

THE ART OF WINE. DOWN TO EARTH.



AUSTRIAN WINE
Masterclass: Authochton white varieties
Speaker: Tom Ieven

AUSTRIAN WINE 
The Art of Wine. Down to Earth.

AUSTRIA. ENVIRONMENTALLY CONSCIOUS

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Environmental protection, biodiversity and the responsible use of natural resources have always been important concepts in Austria. Furthermore, strict legal provisions, combined with small, family-run wineries, result in a strong drive to preserve the ecosystem and ensure suitable conditions for future generations.

For the past few decades, Austria's agricultural policy has had a strong environmental focus, including strict regulations and subsidies aimed at erosion control and avoiding the use of herbicides and insecticides. Thanks to organic winegrowing being particularly widespread, together with the "Nachhaltig Austria" (Sustainable Austria) certification, Austria is a global leader in terms of environmentally conscious viticulture.

CERTIFICATIONS AND PRODUCTION METHODS

20% of area under vine

Nachhaltig Austria (Sustainable Austria)



SUSTAINABLE AUSTRIA

"Nachhaltig Austria" logo

Founded by the Austrian Winegrowers Association (Weinbauverband Österreich), this label is awarded to sustainable wine producers. Around 360 measures across nine categories (climate, raw materials, energy, soil, biodiversity, water, quality and both social and economic factors) are assessed using a unique, scientifically developed online tool. Producers enter their own data for evaluation. Certification is awarded if the winery meets the (continually rising) targets in the tool and passes an inspection by an external body.

22% of area under vine

Organic Viticulture



The "EU organic" logo

The "EU organic" label guarantees the quality of products grown in compliance with the guidelines of the EU organic production regulation. Compliance is assessed annually by officially accredited inspection bodies. Organic viticulture centres around the promotion of healthy soil by advocating responsible soil cultivation methods and plant protection products of natural origin, with the aim of strengthening the resistance of the vines. The use of herbicides, synthetic chemical pesticides and genetic engineering is prohibited.

3% of area under vine
15% of all organically cultivated vineyards

Biodynamic Viticulture



"Demeter" logo

"respekt-BIODYN" logo

Biodynamics is rooted in the work of the Austrian anthroposophist Rudolf Steiner and revolves around the fundamental principle of a self-contained, self-sufficient farming cycle. Two associations in Austria, Demeter and respekt-BIODYN provide members with guidelines on growing wine biodynamically. Organic certification is a prerequisite. Although Demeter operates internationally, Demeter Austria sets additional targets. Founded in Austria, respekt-BIODYN represents members in 4 countries who strive to produce wine of the highest individuality and quality.



Sequence of designations for Wine

Line 1: Vintage | Origin | Quality level

Line 2: Grape variety category | Grape variety | Ortswein/Grosslage/Riedenwein | “Brand name”

Line 3: Alcohol in Vol. % | Residual sugar in g/l | Acidity in g/l | Shortcuts of grape varieties for Cuvée/
Gemischter Satz

Line 4: Producer

Sequence of designations for Sekt Austria (PDO), Austrian Sekt, Perlwein and Pet Nat

Line 1: Sekt + category | Dosage | Grape variety | “Brand name” | Vintage

Line 2: Origin (Austrian federal state with protected designation of origin/Austria)
(For Grosse Reserve: federal state g.U. municipality | Grosslage OR Ried)

Line 3: Alcohol in Vol. % | Residual sugar in g/l | Acidity in g/l | Shortcuts of grape varieties for Cuvée/
Rosé/Blanc de Blancs

Line 4: Producer

Abbreviations for grape varieties

BB = Blauburger	GS = Gemischter Satz	RA = Rathay
BF = Blaufränkisch	GV = Grüner Veltliner	RE = Regent
BM = Blütenmuskateller	JO = Johanniter	RG = Rotgipfler
BN = Bronner	JR = Jubiläumsrebe	RL = Roesler
BO = Bouvier	MC = Muscaris	RM = Rosenmuskateller
BP = Blauer Portugieser	ME = Merlot	RV = Roter Veltliner
BW = Blauer Wildbacher	MO = Muskat Ottonel	SA = Scheurebe (Sämling 88)
CB = Cabernet Blanc	MT = Müller-Thurgau	SB = Sauvignon Blanc
CF = Cabernet Franc	MU = Muskateller	SG = Souvignier Gris
CH = Chardonnay (Morillon)	NB = Neuburger	SH = Syrah
CJ = Cabernet Jura	PB = Pinot Blanc	SI = Solaris
CS = Cabernet Sauvignon	(Weissburgunder)	SL = St. Laurent
DR = Donauriesling	PG = Pinot Gris	SY = Sylvaner
DV = Donauveltliner	(Grauburgunder)	TR = Traminer
FU = Furmint	PI = Pinot Nova	WR = Welschriesling
FV = Frühroter Veltliner	PN = Pinot Noir	ZF = Zierfandler
GL = Goldmuskateller	(Blauburgunder)	ZW = Zweigelt
GO = Goldburger	RR = Riesling	

Further abbreviations

AL	=	Alcohol
RS	=	Residual Sugar
AC	=	Acidity
TYP	=	Wine types - explanation see page (#winetypes)
TBA	=	Trockenbeerenauslese
Ried	=	Legally defined single vineyard site
„IÖTW“	=	Wines from the best vineyards, defined by the Association “Österreichische Traditionsweingüter” (“Erste Lage”). Classification not anchored in the Austrian wine law.
„1STK“	=	Wines from premium vineyards defined by the Association „Steirische Terroir- und Klassikweingüter“ (“Erste STK-Lage”). Classification not anchored in the Austrian wine law.
„GSTK“	=	Wines from the most prized vineyards defined by the Association „Steirische Terroir- und Klassikweingüter“ (“Große STK-Lage”). Classification not anchored in the Austrian wine law.

Type 1: Perlweine & Sekte

Austria can look back on a venerable tradition of sparkling wine, one that dates back to the 19th century. Our specialists in the sparkling sector include private producers, as well as large Sekt houses. Whether Sekt Austria (PDO) of the basic category or the traditionally vinified pétillant naturel (Pét Nat), these wines are ideally suited not only to the classic role of apéritif but also prove their versatility as dinner-table companions. Fruit and refreshment share the foreground in these easily drinkable light sparklers (Perlwein) and Sekts.

Type 2: Sekt Méthode Traditionelle

Traditional bottle fermentation is the most time-consuming and costly process for making sparkling wine: it takes a lot of time, and the typical ‘riddling’ of the bottles during ageing is often performed by hand. Austria’s top products – especially Sekt Austria (PDO) Reserve and Grosse Reserve – are produced according to this method. The result turns out as characterful and highly elegant Sekts, which do not need to fear any international comparisons.

Type 3: White wines - classic & refreshing

Classic white wines from Austria get top marks for their freshness and fine acidity – which they combine with considerable elegance in a middleweight frame. These can be found in all our winegrowing regions: refreshing and regionally typical Grüner Veltliner & Riesling from the regions along the Danube River, peppery Weinviertel DAC, delicious Wiener Gemischter Satz DAC, classic Weissburgunder & Chardonnay from Burgenland or spicy Welschriesling & Sauvignon Blanc from the Steiermark. Youthful wines such as Junger Österreicher, Steierischer Junker or Junger Wiener are the first to appear on the calendar in the classic & refreshing category, and can be tasted soon after the harvest.

Type 4: White wines - powerful & opulent

These stars of Austrian white wine culture are vinified dry, exhibiting body and extract, opulence and concentration. In addition to the majority of classically elaborated wines, here you will also find wines matured in barrique with a bit of an international accent. Among the elite one finds single-vineyard wines vinified from Grüner Veltliner and Riesling (like Smaragd bottlings from the Wachau), and top wines from regions along the Danube or from the Weinviertel. Other very distinctive vinous personalities include robust Zierfandler and Rotgipfler from the Thermenregion, as well as complex Weissburgunder and Chardonnay from Burgenland. This category is rounded out by the great single vineyard wines from the Steiermark (Sauvignon Blanc, Morillon, Weissburgunder & Grauburgunder), as well as specialties such as Neuburger, Roter Veltliner and the Gemischter Satz from Vienna.

Type 5: Rosé wines

Rosés are produced in all winegrowing regions of Austria and assume many forms: charming, youthful wines from Burgenland, or fresh stylings vinified from Zweigelt and Sankt Laurent in Niederösterreich, all the way to racy Schilcher from the Weststeiermark (some designated as a regionally protected Weststeiermark DAC). Burgenland also has its own protected appellation of origin for fruity-fresh and spicy rosé wine: Rosalia DAC Rosé.

Type 6: Red wines - classic & elegant

Red wines in the classic style – with *élevage* either in large wooden cask or steel tank, with typical Austrian fruit but also plenty of depth, without being too high in alcohol – which express the typicity of their origins, with elegance and an inviting nature. Zweigelt plays an important role, since it grows quite happily in almost all viticultural regions – though Carnuntum comes up first here – and classically vinified Blaufränkisch can also be convincingly distinctive. This group is rounded out by specialties such as Sankt Laurent, Blauburgunder (Pinot Noir), Blauer Portugieser & Blauburger.

Type 7: Red wines - intense & opulent

These are red wines that possess opulence, concentration, complexity and depth, vinified either as single varietal wines or as *cuvées*. Even with aging in *barriques*, these top wines are characterised by the typical depth of fruit characteristic of their *terroir*. The premiere destination for red wines of this sort is Burgenland – although top red wines can also be found coming from Carnuntum, the Thermenregion or even Vienna. It is satisfying to note that our typical Austrian grape varieties such as Blaufränkisch & Zweigelt might even do just a bit better here than classics like Pinot Noir and the international varieties Cabernet & Co.

Type 8: Alternative wines

A precise definition of ‘Orange Wines’, ‘Artisan Wines’ or ‘Natural’ wines – often referred to collectively as ‘Alternative Wines’, does not exist. What they have in common, however, is that they often develop as far as possible without human intervention during their process of becoming wine. Owing to oxidative development and/or extended maceration time, the white wines will also develop a distinct tannin structure – and even some colour from the skins – in combination with fresh acidity and earthy fruit. Growers who produce exceptional wines in these new – or actually old – ways can be found in all of Austria’s winegrowing regions.

Type 9: White wines - off-dry & medium-sweet

Wines in the upper Spätlese or Auslese class rank among the most ageworthy wines in Austria. In their youth they exhibit a great deal of *finesse*, combined with supple residual sweetness and a lively interplay between fruit and acidity. The palette ranges from Muskat Ottonel or Welschriesling from Burgenland, via (Gewürz)Traminer from the Steiermark, Grüner Veltliner and Riesling from various winegrowing regions, to the great Spätlesen or Auslesen vinified from the specialty varieties Zierfandler and Rotgipfler in the Thermenregion.

Type 10: Nobly sweet wines

These include Beerenauslese and Trockenbeerenauslese, as well as the classy and refined Ruster Ausbruch. These rare sweet wines are characterised by ample residual sugar and highly concentrated acidity, usually in conjunction with the distinctive aroma of noble rot (*Botrytis cinerea*). Such wines continue to develop in an exciting way over a long period of time and have great ageing potential – and Austria plays here in the Champions League. Eiswein with expressive, luxuriant fruit and sizzling acidity – as well as Strohwein and Schilfwein, which exhibit flavour profiles between *Botrytis* and Eiswein – also belong to this category.

Masterclass Tom Ieven

Autochthon White

1 2022 Thermenregion Typ: 4
Zierfandler
AL 13% | RS 1,9 g/l | AC 4,9 g/l
Hartl Heinrich III

2 2016 Thermenregion Typ: 4
Rotgipfler Ried Wiege
AL 14,5% | RS 5 g/l | AC 4,5 g/l
Aumann Leo

3 2019 Wagram Typ: 4
Roter Veltliner Ried Dorner
AL 13% | RS 3 g/l | AC 4,6 g/l
Urbanihof

4 2021 Leithaberg DAC Typ: 4
Neuburger
AL 13,5% | RS 1 g/l | AC 5,3 g/l
Lichtenberger González

5 2021 Wachau DAC Smaragd Typ: 4
Neuburger Spitzer Graben
AL 14% | RS 8,8 g/l | AC 8,6 g/l
Donabaum Johann

Masterclass Tom Ieven

Autochthon White

6 **2021 Kamptal DAC** Typ: 4
Grüner Veltliner Ried Kammerner Lamm "1ÖTW"
AL 13%
Hirsch

7 **2020 Kremstal DAC** Typ: 4
Grüner Veltliner Ried Oberfuchaer Steinleithn "1ÖTW"
AL 12,5% | RS 2,8 g/l | AC 6,1 g/l
Geyerhof

8 **2021 Wachau DAC** Typ: 3
Grüner Veltliner Ried Klostersatz
AL 12,5%
Pichler-Krutzler

9 **2018 Burgenland** Typ: 4
Grüner Veltliner "St. Georg"
AL 13,5%
Sohm & Kracher GmbH



Do not miss the opportunity and
check out the aged wines at the
winebar!

A



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D

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Wijnen Jan Rots BVBA | Gent

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G



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H



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L



Lichtenberger González - Burgenland | Leithaberg

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HOLASS The Wine Project | Petegem a/d Leie

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K

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AUSTRIAN WINE BROCHURES

REGIONAL & IMAGE BROCHURES



The wine country of Austria offers a wide variety of landscapes, grape varieties and wine styles. The information brochures summarize the most important facts in a compact way: discover the 7 elements that are responsible for the uniqueness of Austrian wines. Find out more about Austria's „Liquid Gold“, the typical grape varieties of the country or sparkling Sekt Austria (PDO). Or delve deeper into Austria's wine-growing regions with the comprehensive regional brochures.

TRAINING MANUAL



Training manual „Austrian Wine in Depth“: Anyone who wants to succeed as a specialist in the constantly changing world of wine must continue to educate themselves. With the current version of our training manual, we offer a compact compilation of the most important information for both professional and private wine lovers who want to update and deepen their knowledge of Austrian wine.

CULINARY BROCHURES



Due to their compact body and the climate-related freshness, Austria's wines are ingenious accompaniments to a wide variety of dishes and cuisines - from schnitzel to sushi, from pasta & pizza to the finest cheeses in the world. In our culinary brochures you can find out which Austrian wines go best with which dishes. Cheers & enjoy!

AUSTRIAN WINE SOCIAL MEDIA CHANNELS

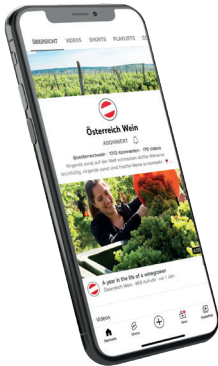
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