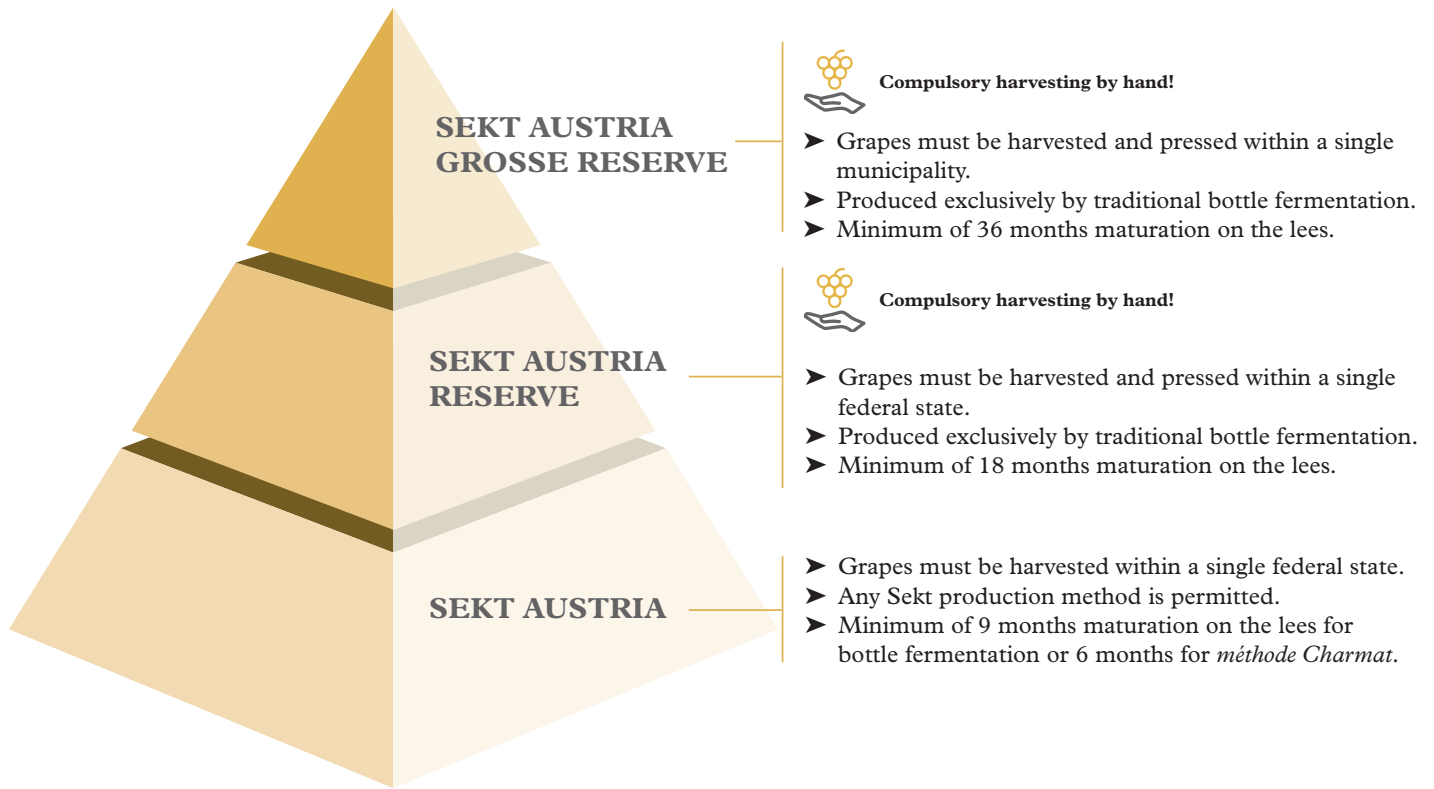


SEKT AUSTRIA (PDO) PYRAMID



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

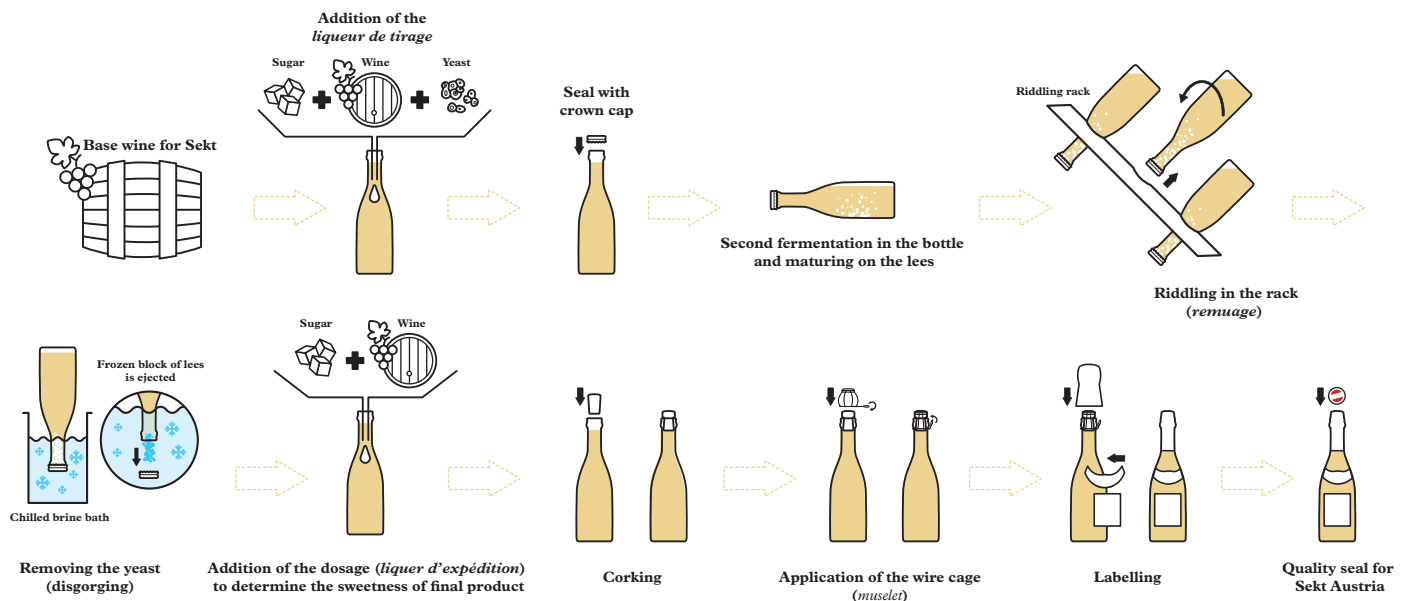
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The special “Protected designation of origin. Certified quality.” seal

Sekt Austria, Sekt Austria Reserve, and Sekt Austria Große Reserve are recognisable from the red-white-red banderole on the top of the bottle. The “Sekt Austria” classification guarantees that the Sekt is of 100% Austrian origin and that its sensory qualities have been approved by a separate tasting commission.

Méthode traditionnelle (traditional bottle fermentation)





The Art of Wine. Down to Earth.

AUSTRIAN WINE

Protected Designation
of Origin.
Certified Quality.

SEKT AUSTRIA



Official Sekt Austria glass
shop.austrianwine.com
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Fotografie

Austrian Sekt with a protected designation of origin

Proudly looking back on a history of sparkling wine production, which first began in Austria in 1842, the country has recently established a new premium class of Sekt: Sekt Austria. This is used to label Austrian Sekt with a protected designation of origin whose quality has been certified. The class comprises three categories: Sekt Austria, Sekt Austria Reserve and Sekt Austria Große Reserve. These names may only be used on Sekt with a protected designation of origin and approved quality.

While Sekt Austria tends to be fruit-driven and light-footed, reflecting the primary aromas of the grape varieties used, the refined fruit aromas of Sekt Austria Reserve and Sekt Austria Große Reserve are increasingly accompanied by notes of yeast and brioche.

The conditions under which Sekt Austria may be placed on the market, are defined in a set of strict regulations. These stipulate that the sales description must include the following:

- category: Sekt Austria, Sekt Austria Reserve or Sekt Austria Große Reserve
- name of the protected designation of origin: the federal state together with, if applicable, the name of the municipality or specific part of a municipality (optional for Reserve, obligatory for Große Reserve) or the name of the Ried (= single vineyard; only optional for Große Reserve)
- the term “geschützte Ursprungsbezeichnung” (protected designation of origin) or the shortened form, “g.U.”

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

- Sekt Austria demi-sec Cuvée Kärnten g.U. NV
- Sekt Austria Reserve extra brut Cuvée Wien g.U. 2021
- Sekt Austria Reserve brut Rosé Burgenland g.U. Gols NV
- Sekt Austria Große Reserve brut Cuvée Steiermark g.U. Ehrenhausen 2019
- Sekt Austria Große Reserve extra brut Grüner Veltliner Niederösterreich g.U. Ried Heiligenstein NV

Sekt Austria – a multi-faceted companion for food

All categories of Sekt Austria – including Reserve and Große Reserve – are excellent companions for a wide range of dishes. When enjoyed with a meal, the carbon dioxide actually enhances the flavour of the food. As a general rule, the more full-bodied the Sekt, the richer the dish served may be.

Recommended culinary partners for Sekt Austria are classic starters, including fish and salads, as well as light, spicy canapés. Reserve and Große Reserve Sekt, which are exclusively produced using traditional bottle fermentation, complement white meat, poultry and spicier vegetable dishes wonderfully, achieving a similar effect with rice and pasta dishes, as well as richer, oilier fish – such as smoked salmon – and raw seafood. Extra Brut and Brut Nature Sekt should be served alongside dishes with a creamier mouthfeel, or ones that have a little fruity sweetness, such as dishes containing ripe fruit or sweeter vegetables.



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More information about Austrian Sekt:
austrianwine.com | oesterreichsekt.at

AUSTRIAN WINE MARKETING BOARD
Prinz-Eugen-Straße 34, 1040 Vienna, Austria
Tel.: +43/1/503 92 67, info@austrianwine.com
austrianwine.com, shop.austrianwine.com, #austrianwine