

THE ART OF WINE. DOWN TO EARTH.



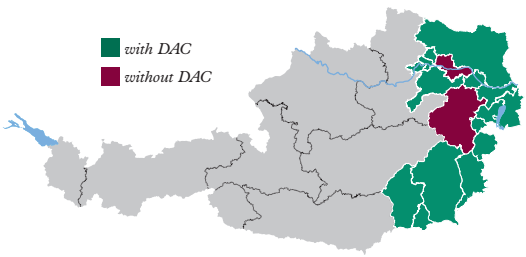
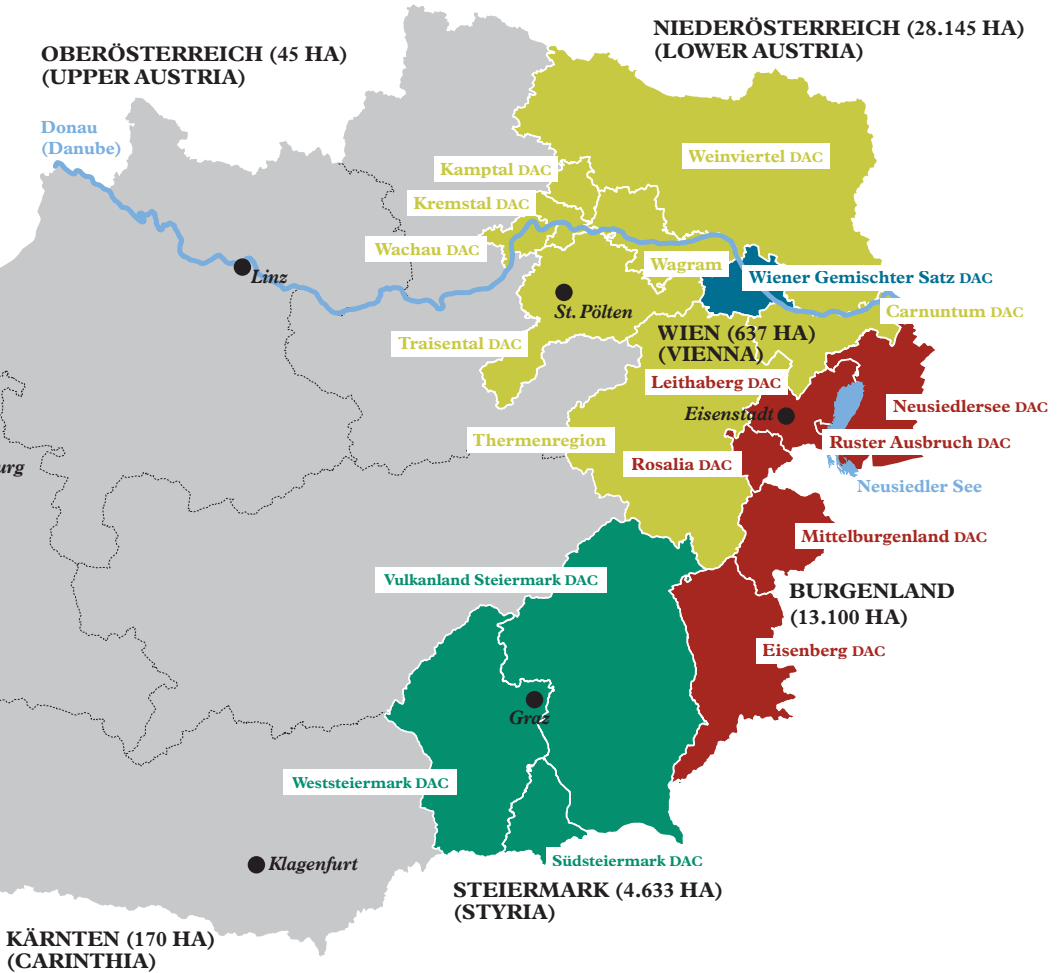
Austrian Wine Masterclass

ATB Virtual 17 - 19 May 2021

AUSTRIAN WINE 
The Art of Wine. Down to Earth.

AUSTRIAN WINEGROWING REGIONS

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



Sequence of designations for Wine and Österreich Sekt

Line 1: Vintage | Origin | Quality level

Line 2: 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 Österreich Sekt g.U. (PDO)

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

Line 2: Austrian federal state with protected designation of origin (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	GO = Goldburger	SA = Scheurebe
PN = Pinot Noir (Blauburgunder)	GL = Goldmuskateller	(Sämling 88)
BP = Blauer Portugieser	GV = Grüner Veltliner	SB = Sauvignon Blanc
BW = Blauer Wildbacher	JR = Jubiläumsrebe	SG = Sauvignion Gris
BF = Blaufränkisch	ME = Merlot	STL = St. Laurent
BM = Blütenmuskateller	MC = Muscaris	SYL = Sylvaner
BO = Bouvier	MT = Müller-Thurgau	SYR = Syrah
CF = Cabernet Franc	MO = Muskat Ottonel	TR = Traminer
CS = Cabernet Sauvignon	NB = Neuburger	PB = Pinot Blanc (Weissburgunder)
CH = Chardonnay (Morillon)	RA = Rathay	WR = Welschriesling
FV = Frühroter Veltliner	R = Riesling	ZF = Zierfandler
FU = Furmint	ROE = Roesler	ZW = Zweigelt
MU = Muskateller	RV = Roter Veltliner	
GS = Gemischter Satz	RG = Rotgipfler	
	PG = Pinot Gris	

Further abbreviations

AL = Alcohol
RS = Residual sugar
AC = Acidity
TYP = Wine types - explanation see page 2
TBA = Trockenbeerenauslese
Ried = Legally defined single vineyard site
"IÖTW" = Wines from the best classified vineyards ("Erste Lage" by the Association "Österreichische Traditionsweingüter").
"ISTK" = Wines from premium vineyards defined by the Association "Steirische Terroir- und Klassikweingüter" ("Erste STK-Lage").
"GSTK" = Wines from the most prized vineyards defined by the Association "Steirische Terroir- und Klassikweingüter" with extended maturation ("Grosse STK-Lage").

Logos



Sustainable Austria
= Certification system for sustainably produced wine in Austria



EU Bio
= European certification for organic products

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 g.U. at the Klassik level 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 g.U. 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, 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 Junger 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.

Austrian Wine Masterclass @ATB

1 2019 Wiener Gemischter Satz DAC Typ: 3
Gemischter Satz
AL 12% | RS 4,7 g/l | AC 5,9 g/l
Christ

2 2018 Weinviertel DAC Reserve Typ: 4
Grüner Veltliner Ried Kellerberg
AL 13,5% | RS 2,9 g/l | AC 5,4 g/l
Hofbauer-Schmidt

3 2018 Wachau Reserve Typ: 4
Riesling Ried Dürnsteiner Burg
AL 13% | RS 6,1 g/l | AC 5,7 g/l
Gritsch FJ

4 2016 Leithaberg DAC Typ: 7
Blaufränkisch
AL 13,5%
Esterházy

C

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E

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G

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H



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