWI) varieties, so it is highly resistant to oidium and Peronospora. Its loose foliage and the robust grape skins also protect it against botrytis, even in areas with high precipitation.

Wine:

The wines exhibit a neutral aroma, are dense, rich in extract and somewhat reminiscent of Pinot Gris.

GOLDMUSKATELLER

© Austrian Wine / Blickwerk Fotografie

Origin:

Northern Italy

Parentage:

probably a crossing between Gelber Muskateller and an unknown variety

Area under vine and % share:

40 ha; 0.1%

Key ampelographic characteristics:**Leaf:**

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

Cluster:

medium-sized, loose density; berries are dark yellow with a firm skin.

Ripening: spät**Significance and growing requirements:**

Goldmuskateller became an approved grape variety for wine production in Austria in 2018. It prefers a warm and frost-free vineyard with calcareous soil.

Wine:

The wines are full-bodied, display characteristic muscat notes and are golden yellow in colour. Even with marked fruitiness, they still have a vibrant acidity. Goldmuskateller produces dry wines, but is primarily used for sweet wines.



© Austrian Wine / WSNA

Muscaris



16.2 RED WINE

Zweigelt

ZWEIGELT (Blauer Zweigelt, Rotburger)



© Austrian Wine / Oberleithner

Origin:

LFZ Klosterneuburg, Niederösterreich, Austria

Parentage:

New crossing between Sankt Laurent and Blaufränkisch, created in 1922 by Dr Fritz Zweigelt at the LFZ in Klosterneuburg

Area under vine and % share:

6,130 ha; 13.7%

Zweigelt owes its widespread distribution to Lenz Moser, who recommended the variety and planted it extensively using his high vine training system. At the end of the

19th century, when the planting of red wine varieties began to increase, Blauer Zweigelt was the most common red wine grape to be grown in Austrian vineyards. Today, it is still the most important red wine variety in all of the country's wine-growing areas. Between 1999 and 2020, the area under this variety increased dramatically, but has since become constant.

Key ampelographic characteristics:

Leaf:

circular to pentagonal, three to five lobes

Cluster:

medium-sized, densely berried, cylindrical, with secondary clusters; berries are round and bluish black in colour.

Ripening: mid-season

Significance and growing requirements:

All the Austrian wine-growing regions offer favourable locations for growing Zweigelt, the country's most widespread red wine variety. The spectrum of wines ranges from young to more mature, pro-

duced by *élevage* in barriques or with no use of wood at all. The variety is also often used as a constituent in cuvée blends. In Carnuntum and the area around Lake Neusiedl, Zweigelt frequently yields premium wines. The variety is not very demanding in terms of soil, but it does require extensive pruning and yield management because of its high fertility. A lack of potash, too high a yield and a number of other stress factors (water and nutrient stress, waterlogging, unfavourable leaf-to-fruit ratio, extreme temperatures, etc.) will cause the grapes to wilt during ripening. The complex interaction of causes cannot be adequately explained due to a lack of research. Wilted grapes cannot be used for wine production.

Wine:

This variety yields purplish-reddish coloured wines with strong tannins. Fully ripe grapes produce full-bodied wines with aromas of morello cherry and good longevity. *Élevage* in barriques also produces high-quality wines.

BLAUFRÄNKISCH



© Austrian Wine / Oberleithner

Origin:

Austria

Documentary evidence of this variety in Austria dates back to the 18th century in Austria. It was only later that there was evidence of the variety in Germany, where it was referred to as "Lemberger" or "Limberger", after the town of Limberg – the former name of Maissau in Lower Austria. In Hungary, this variety is known as Kékfrankos.

Parentage:

An old autochthonous variety that is probably a natural crossing between Sbulzina and Weißer Heunisch.

Blaufränkisch was used as a crossing partner for new Austrian cultivars like Zweigelt, Blauburger, Roesler and Ráthay. International vine cultivation institutes have also used the variety for their crossings.

Area under vine and % share:

2,597 ha; 5.8%

Blaufränkisch, an autochthonous variety, is primarily found in the wine-growing regions of northern, central and southern Burgenland, as well as in the eastern wine-growing regions of Niederösterreich.

Key ampelographic characteristics:

Leaf:

large, five lobes, coarse teeth

Cluster:

large, forked, medium density, cone-shaped; berries are round and bluish black in colour.

Ripening: late

Significance and growing requirements:

It is the flagship variety in Südburgenland (Eisenberg), Mittelburgenland (known as "Blaufränkischland") and Leithaberg. It is also a key variety in Carnuntum. These regions all produce DAC wines with typicity of origin. This variety is very demanding in terms of where it grows. It is especially prone to coulure if the weather is cool during the flowering phase.

Wine:

The typical bouquet of Blaufränkisch wines displays profound notes of wild berries or cherries, as well as a powerful acidity characteristic of this grape. Blaufränkisch can yield outstanding wines with dense structure and prominent tannins. The wines are often impetuous in their youth but develop velvety facets when sufficiently mature. Dense wines have very good ageing potential.

BLAUER PORTUGIESER (Português Azul)



Origin:
probably Austria

Parentage:
Blauer Portugieser is probably a crossing between Sbulzina and Sylvaner. It is iden-

tical to the “Português Azul” variety in Portugal.

Area under vine and % share:

483 ha, 1.1%

Grows mainly in Niederösterreich but is significantly declining in importance. The total area planted with this variety increased steadily between 1999 and 2020.

Key ampelographic characteristics:

Leaf:

circular, with five to seven lobes.

Cluster:

medium-sized, densely berried, cone-shaped, shouldered, sometimes with small secondary clusters; berries are oval and bluish black in colour.

Ripening: early to mid-season

Significance and growing requirements:

Blauer Portugieser is a key variety in the Thermenregion and the north-western Weinviertel. Its susceptibility to winter frost, botrytis, oidium and Peronospora makes cultivation more challenging.

Wine:

Higher yields result in simple, pale red wines that mature quickly and age prematurely. In good vintages, yield restriction enables Blauer Portugieser to deliver dense, extract-rich red wines.

BLAUBURGER



Origin:
LFZ Klosterneuburg, Niederösterreich, Austria

Parentage:

New crossing between Blauer Portugieser and Blaufränkisch, created in 1923 by Dr Fritz Zweigelt at the LFZ in Klosterneuburg.

Area under vine and % share:

460 ha; 1.0%

Blauburger is grown mainly in Niederösterreich and is particularly widespread in the Weinviertel.

Key ampelographic characteristics:

Leaf:

five lobes, overlapping petiole.

Cluster:

medium-sized, medium density, cylindrical, shouldered, often with secondary clusters; berries have a very pruinose, bluish black skin.

Ripening: early to mid-season

Significance and growing requirements:

One distinctive feature is the deep, dark colour of the wine, which also makes Blauburger a good blending partner for pale-coloured red varieties. While it can have a mediocre image as a monovarietal wine, it can really come into its own when grown in the right vineyard and the volume of fruit is restricted. Blauburger is not a demanding variety in terms of location or soil.

Wine:

This variety yields very dark red wines that are rich in extract. Generally, the wines have a neutral flavour and have soft berry aromas – mostly elderberry. They are velvety and harmonious on the palate.

Blauer Portugieser





© Austrian Wine / WSNA

Pinot Noir

SANKT LAURENT



© Austrian Wine / Oberleithner

Origin: probably Niederösterreich, Austria (distributed by Stift Klosterneuburg)

Parentage: A natural Pinot seedling

Sankt Laurent was named after St. Lawrence's Day – 10 August – the day on which the grapes begin to change colour.

Area under vine and % share: 596 ha; 1.3%

This autochthonous variety is found mainly in the Thermenregion and northern Burgenland. The total area under this variety increased significantly between 1999 and 2020.

Key ampelographic characteristics:

Leaf: medium-sized, five lobes, undulated leaf margin.

Cluster: medium-sized, densely berried, cylindrical, with secondary clusters; berries are oval and bluish black in colour.

Ripening: mid-season

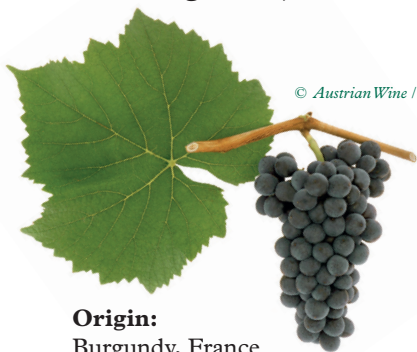
Significance and growing requirements:

These vines are considered challenging to grow, which is why they have not always been popular. They need a good vineyard with soils in which they can root deeply. They are sensitive during the flowering period, easily harmed by late frosts and produce low, irregular yields.

Wine:

Sankt Laurent delivers dark, dense and fruity red wines with aromas of morello cherry. These wines are high quality and store well.

PINOT NOIR (Blauer Spätburgunder, Blauburgunder)



© Austrian Wine / Oberleithner

Origin: Burgundy, France

Parentage: Natural crossing between Schwarzriesling (Pinot Meunier) and Traminer

Area under vine and % share:

589 ha; 1.3%
Pinot Noir originated in Burgundy and spread throughout the world – including nearly all Austrian wine-growing regions.

Key ampelographic characteristics:

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

Cluster: small, densely berried, cylindrical; berries are small, round, thin-skinned and bluish black in colour.

Ripening: mid-season to late

Significance and growing requirements:

The variety is enjoying increasing importance in Austria. It requires a good, early-season vineyard with warm soils that allow deep rooting and ensure a good supply of water. Pinot Noir is extremely susceptible to botrytis and chlorosis.

Wine:

Grown in the perfect location, Pinot Noir grapes – if allowed to ripen fully – can be turned into high-quality wines by a skilled winegrower, despite the fact that this sensitive variety can pose a challenge in both the vineyard and the cellar. It is typically pale in colour with a characteristically subtle aroma displaying notes of red berries (strawberry, raspberry, sour cherry), forest soil and dried plums.



© Austrian Wine / WSNA

*Merlot***MERLOT**

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Origin:

Probably Bordeaux, France

Parentage:

Natural crossing between Cabernet Franc and an unknown variety

Area under vine and % share:

806 ha; 1.8%

Merlot has been authorised as an Austrian Qualitätswein variety since 1986 and is grown in all wine-growing regions in Austria. The premium wines produced from this variety come from France – such as the right-bank Bordeaux appellations St. Émilion and Pomerol.

Key ampelographic characteristics:**Leaf:**

cone-shaped, seven lobes, slightly open petiole with U-shaped base.

Cluster:

elongated, loose to medium density, cone-shaped, with secondary clusters; berries are small, round, and bluish black in colour.

Ripening: mid-season to late**Significance and growing requirements:**

Merlot wines are more mellow than their Cabernet Sauvignon peers and contain less tannin and acidity. This variety is often used in cuvée blends or for monovarietal wines. It needs good soils, is easily damaged by late frosts and is prone to coulure when the weather is cool during the flowering phase. Yields are inconsistent and the volume of fruit needs restricting.

Wine:

Advanced ripeness and a long *élevage* are prerequisites for wines to display generous fruitiness, sweet, mellow extract and rounded, harmonious tannins. Wines made from fully ripened grapes have a very good ageing potential. Underripe grapes, on the other hand, may produce grassy, green wines.

CABERNET SAUVIGNON

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Origin:

Frankreich, Bordeaux

Parentage:

Natural crossing between Cabernet Franc and Sauvignon Blanc

Area under vine and % share:

572 ha; 1.3%

This grape was introduced to Austria in the 1980s – during the time when interna-

tional varieties were taking over. Cabernet Sauvignon has been an approved Austrian Qualitätswein variety since 1986. Traditionally, the international Cabernet regions are still Bordeaux and California, but there are also others, such as Maremma in Italy.

Key ampelographic characteristics:**Leaf:**

circular, with five to seven lobes, deeply lobed, overlapping petiole, moderately hairy underside.

Cluster:

medium-sized, loose to medium density, cone-shaped, with secondary clusters; berries are round and bluish black in colour.

Ripening: very late**Significance and growing requirements:**

Cabernet Sauvignon is popular as a monovarietal wine or blended in a cuvée. While

it is not very demanding in terms of soil, location of the vineyard is paramount. Early-season, warm sites are necessary to avoid unripe, grassy wines. As a high-yielding variety, the volume of fruit needs restricting to produce good quality.

Wine:

As a young wine, Cabernet Sauvignon has a dense, fruity bouquet, is somewhat rough on the palate and has noticeable tannins. As it ages, a good Cabernet Sauvignon gains delicate toasted aromas, as well as aromas of blackcurrant, liquorice and bell peppers. The wines need a longer time to develop, to allow the tannins to ripen. They only reach their peak after being left for a sufficient period of time. Maturing in small wooden casks is virtually a must as it complements the variety perfectly.

BLAUER WILDBACHER



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Origin:

Wildbach, Steiermark, Austria

Parentage:

Natural seedling from Heunisch. This autochthonous variety is closely related to Blaufränkisch

Area under vine and % share:

520 ha; 1.2%

This variety is practically only grown in Steiermark, or more specifically, in Weststeiermark. Blauer Wildbacher is the only variety permitted for the production of Schilcher wine; its cultivation is limited to the wine-growing regions of Steiermark.

Key ampelographic characteristics:

Leaf:

mature leaf is wedge-shaped with three to five lobes.

Cluster:

small, densely berried, cone-shaped, shouldered, often with secondary clusters; berries are round, bluish black in colour and have a neutral-to-grassy flavour.

Ripening: very late

Significance and growing requirements:

Although the area under Blauer Wildbacher is small, this variety is well known for the rosé wine it produces – which may only be marketed as Schilcher if grown exclusively in the wine-growing regions of Steiermark. Schilcher is vinified as a rosé, producing a pink to onion-skin colour. This variety demands the best vineyards – it easily suffers damage from late frosts and is highly prone to oidium and Peronospora.

Wine:

The fresh and fruity wine, which is also popular as an aperitif, is characterised by its robustness, pronounced acidity and a distinctive aroma and flavour. Gneiss and slate soils lend the variety a grassy, spicy bouquet. Red wine can also be produced from Blauer Wildbacher, as can Prädikatswein (including Eiswein).

ROESLER



© Austrian Wine / Oberleithner

Origin:

LFZ Klosterneuburg, Niederösterreich, Austria

Parentage:

Natural seedling from new crossing between Blauer Zweigelt and Klosterneuburg 1189-9-77 (= Seyve Villard 18-402 x Blaufränkisch) by Dr Gertrude Mayer at the LFZ in Klosterneuburg.

Area under vine and % share:

274 ha; 0.6%

This variety has been an approved Qualitätswein variety in Austria since 2000 and is one of the fungus-resistant varieties.

Key ampelographic characteristics:

Leaf:

large, five to seven lobes, with a heavily vesicular surface

Cluster:

large, loose berry density, cone-shaped, shouldered, with one to two secondary clusters; berries are small, round and bluish black in colour.

Ripening: mid-season

Significance and growing requirements:

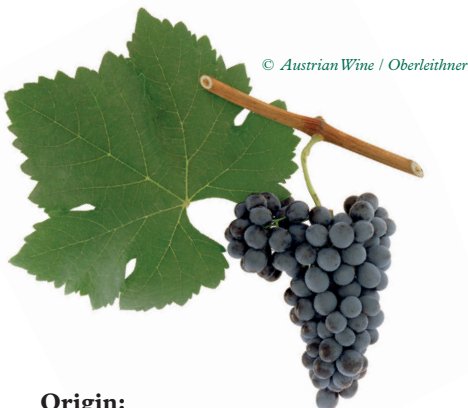
Due to its strong colour, Roesler is also used in cuvée blends.

It benefits from a good partial resistance to oidium and Peronospora, and can tolerate winter frosts very well.

Wine:

Yields red wine with pronounced wild berry aromas. The colourful berries create extremely dark wines that are rich in extract, body and tannins.

SYRAH (Shiraz)



© Austrian Wine / Oberleithner

Origin:

Rhône Valley, France

Parentage:

natural crossing between Dureza and Mondeuse blanche

Area under vine and % share:

151 ha; 0.3%

Did not become officially approved in Austria as a Qualitätswein until 2001. This grape is grown internationally today and is a key variety in the warm red wine-growing regions of every continent.

Key ampelographic characteristics:

Leaf:

medium-sized, five lobes, lightly sinuated.

Cluster:

medium-sized, compact, cylindrical, with secondary clusters; berries are small with thin skins, bluish black in colour and very fragrant and juicy.

Ripening: late

Significance and growing requirements:

Syrah is popular as a monovarietal red wine and in cuvée blends. It is sensitive to frost and only suitable for very early-season vineyards. Relatively high yields mean that fruit needs to be restricted.

Wine:

Fully ripened grapes, grown in excellent vineyards with low yields, produce deep red wines that are rich in tannins, with aromas of violets and mignonette. These wines take a long time to develop and only reach a high quality after a long period of maturation.

CABERNET FRANC

© Austrian Wine / Oberleithner

Origin:

Probably Bordeaux, France

Parentage:

selected from wild vines

Cabernet Franc is a very old grape variety.

The natural crossing between this grape and Sauvignon Blanc created Cabernet Sauvignon.

Area under vine and % share:

97 ha; 0.2%

The variety has been approved as an Austrian Qualitätswein variety since 1986, and is most widespread in Burgenland and Wien.

Key ampelographic characteristics:**Leaf:**

five to seven lobes, deeply lobed.

Cluster:

medium-sized, medium density, cone-shaped, with small secondary clusters or none at all; berries are round-to-oval and bluish black in colour.

Ripening: very late**Significance and growing requirements:**

With the exception of large areas under vine in Burgenland, Cabernet Franc is still relatively rare in Austria. This variety, along with Merlot, is used in the Bordeaux blend. It is a robust variety and can grow in meagre soils, but requires well-situated vineyards due to its late ripening.

Wine:

Compared to Cabernet Sauvignon, Cabernet Franc produces paler, less dense wines with a more delicate bouquet and body. It is often blended with Cabernet Sauvignon and matured in barriques. Unripe grapes yield grassy, greenish-tasting wines.

RÁTHAY

© Austrian Wine / Oberleithner

Origin:

LFZ Klosterneuburg, Niederösterreich, Austria

Parentage:

New crossing between Klosterneuburg

1189-9-77 (= Seyve Villard 18-402 and Blaufränkisch) by Dr. Gertrude Mayer at the LFZ in Klosterneuburg

Area under vine and % share:

42 ha; 0.1%

This variety has been an approved Qualitätswein variety in Austria since 2000 and is one of the fungus-resistant varieties.

Key ampelographic characteristics:**Leaf:**

medium-sized, cone-shaped to pentagonal, five lobes.

Cluster:

medium-sized, medium density, cylindrical, with secondary clusters; berries are dark blue to black in colour.

Ripening: mid-season**Significance and growing requirements:**

The good colour of this grape makes it suitable for use in blends. The variety has good partial resistance to oidium and Peronospora and is very tolerant of winter frosts.

Wine:

The deep, dark wines are full-bodied and rich in extract and tannins. They are ready to drink early on.

ROSENMUSKATELLER

© Austrian Wine / Oberleithner

**Origin:**

Dalmatia

Parentage:

outcrossing between Gelber Muskateller and a second unknown variety

Area under vine and % share:

9 ha; 0.02%

This variety has been approved for the production of Austrian Qualitätswein since 2017. It occupies small areas in Burgenland.

Key ampelographic characteristics:**Leaf:**

long, pentagonal, with three to five lobes, undulated profile

Cluster:

medium to long, loose to medium density, cone-shaped, no secondary clusters; berries have dark red to bluish black skins.

Ripening: mid-season to late**Significance and growing requirements:**

Requires very well-situated vineyards and meagre soils. It is prone to coulure, resulting in low, irregular yields.

Wine:

Extremely ripe, shrivelled berries enable the production of first-class sweet wines

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

17. AUSTRIA'S VINTAGES 1997–2021

Weinland white

(Niederösterreich, Wien, Burgenland)

Steiermark white

Total Austrian red

2021	 A sunny autumn, cool nights, wines with considerable depth of fruit and freshness	 Precise, deep, compact wines. An outstanding vintage	 Wines with intensity, precise fruit and a distinctive elegance
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 (Blafränkisch)
2018	 Warm vintage, variable quality	 Adequate rainfall, a "Styrian vintage"	 Good red wine vintage with very powerful wines
2017	 Warm vintage; very good for Riesling	 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 content
2015	 Excellent vintage with marvellous depth of fruit	 Great vintage for Steiermark; optimal weather conditions	 Great potential for expressive wines with great depth
2014	 Difficult year, heavy rainfall; very crisp wines	 Difficult year, heavy rainfall; very crisp wines	 Cool year; surprisingly good Blafränkisch
2013	 Excellent white wine vintage with great freshness	 Very good year; rather substantial wines	 Cool, lithe and elegant
2012	 High degree of ripeness, abundant fruit; full-bodied	 Very good year; a fine vintage	 A monumental vintage; many collectable wines
2011	 High degree of ripeness, bountiful harvest; nicely rounded	 Great vintage with powerful wines	 A great red wine vintage
2010	 Cool year; small harvest; fresh wines	 Cool year; good Sauvignon Blanc	 Cool vintage; small harvest; lithe and elegant reds
2009	 Warm year; powerful wines	 Dense wines, slow to develop	 Great, powerful red wines; notable potential
2008	 Cool and moist year; good white wines	 Perfect vintage for Steiermark; great finesse	 A cool and difficult year for red wine
2007	 A fine vintage of harmonious wines	 Great vintage with powerful wines	 Fine wines with fine fruit and balance
2006	 Great year; perfect autumn; monumental wines	 Average vintage; top estates did well	 Great year; perfect autumn; monumental wines
2005	 Very good vintage; some wines with <i>botrytis</i>	 Average vintage	 Difficult and damp year for red wines
2004	 Cool year; good, fresh wines	 Average vintage	 Cool year, but a number of very good wines
2003	 Hot year; very powerful, full-bodied wines	 Very robust vintage; top wines maturing well	 Hot year; very powerful wines
2002	 Great white wines despite fickle weather	 Small harvest; 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 year with some surprisingly good wines
2000	 Hot year, producing very powerful, full-bodied wines	 A great vintage of powerful wines	 Hot year; very powerful 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 damp year; weak vintage	 Difficult year; good ripeness, but some <i>botrytis</i>
1997	 Crystal-clear wines with perfect structure	 Vintage of the century!	 Brilliant wines with perfect structure

 Cool  Hot  Botrytis  Very good vintage  Excellent vintage




























































Find further information about Austria's vintages: www.austrianwine.com



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Burgenland Botrytis



Burgenland Eiswein

Niederösterreich Eiswein

2021	 Limited volume, superb quality	 Small quantity of Eiswein	 Small quantity of Eiswein
2020	 Small quantities, fine <i>botrytis</i>	 Small quantity of Eiswein	 Small quantity of Eiswein
2019	 Very fine <i>botrytis</i> in the Seewinkel, hardly any Ruster Ausbruch (damage by birds)	Hardly any Eiswein	Hardly any Eiswein
2018	 Early harvest = top quality, second half medium quality	Small quantity of Eiswein	 Good-quality Eiswein
2017	 Good yields, fine <i>botrytis</i>	Hardly any Eiswein	Very small quantity of Eiswein
2016	 Small quantities, but very good quality	Hardly any Eiswein	 Good-quality Eiswein
2015	 Great Prädikatswein vintage with good quantities	 Small quantity of Eiswein	 Small quantity of Eiswein
2014	Difficult year with small quantities	Hardly any Eiswein	Hardly any Eiswein
2013	 Good <i>botrytis</i> , difficult harvest	Hardly any Eiswein	Hardly any Eiswein
2012	 Very good aromas, good acidity	 Top-quality Eiswein vintage	 Small quantity of Eiswein, but very good quality
2011	 Late onset of <i>botrytis</i> ; aromas of dried fruit	 Good-quality Eiswein, late harvest	 Good-quality Eiswein, late harvest
2010	 Outstanding quality, average quantity	 Good-quality Eiswein	 Good-quality Eiswein
2009	 Good <i>botrytis</i> , small harvest	 Very good-quality Eiswein	 Good-quality Eiswein
2008	 Very good <i>botrytis</i> vintage	 Small quantity of Eiswein	 Top-quality Eiswein
2007	 Small quantity, but very good	 Small quantity of Eiswein	Hardly any Eiswein
2006	 Very good <i>botrytis</i> vintage, very high quantity	 Small but good harvest	 Small but good harvest
2005	 Excellent <i>botrytis</i> vintage, average quantity	 Small but good harvest	 Good Eiswein harvest
2004	 Good year, high quantity	 Very good-quality Eiswein	 Small quantity of Eiswein
2003	Hardly any <i>botrytis</i>	 Good-quality, sweet Eiswein	 Very good, sweet Eiswein
2002	 Scattered examples of good <i>botrytis</i> wines	No Eiswein	 Small quantity but top quality
2001	 Good sweet wines, modest yield	 Good-quality Eiswein	 Good-quality Eiswein
2000	 Hardly any <i>botrytis</i>	No Eiswein	No Eiswein
1999	 Top vintage for sweet wines	 Very good-quality Eiswein	 Good-quality Eiswein
1998	 A great deal of <i>botrytis</i> ; very damp year; low acidity	 Small quantity of Eiswein	 Good-quality Eiswein
1997	 Hardly any <i>botrytis</i> , a top year for Rust	 Small quantity of Eiswein	 Good-quality Eiswein

 A few good Eisweins
 A few good *botrytis* wines

 Good Eiswein vintage
 Good *botrytis* vintage

 Outstanding Eiswein vintage
 Outstanding *botrytis* vintage



18. ORGANISING A WINE LIST

It is important that wines sold in bars, restaurants and specialist wine retailers are described using the correct information, and that wine lists are organised clearly and professionally. Inaccurate designations such as “Grüner Veltliner DAC” or “Chardonnay Kamp-tal” can still be found on some wine lists and price lists.

In all cases, the legally defined designation of origin, as it appears on the wine’s label, must be provided. The label on the back of the bottle is often the one that bears all the statutory information, freeing up the front label for a clearer design.

The legal designation of origin, however, should always be stated on the front label. This is obligatory for all wines from DAC regions.

There are many different ways of organising a wine list. However, one rule always holds true: wine lists need to be organised by the basic type of wine. Wines can be broken down further, depending on the style of establishment, the range of wines and the personal preferences of the person designing the wine list.

1. Type of wine

White wine – Rosé wine – Red wine – Sweet wine (or Prädikatswein) – Sparkling wine/semi-sparkling wine (may also be named “Sparklers”, “Bubbles”, or similar) – Alternative wines. Some exclusive restaurants have two wine lists, split into whites (including rosé wine, sweet wine and sparkling wine) and reds.

2. Country of origin (Austria, Italy, France, etc.)

The country of origin can also be broken down further, e.g. white wines from Austria.

3. Grape variety

Wines of a particular type, from a particular country, can also be organised by grape variety.



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QUALITY CRITERIA FOR WINE LISTS

ASPECT	CRITERIA	TYPE OF ESTABLISHMENT			
		Bar bistro café	Pub tavern	Standard restaurant	High-end restaurant
Wine range (quantitative)	Total number of wines	✓	✓	✓	✓
	Variety of different origins, Austrian wines	✓	✓	✓	✓
	Variety of different origins, international wines	✗	✗	✓	✓
	Variety of different wine styles (sparkling wines, light wines, fruity sweet wines, nobly sweet wines, etc.)	✓	✓	✓	✓
	Variety of other wine styles, including current trends	✗	✗	✓	✓
	Variety of different grape varieties	✓	✓	✓	✓
	Variety of matured wines (white wines, red wines, sweet wines, etc.)	✗	✗	✓	✓
	Variety of serving sizes (wine by the glass, half bottles, etc.)	✓	✓	✓	✓
Wine range (qualitative)	Correlation between the wine range and the establishment's concept	✓	✓	✓	✓
	Variety of different wine styles (sparkling wines, light wines, fruity sweet wines, nobly sweet wines, etc.)	✓	✓	✓	✓
	Variety of other wine styles, including current trends	✗	✗	✓	✓
	Variety of grape varieties	✓	✓	✓	✓
	Variety of vintages (levels of maturity, etc.)	✓	✓	✓	✓
	Variety of wines sold by the glass	✓	✓	✓	✓
	Ratio of well-known wines/brands to little-known wines/newcomers	✓	✓	✓	✓
Alignment between the wine list and menu	Consideration for the range of food served	✓	✓	✓	✓
Creative approach and promotion of the wines	A recognisable wine concept	✓	✓	✓	✓
	Creative implementation of the wine concept	✓	✓	✓	✓
	Image – the “look” of the wine list	✓	✓	✓	✓
	Image – the “feel” of the wine list	✓	✓	✓	✓
	Content	✓	✓	✓	✓
Pricing	Correlation between pricing, type of establishment and business concept	✓	✓	✓	✓
	Price range	✓	✓	✓	✓
Accurate presentation	Indication of vintages	✓	✓	✓	✓
	Correct and complete designations/indications of origin and quality level	✓	✓	✓	✓
	Correct and complete information about the wine (name, vineyard, geographic location, grower, grape variety, etc.)	✓	✓	✓	✓
	Compliance with legal requirements (volume, price inclusive of local VAT, currency)	✓	✓	✓	✓
	Spelling and grammar	✓	✓	✓	✓

 = very important for quality | ✓ = important for this type of establishment | ✗ = not important for this type of establishment

a) Short wine lists organised by:

✓	1. Type of wine
⊖	2. N/A
⊖	3. N/A

Listed in order of **origin** – **quality level** – **grape variety**

A simple way for taverns, inns or trendy bistros to organise their wine list when they only have a small range is to organise wines by type: **Sekt/sparkling** – **white** – **red** – **sweet**. For the sake of simplicity, the types of wine (white, red, etc.) should not be defined in any more detail (i.e. no “classic and refreshing white wines”, “powerful reds”, etc.) The individual wines should be listed in the following order: vintage, origin, quality level and producer.

Sparkling/semi-sparkling wines

Austrian Sparkling Wine brut Chardonnay NV, Szigeti, Gols
 Sekt Austria (PDO) brut Niederösterreich g.U. NV, Schloss Gobelsburg, Gobelsburg
 Sekt Austria (PDO) Große Reserve brut Grüner Veltliner Niederösterreich g.U. Langenlois Ried Steinhaus 2019, Steininger, Langenlois

White wines

2021 Wachau DAC Steinfeder Grüner Veltliner, Jäger, Weißenkirchen
 2020 Kremstal DAC Reserve Grüner Veltliner Ried Steinleithn, Geyerhof, Furth bei Göttweig
 2019 Kamptal DAC Reserve Riesling Ried Gaisberg, Hirsch, Kammern
 2021 Südsteiermark DAC Gelber Muskateller, Primus, Spielfeld
 2020 Wiener Gemischter Satz DAC Bisamberg, Christ, Wien
 2019 Leithaberg DAC Chardonnay, Wagenstrisl, Großhöflein

Red wines

2020 Rosalia DAC Blaufränkisch “Landfisch”, Domaine Pöttelsdorf, Pöttelsdorf
 2020 Neusiedlersee DAC Zweigelt, Hannes Reeh, Andau
 2019 Niederösterreich Zweigelt “Exklusiv”, Schuckert, Poysdorf
 2019 Thermenregion Reserve Sankt Laurent, Familie Auer, Tattendorf
 2018 Mittelburgenland DAC Reserve Blaufränkisch, Grenzlandhof-Reumann, Deutschkreutz
 2018 Burgenland Cuvée “Impresario” (BF, ZW, CS), Paul Kerschbaum, Horitschon

Alternative wines

2020 Österreich Gewürztraminer “Raw”, Malat, Furth bei Göttweig
 2021 Weinland Cuvée “Graue Freyheit” (PG, PB, CH), Heinrich Gernot und Heike, Gols

Prädikatswein

2018 Burgenland Beerenauslese Sämpling, Salzl, Illmitz, 0,375 l
 2017 Wagram Eiswein Grüner Veltliner, Familie Bauer, Großriedenthal, 0,375 l



b) Long wine lists organised by:

✓	1. Type of wine with additional detail
⊗	2. N/A
⊗	3. N/A

Listed in order of **origin** – **quality level** – **grape variety**

This is a very consumer-friendly way for modern, trendy eateries to organise their wine list when they have a good selection of wines. It is also suitable for higher-quality inns and restaurants with an average range of wines. In this kind of wine list, each type of wine (e.g. white, red, etc.) should be broken down into more specific styles (“classic and refreshing”, “powerful”, etc.) This enables guests to choose their preferred style first (e.g. “We would like to start off with a refreshing, dry white”) before narrowing their choice down to a specific wine based on the vintage, origin and vineyard, quality level, grape variety or producer.

Sparkling/semi-sparkling wines – invigorating bubbly

Österreich Pet Nat Grüner Veltliner “Kalkspitz Pet Nat” NV, Christoph Hoch, Krens
 Österreich Frizzante Schilcher 2020, Reiterer, Wies
 Sekt Austria (PDO) Reserve brut Grüner Veltliner Burgenland g.U. 2020, Szigeti, Gols
 Sekt Austria (PDO) Große Reserve brut Cuvée (CH, PN) Niederösterreich g.U. Furth 2019, Malat, Furth

Classic and refreshing white wines

2021 Niederösterreich Grüner Veltliner “Hirschvergnügen”, Hirsch, Kammern
 2021 Wachau DAC Steinfeder Grüner Veltliner, Jäger, Weißenkirchen
 2021 Weinviertel DAC Grüner Veltliner Ried Satz, Bannert, Obermarkersdorf
 2020 Wiener Gemischter Satz DAC Bisamberg, Christ, Wien
 2021 Südsteiermark DAC Gelber Muskateller, Primus, Spielfeld
 2019 Südsteiermark DAC Sauvignon Blanc Ried Welles, Lackner-Tinnacher, Gamlitz

Powerful, premium white wines

2021 Wagram DAC Grüner Veltliner Ried Rosenberg “Alte Reben”, Anton Bauer, Feuersbrunn
 2019 Kremstal DAC Reserve Grüner Veltliner Ried Pfarrweingarten, Walter Buchegger, Dross
 2019 Kamptal DAC Reserve Riesling Ried Steinhaus, Rudolf Rabl, Langenlois
 2019 Südsteiermark DAC Sauvignon Blanc Ried Kranachberg, Hannes Sabathi, Gamlitz
 2018 Leithaberg DAC Chardonnay, Hans Moser, Eisenstadt

Zesty rosé wines

2021 Rosalia DAC Rosé, Migsich, Antau
 2021 Weststeiermark DAC Schilcher Ried Burgegg, Domäne Müller, Groß St. Florian
 2021 Niederösterreich Rosé “Lust & Laune”, Zull, Schrattenthal

Fruity red wines

2020 Niederösterreich Blauer Zweigelt, Malteser Ritterorden, Mailberg
 2019 Carnuntum DAC Zweigelt “Rubin Carnuntum”, Martin & Hans Netzl, Göttlesbrunn
 2019 Mittelburgenland DAC Blaufränkisch Ried Hochäcker, Iby-Lehrner, Horitschon

Powerful, premium red wines

2019 Carnuntum DAC Blaufränkisch Ried Spitzerberg, Payr, Höflein
 2019 Thermenregion Sankt Laurent Ried Holzspur, Johanneshof Reinisch, Tattendorf
 2018 Eisenberg DAC Reserve Blaufränkisch Ried Saybritz, Kopfensteiner, Deutsch Schützen
 2017 Mittelburgenland DAC Reserve Blaufränkisch, Hundsdorfer, Neckenmarkt
 2017 Burgenland Cuvée “Maximus” (BF, CS, ME), Josef Igler, Deutschkreutz

Alternative wines

2020 Österreich Cuvée “Koreaa” (GV, S88, PB, WR, NB), Beck, Wien
 2021 Steierland Sauvignon Blanc “Opok”, Tauss, Leutschach/Weinstraße

Sweet liquid gold

2018 Burgenland Beerenauslese Sämpling, Salzl, Illmitz, 0,375 l
 2017 Wagram Eiswein Grüner Veltliner, Familie Bauer, Großriedenthal, 0,375 l

c) Restaurant wine lists organised by:

✓	1. Type of wine
✓	2. Grape variety
⊖	3. N/A

Listed in order of origin – quality level

Wine lists with an extensive selection of Austrian wines can also be organised by grape variety. To do this, wines should be divided by type first of all, then by grape variety. The individual wines should then be organised in each section by vintage, origin, quality level and producer. Under the heading of each individual grape variety, the lighter and younger wines should be listed first to make it easier for guests to pick the wine they prefer. Establishments that serve a wide selection of wine can also list international bottles alongside Austrian wines under the individual varietal headings, e.g. wines from Marlborough and Sancerre listed under Sauvignon Blanc.

Sparkling/semi-sparkling wines**Welschriesling**

Sekt Austria (PDO) brut “No 1” Niederösterreich g.U. NV, Kattus

Chardonnay

Sekt Austria (PDO) Reserve brut “Mathäi” Wien g.U. NV, Stift Klosterneuburg

Cuvée

Austrian Sparkling Wine extra brut 2017, Harkamp

White wines**Grüner Veltliner**

- 2021 Weinviertel DAC, Walek
- 2021 Niederösterreich “Weinmanufaktur Krems”, Winzer Krems
- 2021 Traisental DAC Ried Rosengarten, Herwald Hauleitner
- 2020 Kremstal DAC “Kremser Weingärten”, Josef Schmid
- 2019 Wagram Ried Rosenberg, Anton Bauer

Riesling

- 2020 Kamptal DAC Reserve Ried Gaisberg, Birgit Eichinger
- 2019 Kremstal DAC Reserve von Stein, Salomon Undhof
- 2019 Wachau DAC Smaragd Ried Dürnsteiner Kellerberg, Knoll

Sauvignon Blanc

- 2021 Südsteiermark DAC, Erwin Sabathi
- 2019 Vulkanland Steiermark DAC Ried Klausen, Neumeister

Gemischter Satz

- 2021 Wiener Gemischter Satz DAC, Hofer
- 2021 Wiener Gemischter Satz DAC Ried Weißleiten, Hajszan Neumann

Zierfandler & Rotgipfler

- 2020 Thermenregion Zierfandler Ried Rasslerin, Zierer
- 2020 Thermenregion Rotgipfler Ried Flamming, Aumann

Weißburgunder

- 2020 Niederösterreich, Johann Topf
- 2019 Leithaberg DAC, Gernot & Heike Heinrich

Chardonnay (Morillon)

- 2018 Südsteiermark “Classique”, Skoff Original
- 2017 Niederösterreich, Bründlmayer

Rosé wines**Blauer Wildbacher**

- 2020 Weststeiermark DAC Schilcher Ried Schilcherberg, H & L Jöbstl

Cuvée

- 2021 Niederösterreich Rosé “Lust & Laune”, Zull

Red wines**Zweigelt**

- 2020 Neusiedlersee DAC, Paul Rittsteuer
- 2019 Niederösterreich Reserve, Schloss Gobelsburg

Blaufränkisch

- 2020 Burgenland, Zantho
- 2018 Mittelburgenland DAC Reserve, Josef Reumann
- 2012 Eisenberg DAC Reserve “Senior”, Schützenhof

Sankt Laurent

- 2019 Thermenregion, Georg Schneider
- 2019 Thermenregion Reserve Ried Holzspur, Johanneshof Reinisch

Pinot Noir

- 2018 Niederösterreich “Black Edition”, Ebner-Ebenauer
- 2018 Thermenregion “Hundred Cases”, Christian Fischer

Cuvée & andere Sorten

- 2019 Burgenland Cabernet Sauvignon, Maria Kerschbaum
- 2018 Burgenland “Caberhei” (ME, CS, CF), Panta Rhei
- 2018 Burgenland Reserve Syrah, Gmeiner
- 2019 Carnuntum DAC Cuvée (ZW, PN), Gerhard Markowitsch

Alternative wines**Grüner Veltliner**

- 2019 Weinland “Malinga”, Heiss Christoph, Engabrunn

Zweigelt

- 2021 Österreich, Thomas Hareter, Weiden am See

Sweet Prädikatswein**Grüner Veltliner**

- 2018 Wagram Eiswein, Familie Bauer, 0,375 l

Scheurebe

- 2019 Burgenland Beerenauslese, Salzl, 0,375 l
- 2014 Burgenland Trockenbeerenauslese, Willi Opitz, 0,375 l

d) Restaurant wine lists organised by:

✓	1. Type of wine with additional detail
✓	2. Grape variety
⊘	3. N/A

Listed in order of origin – quality level

Longer wine lists need to be broken down into more categories than shorter ones. In this kind of wine list, each type of wine (e.g. white, red, etc.) should be broken down into more specific styles (“classic and refreshing”, “powerful”, etc.). Then, if each of these styles are broken down by their variety, the individual wines need nothing more than a relatively short and succinct description. This enables guests to choose their preferred style first (e.g. “We would like to start off with a refreshing, dry white”) before narrowing their choice down to a specific wine based on the vintage, origin and vineyard, quality level, grape variety or producer.

Sparkling/semi-sparkling wines

Muskat Ottonel

Austrian Sparkling Wine extra dry 2020, Szigeti, Gols

Cuvée

Sekt Austria (PDO) Reserve brut Niederösterreich g.U.
NV, Schloss Gobelsburg, Gobelsburg

White wines

Classic

Grüner Veltliner

2021 Wachau DAC Federspiel Ried Pichl Point
Weingut Schmelz, Joching
2021 Kremstal DAC “von den Terrassen”
Weingut Sepp Moser, Rohrendorf

Gemischter Satz

2021 Wiener Gemischter Satz DAC
Weingut Cobenzl, Wien

Sauvignon Blanc

2019 Südsteiermark DAC Ried Welles
Weingut Lackner-Tinnacher, Gamlitz

Powerful

Grüner Veltliner

2020 Weinviertel DAC Reserve
Weingut Walek, Poysdorf
2019 Wagram Ried Schloßberg
Weingut Josef Fritz, Zaussenberg

Riesling

2020 Kamptal DAC Reserve Ried Gaisberg
Weingut Birgit Eichinger, Straß
2019 Wachau DAC Smaragd Ried Steiger
Weingut Josef Fischer, Rossatz

Zierfandler

2018 Thermenregion Ried Modler
Weingut Spaetrot Gebeshuber,
Gumpoldskirchen

Weißburgunder/Pinot Blanc

2019 Burgenland
Weingut Birgit Braunstein, Purbach

Rosé wines

Blauer Wildbacher

2019 Weststeiermark DAC Schilcher Ried Schilcherberg
Weingut H & L Jöbstl, Wernersdorf

Cuvée

2021 Niederösterreich Rosé “Lust & Laune”
Weingut Zull, Schrattenthal

Red wines

Classic & elegant

Zweigelt

2020 Carnuntum DAC
Weingut Ernst Lager, Göttlesbrunn

Blaufränkisch

2020 Eisenberg DAC
Weingut Wallner, Deutsch Schützen

Rich & concentrated

Blaufränkisch

2019 Leithaberg DAC
Weingut Grenzhof-Fiedler, Mörbisch
2018 Mittelburgenland DAC Reserve Ried Hochäcker
Weingut Iby-Lehrner, Horitschon

Sankt Laurent

2018 Thermenregion Ried Ronald
Freigut Thallern, Gumpoldskirchen

Cuvée

2018 Burgenland Cuvée “Maximus” (BF, CS, ME)
Weingut Josef Iglar, Deutschkreutz
2018 Burgenland Cuvée “Caberhei” (ME, CS, CF)
Weingut Panta Rhei, Eisenstadt

Alternative wines

Weißburgunder/Pinot Blanc

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

Cuvée

2018 Steirerland Cuvée “Tero” (SB, CH, Bronner)
Weingut Ploder-Rosenberg, St. Peter am Ottersbach

Sweet Prädikatswein

Gewürztraminer

2020 Burgenland Spätlese
Sommer, Donnerskirchen

Grüner Veltliner

2018 Wagram Eiswein
Weingut Familie Bauer, Großriedenthal, 0,375 l

e) Restaurant wine lists organised by:

✓	1. Type of wine
✓	2. Country of origin
✓	3. Winegrower/estate

Listed in order of origin – quality level – grape variety

Extensive wine lists that contain many wines from the same producer, or wine lists that feature a great assortment of wines from only a few growers, can also be organised by country and producer, so that all wines from a specific wine-growing estate are grouped together. The recommended approach to this type of wine list is to indicate the location of the wineries, grouping them together according to the federal state in which they are found. Within each federal state, wines should be sorted by wine-growing region, either in geographic sequence (west, east, south) or alphabetically. Wines from the same winegrower should be organised by origin and then by quality level, starting with the lowest level in the hierarchy (wine without designation of origin [indication of the federal state is allowed], Landwein, generic wine-growing region), followed by specific wine-growing regions (DAC wines), and finally, Reserve wines.

Sekt/sparkling/semi-sparkling wines from Austria**Steininger, Langenlois/Kamptal**

- Sekt Austria (PDO) brut “Burgunder”
Niederösterreich g.U. NV
- Sekt Austria (PDO) Reserve brut Sauvignon Blanc
Niederösterreich g.U. Langenlois 2019

Szigeti, Gols/Neusiedlersee

- Sekt Austria (PDO) brut Grüner Veltliner
Burgenland g.U. 2019
- Austrian Sparkling Wine brut Welschriesling NV

White wines from Austria**Bernhard Ott, Feuersbrunn/Wagram**

- 2020 Wagram Grüner Veltliner “Fass 4”
- 2019 Wagram Grüner Veltliner Ried Rosenberg
- 2015 Wagram Grüner Veltliner Ried Rosenberg
- 2019 Wagram Rheinriesling

Herzinger, Nussdorf/Traisental

- 2021 Traisental DAC Grüner Veltliner
- 2019 Traisental DAC Reserve Grüner Veltliner
Ried Hochschopf “Privat”

Mantlerhof, Gedersdorf/Kremstal

- 2020 Niederösterreich Roter Veltliner Ried Reistenthal
- 2019 Kremstal DAC Grüner Veltliner Ried Reitgasse
- 2018 Kremstal DAC Reserve Riesling Ried Wieland

Johann Topf, Straß/Kamptal

- 2020 Niederösterreich Weißburgunder
- 2020 Kamptal DAC Grüner Veltliner Strassertal
- 2018 Kamptal DAC Reserve Grüner Veltliner
Ried Ofenberg
- 2016 Kamptal DAC Reserve Grüner Veltliner
Ried Ofenberg

Taubenschuss, Poysdorf/Weinviertel

- 2021 Niederösterreich Weißburgunder Classic
- 2021 Weinviertel DAC Grüner Veltliner
Ried Hermannschachern
- 2019 Niederösterreich Grüner Veltliner Ried Tenn
- 2017 Weinviertel DAC Reserve Grüner Veltliner
“MX Alte Reben”

Biegler, Gumpoldskirchen/Thermenregion

- 2019 Thermenregion Reserve Rotgipfler

Hajszan Neumann, Grinzing/Wien

- 2021 Wiener Gemischter Satz DAC Ried Weißleiten
- 2021 Wien Grüner Veltliner Ried Nussberg

Esterházy, Eisenstadt/Leithaberg

- 2019 Burgenland Pinot Blanc Ried Tatschler
- 2018 Leithaberg DAC Chardonnay

Tement, Berghausen/Südsteiermark

- 2021 Südsteiermark DAC Welschriesling
- 2019 Südsteiermark DAC Sauvignon Blanc
Ried Grassnitzberg
- 2019 Südsteiermark DAC Morillon Ried Sulz

Alternative wines from Austria**Pittnauer Gerhard und Brigitte, Gols/Neusiedlersee**

- 2019 Österreich “Perfect Day”

Edlmoser, Wien

- 2020 Weinland Gemischter Satz “Qualtinger Teil 2”

f) Restaurant wine lists organised by:

✓	1. Type of wine
✓	2. Country of origin
✓	3. More specific indication of origin

Listed in order of **quality level** – **grape variety**

A wine list can also be organised generally by type of wine and country, then broken down further by a more specific indication of origin (wine-growing region/DAC region). Within each section, the wines with indications of generic wine-growing regions should be listed first (for example “Niederösterreich”), followed by more specific designations of origin within the relative federal state (specific wine-growing region/DAC region). Once the wines are organised by origin, guests are able to select their wine based on the vintage, quality level, grape variety or producer.

Sekt/sparkling/semi-sparkling wines from Austria

Austria

Frizzante Schilcher 2019, Reiterer, Wies
Pet Nat “In A Hell Mood” Cuvée (SL, PN) NV,
Renner, Gols

Niederösterreich g.U.

Sekt Austria (PDO) brut Grüner Veltliner 2020,
Schlumberger, Wien
Sekt Austria (PDO) Reserve brut “Burgunder” 2019,
Steininger, Langenlois

Red wines from Austria

Niederösterreich

2019 Reserve Zweigelt, Schloss Gobelsburg, Gobelsburg
2018 Blauburger “PUR”, Matthias Hager, Mollands

Carnuntum DAC

2019 Zweigelt “Rubin Carnuntum”, Schenzel-Wallner,
Bruck/Leitha
2019 Zweigelt Ried Schüttenberg, Hans & Philipp Grassl,
Göttlesbrunn
2019 Blaufränkisch Ried Spitzerberg, Horst Pelzmann,
Berg bei Wolfsthal

Thermenregion

2019 Pinot noir “best of”, Landauer-Gisberg, Tattendorf
2018 Reserve Sankt Laurent, Familie Auer, Tattendorf

Burgenland

2019 Blaufränkisch Ried Oberer Wald,
Ernst Triebaumer, Rust
2019 Pinot Noir, Paul Achs, Gols
2018 Reserve Sankt Laurent, Juris, Gols
2019 Cuvée “Pannobile” (ZW, BF),
Anita & Hans Nittnaus, Gols
2018 Cuvée “Bela Rex” (CS, ME), A. Gesellmann,
Deutschkreutz

Neusiedlersee DAC

2021 Klassik, Hannes Reeh, Andau
2018 Reserve “65”, Robert Goldenits, Tadten

Leithaberg DAC

2018 Rainprecht, Oggau
2018 Zehetbauer, Schützen am Gebirge
2018 Nehrer, Eisenstadt

Mittelburgenland DAC

2018 Ried Sonnberg, Rotweingut Prickler,
Lutzmannsburg
2017 Ried Sonnberg, Bauer-Pörtl, Unterpetersdorf
2012 Reserve Ried Dürrau, Iby, Hortischon

Eisenberg DAC

2018 “trinculo”, Stephan O Das-Wein-Gut,
Deutsch Schützen
2018 Reserve Ried Saybritz, Kopfensteiner,
Deutsch Schützen
2017 Reserve Ried Weinberg, Wachter-Wiesler,
Deutsch Schützen

Vulkanland Steiermark DAC

2019 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



22. WINE AND FOOD

The diversity of Austria's vineyard landscapes is reflected in the variety of the country's wine types. Attractive characteristics of all wines, however, are a well-balanced fruity acidity and pronounced aromatics, which the wines owe to the significant temperature differences between warm days and cool nights so typical of Austria, among other factors. The white wine spectrum ranges from light and fresh to powerful and full-bodied, and also includes nobly sweet wines. Red wines run the gamut from youthful and elegant through to rich and opulent, while Austria's sparkling wines also come in a myriad of styles. Some wines can be described by their overriding fruitiness, others by their élevage in wooden casks, and some by their longer maturation period. This extreme diversity provides plenty of scope for pairing Austrian wines with food. While pairing wines one by one would be an interesting exercise, we have tried to keep things simple by dividing the wide variety of wines into ten broad types, which are presented in the perfect sequence for a meal.

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1. Perlweine & Sekt

Austria produces first-class sparkling wines – a tradition that dates back to the middle of the 19th century. These wines are perfect for a classic aperitif and also display wonderful versatility when paired with a great many dishes. Alongside Klassik-quality Sekt Austria (PDO), there are a growing number of *Pétillant Naturel* sparkling wines – “Pét-Nat” for short – on offer, which are produced by the *méthode ancestrale*. These wines often convey a very pure flavour of fruit, have a fine acidity and are reminiscent of good ciders. Thanks to their modest carbon dioxide content, longer maturation on the lees and lower alcohol level, they are extremely refreshing. Zesty Schilcher Sekt from Weststeiermark is a popular sparkling wine that occupies its own market niche.

All of these sparkling wines work well as an aperitif. Drunk alongside food, the carbon dioxide enhances flavours. Well-established culinary pairings for dry sparkling wines include smoked foods, e.g. salmon or fresh-water fish such as trout or char, as well as canapés.

2. Sekt: méthode traditionnelle

This category includes sparkling wines that are produced by the traditional bottle fermentation method – essentially Sekt Austria (PDO) Reserve and Große Reserve. Specialists in the sparkling sector include privately owned artisanal wineries as well as the big, well-known Sekt producers. In terms of grape varieties, the most favoured in the Weinviertel are Welschriesling and Grüner Veltliner, while in other wine-growing regions, Riesling and Sauvignon Blanc also yield sparkling wines with great character. Pinot cuvée blends based on good old French traditions never go out of fashion.

These Sekts are the perfect accompaniment for pale meat, poultry, rich and spicy vegetable dishes, as well as rice and pasta – not to mention fish and raw seafood. The rule here is: the more full-bodied the Sekt, the stronger the flavours in the dish can be. Extra brut and brut nature Sekt should be paired with dishes with a creamier mouthfeel to achieve a better balance.

3. White wines – classic & refreshing

Austria's classic white wines have a satisfying freshness and fine acidity, alongside plenty of elegance, strong character and medium-bodied structure. Their typically unobtrusive nature allows even the most subtle flavours in dishes to unfold. Regionally typical Grüner Veltliner from Wachau in the Steinfeder and Federspiel categories are extremely versatile food companions – to the same extent as Weinviertel DAC, Traisental DAC, Kremstal DAC and Kamptal DAC. Delicately spicy Welschriesling, fresh Riesling, elegant Pinot Blanc and Chardonnay (called Morillon in Steiermark) always pair well with everything. Connoisseurs find particular appeal in “Schmeckerten” wines – a dialect term referring to aromatic varieties such as Muskateller, Muskat-Ottonel, Müller-Thurgau and Traminer. Junger Österreicher or Steierischer Junker – the first releases of a year's new vintage – are a top choice in autumn shortly after the harvest.

All of these wines display marvellous versatility at the table. They are equally at home alongside an amuse-bouche or a light starter, a summery salad with fresh herbs, sheep's or goat's cheese, cold starters of ham, bacon and strongly flavoured sausages, or grilled chicken. Austria's classic whites pair especially well with fish – whether poached, chargrilled or prepared in a light terrine – and fresh shellfish, or stir-fried Asian dishes with al dente vegetables.

4. White wines – powerful & opulent

Here come the stars of the Austrian white wine scene: premium whites with good ageing potential – outstanding terroir wines with international acclaim. While the range of grape varieties used for these is equally as wide, the top wines are produced from Grüner Veltliner and Riesling grapes grown on a specific Ried (single vineyard), e.g. Smaragd wines from Wachau Rieds, and outstanding Reserve wines from the regions along the Danube, as well as from the Weinviertel.

Particularly distinct characters can be found among the powerful Zierfandler and Rotgipfler wines from the Thermenregion, as well as complex Pinot Blanc and Chardonnay wines from Burgenland, such as those from Leithaberg. Last but not least, this category also includes premium Riedenwein (single-vineyard wines) from Steiermark (essentially Sauvignon Blanc and Pinot varieties), as well as specialities such as Neuburger, Roter Veltliner and powerful Gemischter Satz wines from the Wien region.

All of these wines are dry, with discernible body, extract, concentration and depth. Although the classic *élevage* is in the majority here, there are also a number of wines matured in small oak casks that enjoy international standing. The ways in which these wines can be paired with food are as diverse as the wines themselves. While they suit veal, rabbit and poultry dishes and a wide variety of fish with rich sauces, they also go perfectly with traditional Viennese cuisine like Tafelspitz (a succulent boiled beef dish), Schweinsbraten (crispy, fragrant roast pork) and, of course, traditional Wiener Schnitzel. Wines with wood notes go equally well with modern Asian dishes as they do with seafood, such as crayfish, lobster and scallops – and also provide a good match for sauces with complex flavours.

5. Rosé wines – racy & fruity

For a long time, rosé wines were widely neglected in Austria, and rarely made it onto the wine lists of renowned restaurants. Moreover, anybody ordering a rosé wine came across as someone who knew little about wine or, worse, who wanted to avoid the difficult decision of choosing an appropriate wine for their meal.

However, trends often appear for no apparent reason: nobody knows how they came about, yet their sudden emergence demands everyone's attention. Rosé wine is produced in all of Austria's wine-growing regions and comes in a variety of styles, including charming young wine, like Primus Pannonicus from Burgenland, fresh Zweigelt and Sankt Laurent wines from Niederösterreich and zesty Schilcher from Weststeiermark. Rosé wines have long since overcome the "neither fish nor fowl" criticism; in fact, rosé goes well with both, and much more besides. Rosé wines pair well with roast poultry, chargrilled fish and seafood, piquant salads and braised vegetables with Mediterranean spices – particularly with olives, tomatoes or garlic – and, of course, with the traditional Austrian *Jausenbrot* – bread topped with flavoursome Liptauer cheesecake spread, lard or *Verhackertes* (a chopped bacon spread).

6. Red wines – classic & elegant

Although Austria doesn't have a long history of producing red wines, the future looks extremely promising. This positive outlook is primarily driven by the classic style of wine matured in wooden casks. These wines display typical Austrian fruitiness as well as depth of flavour without being too high in alcohol – in other words, regionally typical wines that are elegant and great fun to drink.

Zweigelt naturally plays a leading role in the success of red wines, as it grows well in nearly all of Austria's wine-growing regions, particularly Neusiedlersee and Carnuntum. The latter has made an international name for itself over the past few years with its top-quality red wines. Blaufränkisch wines, especially from Mittelburgenland, have also come to display remarkable individuality. Specialities such as Sankt Laurent and the delicate Blauburgunder (Pinot Noir) are increasingly gaining in popularity with consumers and winegrowers alike. Other typical Austrian wines such as Blauer Portugieser and Blauburger complete the spectrum of varieties being produced. The youthful aromas and charming fruitiness of these red wines work in harmony with Italian pasta dishes and spiced casseroles, while the velvety tannins come into their own when paired with roast poultry, game, rabbit and boiled beef. Similarly, these wines are the perfect accompaniment to cheese, especially semi-hard and hard varieties.



7. Red wines – intense & opulent

The international trend towards red wine has also made a considerable mark on the Austrian wine industry, in terms of the evolution of supply and demand. Full-bodied wines combining good concentration, complexity, depth and ageing potential are being recognised with both national and international awards. Rich red wines are currently causing quite a sensation – either as monovarietal single-vineyard wines (Riedenwein), or as cuvée blends in which the moderate use of oak doesn't mask the wine's flavour. Despite their *élevage* in barriques, these top-quality red wines still manage to retain their depth of fruit and the characteristics of their terroir. The good news in all of this is that typical Austrian grape varieties such as Zweigelt, Blaufränkisch and Sankt Laurent have found a firm place alongside classics like Pinot Noir and other international grape varieties, e.g. Cabernet Sauvignon. The leading region for these native varieties is Burgenland, but Niederösterreich (e.g. Carnuntum and the Thermenregion) and Wien also produce some internationally acclaimed wines from these varieties. When it comes to the dinner table, these premium red wines all complement roast joints, lamb, steak and any type of stewed meat dishes outstandingly, as they benefit from the pronounced fruit and dense structure of Austrian red wines.

8. Alternative wines

This category refers to orange wines, natural wines and raw wines. Producers of these wines prefer not to add sulphur unless absolutely necessary, allowing the vinification process to run its course naturally, with as little human intervention as possible. Another element that these wines have in common is their clear tannin structure, which is often promoted by long periods of maceration and/or oxidative *élevage* techniques – which are utilised for white wines as well. It is this mouth-filling texture, together with fresh acidity and earthy fruit flavours, that often makes these wines outstanding pairings for contemporary cuisine. This is just part of the reason why wines from this category are frequently recommended by sommeliers in the most highly lauded restaurants and wine bars. There is no standard definition for these wines, nor any general rule of thumb, but it is certainly worthwhile checking them out at least every now and again. We attempt to offer a definition of this category on the following pages.

9. White wines – half-dry & medium-sweet

High-quality Spätlese and Auslese are some of Austria's best-ageing wines. As younger wines, they display great finesse with a mellow residual sweetness, as well as a vibrant balance between fruit and acidity. This characteristic can be especially well developed in Austria due to the perfect climatic conditions between northern and southern wine-growing regions. If allowed to mature for long enough in the bottle – often for decades – these wines develop an outstanding complexity and harmonise perfectly with a diverse variety of foods. The variety of grapes from which these wines are produced is equally diverse: aromatic Muskat-Ottonel or exciting Welschriesling from Burgenland, (Gewürz-)Traminer from Steiermark, as well as Neuburger, Chardonnay and Pinot Blanc. Grüner Veltliner and Riesling from different wine-growing regions also deliver refined wines in this category, while Zierfandler and Rotgipfler in the Gumpoldskirchen area produce premium Spätlese and Auslese wines. These wines are the perfect match for light and fluffy desserts such as *Topfenknödel* – dumplings made with curd cheese and filled with fruit. These wines also pair wonderfully with

a vast array of cheeses, opening up an extensive spectrum of new flavour experiences. However, these wines don't necessarily have to be served with food; they can also be enjoyed by themselves simply as a delicious, meditative glass of wine.

10. Nobly sweet wines

Austria shows its sweet side with an outstanding quality of Prädikatswein: Beerenauslese, Trockenbeerenauslese, Strohwein, Schilfwein and Eiswein – the latter with its expressive, melting fruit – as well as the noble, refined Ruster Ausbruch which is steeped in centuries of tradition. These sweet wines are truly distinct, characterised by their residual sweetness and highly concentrated acidity – often with the unmistakable flavour of *Botrytis cinerea* (noble rot).

Burgenland, with its extraordinary microclimate around Lake Neusiedl, almost seems predestined for the production of these wines, particularly in the Seewinkel area. The flagship variety here is Welschriesling, which matures into world-class Prädikatswein. However, in especially good years, other wine-growing regions can produce premium Prädikatswein as well: for example, Großriedenthal, an El Dorado for Eiswein, and the regions along the Danube, where Prädikatswein produced from Riesling and Grüner Veltliner is rich in finesse. Austria's popular sweet pastry dishes, such as traditional apple strudel and *Salzburger Nockerl* (a sweet soufflé), pair superbly with virtually any of these wines. Anyone who prefers savoury foods will revel in the association of sweet wine and mature blue cheese, not to mention the pairing with (truffled) foie gras, enjoyed by gourmets the world over. Although the range of nobly sweet red wines is limited, they provide a harmonious match with chocolate desserts, especially the famous Austrian *Sachertorte*.



© Austrian Wine | Carletto Photography

23. ORANGE WINE & NATURAL WINE DEFINED

Twenty years ago, a red cuvée, matured in expensive new French oak, was considered the height of wine fashion by many an Austrian wine-grower. However, times have changed, and new oak is no longer regarded as being the measure of a good wine. Producers these days are more likely to serve you their own orange wine, or a special cuvée blend without added sulphur – and even perhaps a natural wine. They'll also throw the odd “raw wine” and “skin contact” into conversation, or refer to their wines as “mash-fermented”.

Natural wine and raw wine

Natural wine, together with raw wine, is the broadest of these new categories and has become increasingly popular over the last decade to refer to wine that has been produced with as little intervention from the winegrower as possible. In Austria, only organic estates are allowed to sell turbid Landwein with oxidative notes as “natural wine”. This applies equally to wines labelled with the broader designation of origin of “Österreich”. These wines are not allowed to undergo any enriching processes to increase their natural alcohol content (abv), nor can they be sweetened. They must not be treated with any wine additives, with the exception of bentonite (E558) and sulphuric acid (E513); the maximum permitted sulphuric acid content is 70 mg/l (including the analytical tolerance). Labelling the wine as “Naturwein” is not allowed.

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 anti-oxidants and the preservative, sulphur dioxide. Since then, vin nature has blossomed into a multi-faceted, global counter-culture movement, fighting against homogenisation, industrialisation and the culture of Parker points 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 is based on the following principles:

- organic or biodynamic viticulture – whether certified or not
- hand-harvested grapes
- spontaneous fermentation, without the use of added yeast or laboratory-grown yeasts
- no must additives or adjustment, i.e. no acidulation, no chaptalisation and no adding of yeast nutrients or enzymes
- no heavy manipulation of the wine, e.g. using a spinning cone, reverse osmosis, micro-oxygenation or cryo-extraction
- no filtration
- no fining
- no addition (or minimal amounts) of sulphur dioxide



The definition above was adopted by Decanter magazine for a panel tasting of natural wines held in January 2017.

Natural wine also has its more ardent supporters, who insist on the following:

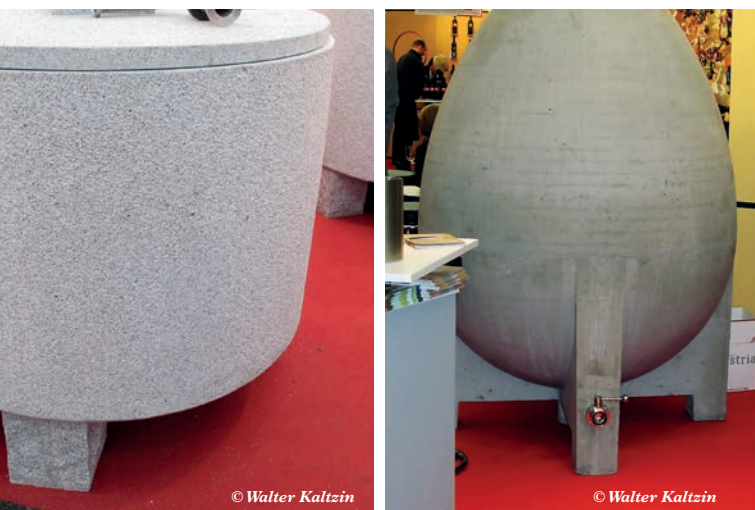
- absolutely no addition of sulphur
- no inhibition of malolactic fermentation in white wines
- no temperature control of any sort during fermentation, no matter what
- no use of new oak

While there is no single definition, a number of growers' associations and other organisations have made attempts to classify and certify producers on a voluntary basis. Rawfair, which is fast becoming one of the world's leading natural wine trade fairs, has a strict charter of quality criteria for wines being presented, including an upper limit of 70 mg/l of sulphur dioxide. This corresponds to less than half the amount allowed in standard dry wines under EU law.

Growers' organisations are numerous and all have slightly differing rules when it comes to natural wine – some stricter, some more lenient. These organisations include the French group LaRenaissance des Appellations (Return to Terroir), the Italian organisation Triple A (both of which count multiple Austrian wineries among their members) and another Italian organisation, ViniVeri, (which has many international members but currently no Austrian wineries).

A valid question at this point would be: “Isn't it enough to be certified organic and/or biodynamic”? The answer is complex, but mainly centres around the fact that these wine-growing methods don't control every aspect of the vinification process, although they do specify lower total sulphur dioxide limits than for conventional wines. A producer may be certified organic and use outstanding – perhaps even biodynamically-grown – grapes, but then use more conventional methods in the cellar. It could well be argued that this can lead to misinterpretation by the consumer, who sees the biodynamic symbol on the bottle and expects a more “nat-

ural” product than an industrial one. The natural wine movement addresses this issue by recognising that the actual wine production process is just as important as the growing of the grapes, i.e. methods used for processing the grapes and wine in the cellar should be as natural as possible.



Natural stone fermentation vessel and concrete egg

American writer and journalist Alice Feiring and UK-based Master of Wine Isabelle Legeron are two of the highest-profile supporters and ambassadors of the natural wine movement. Both of them talk of natural wines as being “alive” in a way that industrially produced wines cannot be. “Fine natural wines are vibrant and alive, and show excitingly diverse personalities that are full of emotion,” explains Legeron.

This category of wine is the subject of much debate, with some wine critics and experts claiming that it is merely a way of forgiving potential faults in a wine. Fans of natural wine don’t see anything wrong with a turbid wine, or wines with noticeable sediment – a circumstance that would be enough to have a wine removed from the shelves of most supermarkets, where aesthetic conformity and flawlessness are the norm. Natural wines can sometimes contain higher levels of Brettanomyces or more volatile acids than conventional producers would normally accept. Whether these factors “work” in a specific wine is partly a question of individual taste. Brettanomyces, for instance, is considered to be a key component, albeit an unrecognised one, in many of the world’s most renowned red wines.

Orange wine

Orange wine is often confused with natural wine, and the two terms are sometimes erroneously considered to be synonymous. Whereas natural wine refers to a broad category – or, rather, a special ideology – orange wine refers simply to a wine production technique. The name “orange wine” was coined by UK wine importer David A. Harvey in 2004, and has since been accepted as the established way to describe white wines produced with extended skin contact/skin maceration (“extended” can mean days, weeks or months).

Just as rosé wine describes a wine made from red wine grapes with very little skin contact, an orange wine is a wine made from white wine grapes with extended skin contact during fermentation. This has led to orange wine sometimes being defined as “the fourth colour of wine” or as “a white wine made as if it were a red”.

Austrian Wine Law allows turbid Landwein with oxidative notes to be sold on the market, provided it is labelled as “Orangewein” or “orangewine”. This provision may also be applied to wine with an indication of grape variety and vintage and without a more specific designation of origin than “Österreich”, as well as to wine without indication of grape variety and vintage and without a more specific designation of origin than “Österreich”.

The technique of extended skin contact primarily became an established practice in the former Austro-Hungarian part of the Adriatic region, corresponding today to the Italian region of Friuli and the Slovenian region of Goriška Brda. The use of extended periods of skin maceration during wine production has been common in these regions for centuries, as confirmed by a Slovenian wine-growing manual from 1844. Its author, the priest Matija Vertovec, recommends a maceration period between 7 and 30 days for both red and white grapes.

Leaving white grapes with their skins on – and in some cases even their stems – is an even older practice in the republic of Georgia, where the technique of making wine in qvevri (large amphora-like vessels that are buried in the ground up to their necks) dates back around 8,000 years. We could argue, therefore, that the Georgian wines made from white grapes in a qvevri are the original orange wines. Here, skin contact can last as long as nine months.

Orange wine is a fascinating hybrid between red and white, with some of the structure and tannins that we would normally expect only in red wine, but also with the freshness and fruit from the white grapes. The extended skin contact brings up a smorgasbord of unusual flavours, from over-ripe or bruised garden fruits to herbs, hay and notes of chamomile. It is a common misconception that orange wines are oxidised, no doubt due to their colour, which can span anything from a light ambery gold to a deep rusty brown. However, oxidation is rarely the desired outcome. Winegrowers specialised in this style of wine usually ensure that their vats remain closed and top them up once fermentation is complete, in order to prevent oxidation.

Since 2005, a large number of Austrian wine producers have been trying their hand at orange wine. Some make their orange wine in the traditional Friulian/Slovenian manner – wild yeast fermentation, no temperature controls and minimal use of sulphur – whilst others use the extended skin contact technique within a more conventional or “modern” production process, in order to add a little spiciness to their white wines. This is where confusion sets in: some orange wines can therefore also be classed as natural wines, while others might not necessarily fit that definition.

A final misconception is that orange wines are always made in clay amphoras or similar vessels. Whilst this is true of the Georgian tradition, most of the recognised experts of orange wine in Friuli and Slovenia use open-top wooden fermentation vessels.

Although natural wine and orange wine may both be niche products, they still prove to be exciting additions to the portfolio of many wineries. In some cases, these wines even turn out to be the ones that winegrowers are the most passionate about. Meanwhile, this type of wine has sparked great interest among many Austrian winegrowers, the best of whom are now producing some of the most fascinating, characterful wines, enriching both the Austrian wine sector and the wider market.

24. WINE TOURISM IN AUSTRIA

“Anyone who goes on a journey will have quite a tale to tell...” This quote from Matthias Claudius holds much truth, particularly for anyone who chooses Austria as a holiday destination. Travellers can relate stories about Austria’s breathtaking landscapes, its castles, palaces and picturesque villages. They can recount tales of Austria’s fabled hospitality and its unique regional cuisine – but more importantly, they can tell of Austrian wines, which draw gourmets from around the world to explore this welcoming country. Some 39,000 American travel agents were so enamoured by this long list that they chose Austria as the “Best Wine Travel Destination in Europe” in January 2016.

Austria is not only an attractive wine-growing country in the summer – it works its charm on tourists throughout the year. In spring, more than 1000 *Kellergassen* (streets lined with cellar buildings) in Niederösterreich start coming back to life. Here, visitors can try the new vintage, sample some traditional regional dishes and enjoy a diverse programme of cultural events. Niederösterreich, the nation’s largest Qualitätswein region, where the daily routine, architecture and landscapes have been shaped by hundreds of years of wine-growing tradition, is known for the Wachau valley (a UNESCO world heritage site), the Weinviertel with its countless romantic *Kellergassen* (which are affectionately called “villages without chimneys”), the ancient Roman archaeological discoveries of Carnuntum, the LOISIUM WeinWelt (Loisium World of Wine) experience in Langenlois, the Literature & Wine event series, and (somewhat later in the year) the Thermenregion’s “longest bar in the world”.

Steiermark (the “green heart of Austria”) is also well-positioned for year-round wine tourism. The vintage tastings held once the days start getting warmer have become a significant magnet for visitors, inviting people to spend a long weekend tasting the freshly bottled, vibrant and fruity wines so typical of Steiermark. Meanwhile, souls are warmed by the sight of the reawakening vineyards that flank the gently rolling hills as far as the eye can see. Styrians like to display their culinary prowess, tempting visitors throughout the year with specialities of protected Styrian origin, such as delicious Vulkanland ham and pumpkin seed oil. Especially in autumn, it is particularly pleasant to combine a trip to the Steiermark wine-growing region with a relaxing, soothing visit to one of its numerous thermal baths.

When the days are at their longest and nights at their shortest, Burgenland really comes into its own. Extended bicycle tours or



leisurely days spent swimming in Europe’s westernmost steppe lake, Lake Neusiedl, promise perfect relaxation in the warmth of summer.

In the evenings, Burgenland’s traditional cuisine can be enjoyed in any of the nearby towns or villages, alongside an excellent selection of red, white and sweet wines. Red wine lovers in particular are sure to be thoroughly satisfied further south in Mittelburgenland (also known as Blaufränkischland) and around Eisenberg.

But what about Wien? Of all the world’s capitals, Vienna remains unique as the only one with a significant presence of viticulture within the city limits – testimony to which is the vibrant tradition of *Heurige* wine taverns. The wines from Austria’s charming and historic capital complement the city’s renowned cuisine in a unique way, making any visit to Vienna wonderfully complete.

The doors to the fascinating world of Austrian wines is always open – a world that is avidly waiting to be explored.

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www.austria.info – The official travel guide for holidays in Austria offers further information about holidays in Austria as well as the latest articles, pictures and special offers.



25. THE AUSTRIAN WINE ACADEMY

The Austrian Wine Academy is Austria's national school of wine, founded in 1991 as a non-profit organisation and subsidiary of Austrian Wine (the Austrian Wine Marketing Board). With its own seminar and training programme, it is open to anyone who is interested in Austrian wine. The campus of the Austrian Wine Academy is located in the atmospheric setting of the Seehof in Rust, with an office in Krems next to Und Abbey. Dr Josef Schuller MW, Austria's first Master of Wine, has been the Austrian Wine Academy's director since its founding. Seminars are organised together with wine experts in all of Austria's federal states, such as at the Palais Coburg in Vienna. Every year, the Austrian Wine Academy in Vienna runs around 150 courses in this fantastic palace, which houses one of the best wine cellars in the world. The Austrian Wine Academy's philosophy is based on the principle that the more knowledgeable and educated a society is about wine, the higher the quality of the wine produced, expected by the market, sold and consumed within that society. This is why the Academy's courses are aimed at all players within the wine market, including wine-growers, merchants, restaurateurs, distributors and, above all, the consumers themselves.

The training programme

Alongside short workshops and food and wine seminars, the Austrian Wine Academy also runs professional training in wine. Depending on their knowledge of wine, students can study at one of four different levels:

1. The Basic Course takes an elementary look at wine and is run either as an evening course or as wine tutorials held over "Wine Experience" weekends.
2. Once students have successfully passed the Basic Course, they can move on to the Advanced Course 1 – Austria as a Wine-growing Nation – which focuses on viticulture, vinification, the Austrian wine industry and training in tasting.
3. After passing the Advanced Course 1, the next step is the Advanced Course 2 – Wines and Spirits International, a single-semester course that covers the international world of wine, as well as sparkling wines, fortified wines and spirits.

4. Successful completion of this course entitles candidates to enrol in the Weinakademiker Diploma or WSET Level 4 Diploma, which both have an international focus. In cooperation with leading international wine institutions, the Diploma is taught by top lecturers (many of them Masters of Wine), who cover international wines, wine-growing countries and global wine markets. Successful completion of the Diploma, which takes several years, results in the award of the "Weinakademiker" title. This qualification is also the prerequisite for the "Master of Wine" course – the world's most prestigious qualification in the wine sector.

There are currently more than 1,000 Weinakademiker in the world, from over 50 different countries, and they all hold key positions in the international wine industry. They are alumni members of the Weinakademiker Club and are bound by the code of conduct that expects members to continue developing themselves professionally.

The International Austrian Wine Academy

Since 2002, the Austrian Wine Academy has been cooperating with the internationally renowned Geisenheim University in Germany's Rheingau region. This is the only centre in Germany that offers the Diploma programme to gain the Weinakademiker title. In 2007, the Austrian Wine Academy also established a partnership with Zurich University of Applied Sciences (ZHAW) in Wädenswil, Switzerland, which runs the Weinakademiker Diploma course. Furthermore, the Academy has a cooperation with the South Tyrolean Wine Academy in Brixen, where the Advanced Course in Wines and Spirits has been offered since 2006. A long-standing partnership connects the Austrian Wine Academy with the world's largest institution for wine education, the Wine and Spirits Educational Trust (WSET), which is based in London. The Austrian Wine Academy offers the WSET Level 4 Diploma in English, which also leads to the title of Weinakademiker. The course is run with three different curricula, each with a specific geographic emphasis.

Further details can be found at 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. Successful students are rewarded with the prestigious, world-renowned degree: the Master of Wine (MW).

To earn the title of “Master of Wine”, a person must have passed the rigorous examination and be a member of the institute, for which the signing of a code of conduct is required.

Since the institute was founded, nearly 3,000 candidates from around the world have attempted the examination, but only a small percentage have actually passed. Today, there are 400 Masters of Wine, the majority of whom are British. A third of the world’s MWs are represented by 30 other nationalities.

Presently, three Austrians hold the Master of Wine (MW) title: Roman Horvath MW, Andreas Wickhoff MW and Dr Josef Schuller MW, who is the first non-British chairman of the Institute of Masters of Wine.

Since 2004, Austrian Wine has been an official sponsor of the institute and supports the European MW course at the Austrian Wine Academy in Rust.

More information can be found at: www.mastersofwine.org



27. WINE IN SOCIETY

The position paper of the Austrian wine sector

Austrian wine has been a national cultural asset for some 1,000 years, which is why it requires specific consideration in the ongoing debate about alcohol consumption. Wine is an agricultural product and subject to natural, annual fluctuations in conditions. Its production plays an important role in the care and preservation of the landscape. In many countries, particularly in Europe, wine has always been an integral part of society, closely tied to the local culinary culture. This underlines the socio-political significance of this alcoholic beverage. Positioning wine as something to be appreciated and enjoyed helps minimise the risk of excessive, immoderate consumption. The Austrian wine industry advocates all measures that help prevent chronic alcohol abuse and alcohol dependency, particularly with regard to young people and children. Adults need to demonstrate a responsible approach to drinking wine, leading younger generations by example. Moreover, the Austrian wine industry emphasises that a moderate, responsible consumption of wine can have positive effects on health, which has been scientifically proven.

The Austrian wine industry...

... **strongly condemns any form of alcohol abuse and does not trivialise the subject**

... **advocates a conscientious, sensible approach to the consumption of wine**

Excessive consumption of alcohol should not be encouraged by heavily discounted prices (flat rates, buy-one-get-one-free offers, happy hour promotions, etc.) or via advertising campaigns of a similar vein. What used to be a flippant attitude towards drinking one too many glasses of wine is now being replaced by a responsible, yet still enjoyable, approach to wine consumption.

... **emphasises the necessity of responsible adult role models to set an example for young people**

Introducing young people to wine in a responsible way reduces the risk of alcohol abuse. When adults carefully explain about wine consumption (the what, why and when of drinking wine, explanation of certain traditions, etc), young people learn how to consume wine sensibly. Role models also have an effect on promoting responsible alcohol consumption in relation to the workplace and road safety, i.e. driving.

... **supports the education of young people with the appropriate infrastructure**

The Austrian Wine Academy's mission is to share knowledge about how to enjoy wine responsibly as a product of key cultural significance. Specialist courses and modules in schools, the Austrian Junior Sommelier training course, and a range of general seminars and specialist initiatives at congresses, specifically communicate the importance of consuming wine in moderation.

... **underlines the delicious combination of wine and food**

Wine is a key component of Austria's food and drink culture, and is able to complement culinary experiences in a harmonious way. The appropriate wine pairing with a meal emphasises the enjoyment of wine.

... **adheres to the notion of appreciating wine**

Wine is a cultural asset and often the expression of a certain savoir-vivre. Therefore, the wine industry opposes the use of restrictive or even prohibitive approaches (including the banning of advertising, which has failed to have the desired effect in the past). Instead, industry representatives advocate the pleasure brought by enjoying wine in moderation.

... **is committed to responsible wine advertising**

The advertisement of Austrian wine categorically excludes all forms of communication, descriptions and messages that could encourage children and young people to consume alcoholic beverages.

... **appreciates the significance of wine as a cultural asset and its association with tourism**

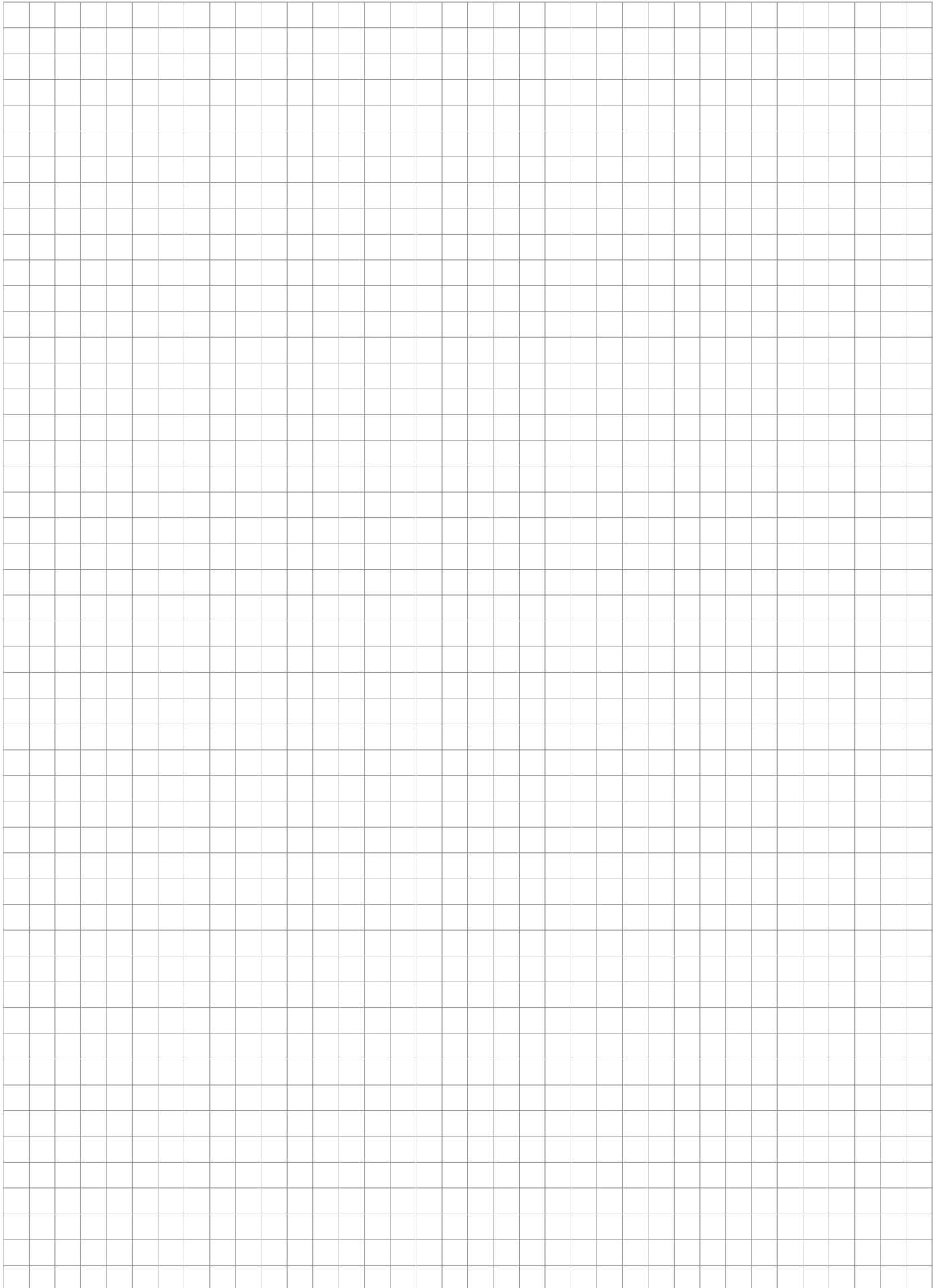
Wine is an integral part of the cultural landscape. Coupled with regional cuisine, it is a key attraction for tourists and therefore represents significant added value at a local level.



Wine in Moderation

The European wine sector's programme **WINE in MODERATION** aims to promote responsible drinking behaviour as a social norm, and reduce the harm caused by the excessive consumption or abuse of alcoholic beverages.







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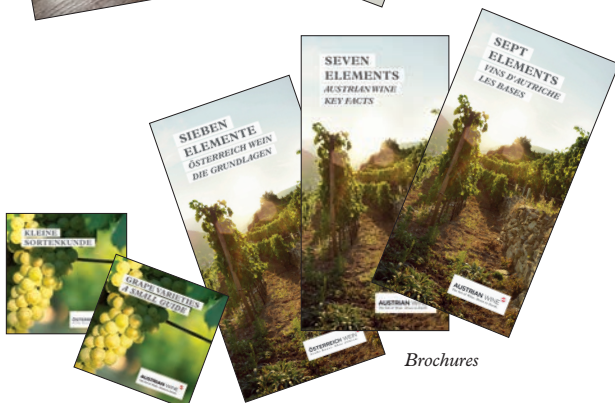


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