THE ART OF WINE. DOWN TO EARTH.



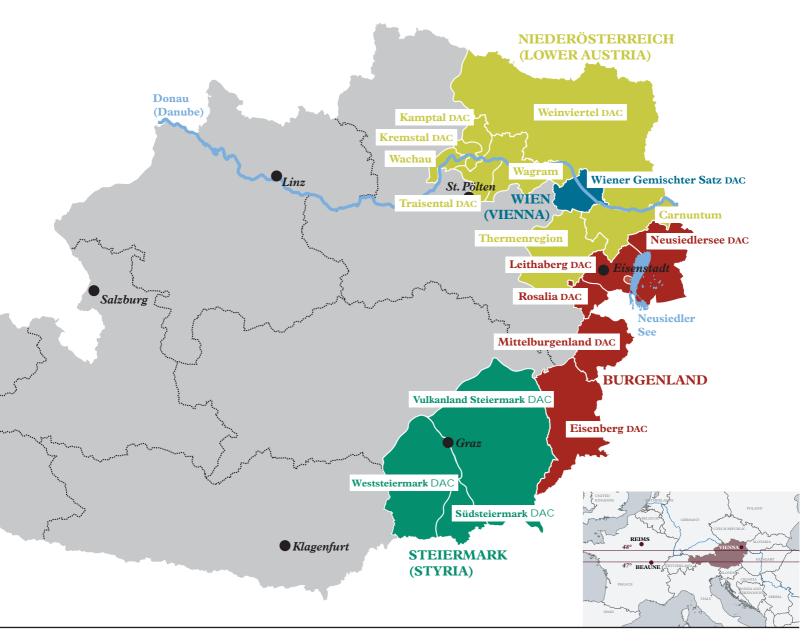
FLIGHTTASTING LONDON

4th February 2019 Institute of Directors London





WINE GROWING REGIONS AUSTRIA



ABBREVIATIONS:

Sequence of designations

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

AL = Alcohol

RS = Residual sugar

AC = Acidity

Ried = Legally defined single vineyard site



"Sustainable Austria" Logo = Certification system for sustainably produced wine in Austria

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EU Organic Certification Logo = European certification for organic products

Classifications that are not established in the Austrian Wine law:

- "1ÖTW" = Wines from the best classified vineyards ("Erste Lage" by the Association "Österreichische Traditionsweingüter").
- "1STK" = 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").

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Flight Tasting London 2019



World Premiere: for the first time we are presenting a set tasting in flights outside of Austria!

The advantages of this format for you are manifest: you can sample the wines at your own pace, to examine each one as intensively as you wish. 105 wines will be available in nineteen flights, with the focus placed on indigenous Austrian grape varieties. In addition to our flagship Grüner Veltliner you can also taste top-quality Neuburger, Roter Veltliner, Rotgipfler & Zierfandler, as well as Zweigelt, Sankt Laurent & Blaufränkisch.

And to get the tasting underway, we are proud to present the top category of Austrian sparkling wine, which has only recently become available on the market: Sekt Grosse Reserve g.U. (Grande Reserve, with protected designation of origin).

We will conclude the tasting with a selection of Austria's nobly sweet specialty wines.

I would like to express particular thanks to Stefan Neumann MS for making the wine selection. During implementation of the project, we were able to rely on the expertise of the Austrian Trade Commission in London, under the direction of Dr. Christian Kesberg (Austrian Trade Commissioner) and Caroline Lloyd. Many thanks also to Sue Harris and Christina Rasmussen of Westbury Communication for their support in managing the invitations. In addition, I would like to thank my team – especially Carmen Augschöll and Oliver Chramosta – for their efforts in mastering the demanding logistics of this major project.

The biggest thanks, however, go to all those who can attend. We look forward to bringing you closer to the world of Austrian wine!

Willi Klinger

Managing Director

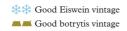
Austrian Wine Marketing Board

AUSTRIA'S VINTAGES 1993–2017

	Weinland white (Niederösterreich, Wien, Burgenland)	Steiermark white	Austria red
2017	Very warm vintage; rich wines	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
2015	Excellent vintage with marvellous depth of fruit	Great vintage for the Steiermark; optimal weather conditions	Great potential for profound and robustly expressive wines
2014	Difficult year, heavy rainfall; very edgy wines	Difficult year, heavy rainfall; edgy wines	Cool year; Blaufränkisch surprisingly fine
2013	Excellent white wine vintage	Very good year; rather substantial wines	Cool, lithe and elegant
2012	High level of ripeness, lots of fruit; fullbodied	Very good; a fine vintage	A monumental vintage; many collectable wines
2011	High level of ripeness, bountiful harvest; nicely rounded	Great vintage with powerful wines	Great red wine vintage
2010	Cool vintage; small harvest; crisp wines	Cool growing season; good Sauvignon Blanc	Cool vintage; small harvest; lithe and elegant reds
2009	Warm vintage; powerful wines	Solid wines, slow to develop	Great, substantial red wines; notable potential
2008	Cool and moist vintage; good white wines	Perfect vintage for Steiermark; great finesse	Cool and problematic red wine vintage
2007	A fine vintage of harmonious wines	Great vintage with powerful wines	Fine wines with fine fruit and balance
2006	Great vintage year; perfect autumn; monumental wines	Average vintage; the top estates did well	Great vintage year; perfect autumn; monumental wines
2005	Very good vintage; some wines with botrytis	Average vintage	Difficult and damp vintage for red wines
2004	Cool vintage; good, crisp white wines	Average vintage	Cool, but a number of very good wines
2003	Hot vintage; very powerful, fullbodied wines	Very robust vintage; top wines maturing well	Hot vintage with very substantial wines
2002	Great white wines despite fickle weather	Small crop; the 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 vintage with some surprisingly good wines
2000	Hot vintage with very powerful, fullbodied wines	A great vintage of powerful wines	Hot vintage with very substantial wines
1999	Perfect vintage; fine and brilliant wines	One of the finest vintages ever in the Steiermark	Perfect vintage; some true rarities with great finesse
1998	Interesting wines; good ripeness & frequent botrytis	A weak and damp vintage	Difficult vintage; good ripeness, but some botrytis
1997	Crystal clear wines with perfect structure	Vintage of the century!	Brilliant wines with perfect structure
1996	With few exceptions, a disaster	Weak vintage	With few exceptions, a disaster
1995	Great vintage; some botrytis	Average vintage	Average vintage for reds; some botrytis
1994	Very good vintage for the top growers	Average vintage	Good red wine vintage, but not an easy one
1993	Very fine, elegant vintage	A very good vintage; elegant wines	Very good vintage; elegant red wines



	Burgenland botrytis	Eis	wein Burgenland	Eisv	wein Niederösterreich
2017	Good yields, fine botrytis		Hardly any Eiswein		Very little Eiswein
2016	Extremely small quantities, good quality		Hardly any Eiswein	**	Good Eiswein
2015	Great Prädikatswein vintage with good quantities	*	Little Eiswein	*	Little Eiswein
2014	Difficult vintage; little botrytis		Hardly any Eiswein		Hardly any Eiswein
2013	Handsome botrytis, difficult harvest		Hardly any Eiswein		Hardly any Eiswein
2012	Very good aromas, good acidity	**	Top Eiswein vintage	**	Few Eisweins, but very good
2011	Late onset botrytis, aromas of dried fruit	**	Good Eiswein, picked late	**	Good Eiswein, picked late
2010	Outstanding quality, medium quantity	**	Good Eiswein	**	Good Eiswein
2009	Good botryitis, but a small harvest	**	Very good Eiswein	**	Good Eiswein
2008	▲ Very good botrytis vintage	*	Few Eisweins	* **	Top Eiswein
2007	Small quantities, but very good	*	Few Eisweins		Hardly any Eiswein
2006	Very good botrytis vintage, good quantities	**	Small harvest, but good	**	Small harvest but good
2005	Excellent botrytis vintage, average quantities	*	Small harvest, but good	**	Good Eiswein harvest
2004	Good year, abundant quantities	**	Very good Eiswein	*	Few Eisweins
2003	Hardly any botrytis	**	Good, sweet Eiswein	* **	Very good, sweet Eiswein
2002	Scattered examples of good botrytis wine		No Eiswein	**	Small quantity, but top quality
2001	Good sweet wines, modest yield	**	Good Eiswein	**	Good Eiswein
2000	Hardly any botrytis		No Eiswein		No Eiswein
1999	Top vintage for sweet wines	* **	Very good Eiswein	**	Good Eiswein
1998	A great deal of botrytis; very damp vintage; low acidity	*	Few Eisweins	**	Good Eiswein
1997	Hardly any botrytis, top in Rust	*	A modest amount of Eiswein	**	Good Eiswein
1996	Difficult vintage; Ruster Ausbruch was good	*	A modest amount of Eiswein	*	A modest amount of Eiswein
1995	Top vintage, many heavy- weight TBAs		No Eiswein		No Eiswein
1994	▲ Little botrytis		No Eiswein	*	A modest amount of Eiswein
1993	Very good botrytis vintage, fine wines	**	Good Eiswein		Hardly any Eiswein





Grosse Reserve g.U.

Flight 1

- 1 2015 Niederösterreich g.U. Sekt Grosse Reserve Chardonnay, Schlumberger Wein-& Sektkellerei
- 2 2014 Niederösterreich g.U. Sekt Grosse Reserve Grüner Veltliner, Jurtschitsch
- 3 2013 Niederösterreich g.U. Sekt Grosse Reserve Grüner Veltliner, Steininger
- 4 NV Langenlois g.U. Sekt Grosse Reserve Chardonnay "Blanc de Blancs", Loimer Fred
- 5 2012 Niederösterreich g.U. Sekt Grosse Reserve Chardonnay "Blanc de Blancs", Malat
- 6 2010 Niederösterreich g.U. Sekt Grosse Reserve Chardonnay "Blanc de Blancs", Ebner-Ebenauer

Grüner Veltliner

Flight 2

- 7 2017 Kremstal DAC Reserve Ried Pellingen "1ÖTW Privat", Nigl
- 8 2017 Kremstal DAC Reserve Ried Frechau "Elitär", Aigner
- 9 2017 Kremstal DAC Reserve Ried Wachtberg "1ÖTW", Stadt Krems
- 10 2017 Kremstal DAC Reserve Ried Ehrenfels, Proidl Franz
- 11 2017 Kremstal DAC Reserve Ried Oberfeld "1ÖTW", Unger Petra
- 12 2017 Kremstal DAC Reserve Ried Wachtberg "1ÖTW, Winzer Krems

Flight 3

- 13 2017 Kamptal DAC Reserve "Langenloiser Alte Rebe", Bründlmayer
- 14 2017 Kamptal DAC Reserve Ried Lamm "1ÖTW", Eichinger Birgit
- 15 2017 Kamptal DAC Reserve Ried Lamm "1ÖTW", Hirsch
- 16 2017 Kamptal DAC Reserve Ried Schenkenbichl "1ÖTW", Hiedler
- 17 2017 Wagram Reserve Ried Rosenberg "1ÔTW", Ott Bernhard
- 18 2017 Wagram Reserve Ried Schlossberg "1ÖTW", Fritsch

Flight 4

- 19 2017 Wagram Reserve "Grand Reserve", Anton Bauer
- 20 2017 Traisental DAC Reserve, Ried Berg "1ÖTW", Huber Markus
- 21 2017 Traisental DAC Reserve "Der Wein vom Stein", Ludwig Neumayer
- 22 2017 Weinviertel DAC Reserve Ried Rabenstein, Dürnberg
- 23 2017 Weinviertel DAC Reserve Ried In der Schablau, Groiss
- 24 2017 Weinviertel DAC Reserve "Hommage", Pfaffl R&A

- 25 2017 Wachau Smaragd Ried Steinertal, Alzinger
- 26 2017 Wachau Smaragd Ried Point, Donabaum Johann
- 27 2017 Wachau Smaragd Ried Kellerberg, Domäne Wachau
- 28 2017 Wachau Smaragd Ried Kreutles, Knoll
- 29 2017 Wachau Smaragd "Rotes Tor", Hirtzberger
- 30 2017 Wachau Smaragd Ried Liebenberg, Jamek

Flight 6

- 31 2013 Wagram Reserve Ried Georgenberg, Ehmoser Josef
- 32 2013 Kamptal DAC Reserve Ried Käferberg, Rabl
- 33 2012 Kamptal DAC Reserve Ried Lamm "1ÖTW", Schloss Gobelsburg
- 34 2011 Kamptal DAC Reserve "Charming", Laurenz V
- 35 2010 Wachau Smaragd Ried Loibenberg, Tegernseerhof
- 36 2006 Kremstal DAC Reserve Ried Lindberg, Salomon Undhof

Neuburger

Flight 7

- 37 2017 Weinland "betont", Altenburger Markus
- 38 2017 Leithaberg DAC Reserve, Kiss
- 39 2017 Burgenland Reserve, Feiler-Artinger
- 40 2017 Niederösterreich Reserve, Ried Vordernberg, Bründlmayer Josef&Philipp
- 41 2017 Leithaberg DAC, Tinhof
- 42 2017 Niederösterreich Reserve Ried Reisenthal, Felsner

Roter Veltliner

Flight 8

- 43 2017 Wagram Ried Eisenhut, Eschenhof Holzer
- 44 2017 Wagram Reserve Ried Goldberg, Waldschütz Weinhof
- 45 2017 Wagram Reserve Ried Mordthal, Fritz Josef
- 46 2017 Wagram Reserve Ried Scheiben, Leth
- 47 2017 Niederösterreich Reserve, Ried Reisenthal, Mantlerhof

Rotgipfler | Zierfandler

Flight 9

- 48 2017 Thermenregion Rotgipfler Ried Oberer Badner Weg, Biegler
- 49 2017 Thermenregion Rotgipfler, Hartl Heinrich III
- 50 2017 Thermenregion Zierfandler Ried Mandel-Höh, Stadlmann
- 51 2017 Thermenregion Zierfandler Ried Modler, Johannes Gebeshuber

Grüner Veltliner

- 52 2017 Niederösterreich Reserve "Handwerk", Lesehof STAGARD
- 53 2017 Wachau "Spitzer Graben", Muthenthaler Martin
- 54 2017 Niederösterreich "Buteo", Michael Gindl
- 55 2017 Niederösterreich "Hollenburger", Christoph Hoch
- 56 2017 Österreich "ErDELuftGRAsundreBEN", Claus Preisinger
- 57 2017 Weinviertel DAC Ried Kellerberg, Zillinger Johannes

Zweigelt

Flight 11

- 58 2016 Niederösterreich Reserve, Mittelbach Gottfried
- 59 2016 Carnuntum Ried Bärnreiser, Taferner
- 60 2016 Carnuntum Reserve "Dornenvogel", Glatzer
- 61 2016 Carnuntum Ried Haidacker, Netz Franz & Christina
- 62 2006 Neusiedlersee Reserve, Sepp Moser

Flight 12

- 63 2012 Niederösterreich Reserve Ried Schilling, Weinwurm
- 64 2012 Wien Reserve Cuvée "Memphisto", Christ
- 65 2012 Neusiedlersee DAC Reserve "Drei Eichen", Goldenits Anita und Richard
- 66 2012 Burgenland Reserve "Rosse e Nero", Pöckl
- 67 2009 Neusiedlersee Reserve, Zantho
- 68 2005 Niederösterreich Reserve "Rescued", Felsner | Somm in the Must

St. Laurent

Flight 13

- 69 2016 Carnuntum, Trapl Johannes
- 70 2016 Carnuntum "Alte Rebe", Grassl Philipp
- 71 2016 Wagram Reserve, St. Laurent
- 72 2016 Thermenregion Reserve, Schneider

Flight 14

- 73 2012 Burgenland Reserve "Zagersdorf", Schuster Rosi
- 74 2011 Thermenregion Reserve Ried Frauenfeld, Johanneshof Reinisch
- 75 2007 Burgenland Reserve "Vom Stein", Umathum

Blaufränkisch

Flight 15

- 76 2016 Burgenland "TnT", Tschida Christian
- 77 2016 Österreich, Renner
- 78 2016 Burgenland Reserve Ried Ungerberg, Pittnauer Gerhard und Brigitte
- 79 2016 Leithaberg DAC, Heinrich Gernot und Heike
- 80 2016 Burgenland Reserve Ried Oberer Wald, Triebaumer Ernst
- 81 2016 Burgenland Reserve Ried Jungenberg, Nittnaus Anita & Hans

- 82 2016 Burgenland Reserve "Prestige", Lenz Moser
- 83 2016 Burgenland Reserve Ried Rabenkropf, Wohlmuth
- 84 2016 Burgenland Reserve Ried Dürrau, Kerschbaum Paul
- 85 2016 Burgenland Reserve Ried Kalkofen, Weninger
- 86 2016 Eisenberg DAC Reserve, Krutzler
- 87 2016 Eisenberg DAC Reserve Ried Saybritz, Groszer Wein

Blaufränkisch

Flight 17

- 88 2012 Burgenland Reserve Ried Marienthal, Prieler
- 89 2012 Burgenland Reserve Ried Ungerberg, Preisinger Georg & Katharina
- 90 2012 Carnuntum Reserve Ried Bernreiser, Glatzer
- 91 2012 Burgenland Reserve Ried Plachen, Triebaumer Günter u. Regina
- 92 2012 Südburgenland Reserve Ried Szapary "S", Schiefer & Domaines Kilger
- 93 2012 Eisenberg DAC Reserve Ried Weinberg, Wachter Wiesler

Flight 18

- 94 2012 Mittelburgenland DAC Reserve Ried Goldberg "Alte Rebe", Heinrich Silvia
- 95 2012 Mittelburgenland DAC Reserve Ried Weisser Weg "Selection, Tesch Josef
- 96 2012 Mittelburgenland DAC Reserve "K12 Grand Reserve", Kerschbaum Maria
- 97 2011 Mittelburgenland DAC Reserve "Biiri", Igler Hans
- 98 2011 Carnuntum Reserve Ried Spitzerberg, Muhr van der Niepoort
- 99 2006 Burgenland, Moric

Sweet Wines

- 100 2016 Burgenland Auslese Welschriesling, Schröck Heidi
- 101 2016 Burgenland Beerenauslese Furmint, Wenzel Michael
- 102 2015 Burgenland Beerenauslese Sauvignon Blanc, Tschida Angererhof
- 103 2016 Österreich Trockenbeerenauslese Rosenmuskateller "No1.", Kracher
- 104 2017 Niederösterreich Eiswein Grüner Veltliner, Türk
- 105 2016 Burgenland Eiswein Grüner Veltliner, Helmut Lang



2015 Niederösterreich g.U. Sekt Grosse Reserve Extra Brut Chardonnay "R. Schlumberger Grosse Reserve"

AL: 12,5 % | RS: 4,0 g/l | AC: 6,0 g/l

Schlumberger Wein- & Sektkellerei

The hand-picked Chardonnay grapes are originated from Poysdorf at an altidude of 200m above sea level. This south-west-facing sloped vineyard benefits from long hours of sunshine, with cooling evening breezes that retain the aromas and freshness in the grapes. The soil structure consists of very fine sandy-loam components, important for moisture retention in this dry region. Whole bunch pressing is followed by 1/3 of the must undergoing a temperature controlled fermentatin in stainless steel at 17°C, and the remaining 2/3 being fermented in new and seasoned oak barriques. Maturation and bâtonnage occurred in large 4,000 litre casks.

2

2014 Niederösterreich g.U. Sekt Grosse Reserve Brut Nature Grüner Veltliner

AL: 12,0 % | AC: 9,0 g/l

Jurtschitsch

A high, cool single vineyard provided the foundation, and brings freshness, acidity, structure and finesse into the bottle. After fermentation in the bottle, this sparkling wine was left on the lees for four and a half years. It was disgorged in October 2017. The Brut Nature is produced without dosage.

3

2013 Niederösterreich g.U. Sekt Grosse Reserve Extra Brut Grüner Veltliner

AL: 13,5 % | RS: 4,3 g/l | AC: 4,0 g/l

Steininger

We have chosen to age this Grüner Veltliner basewine in large, neutral acacia wood barrel. After the second fermentation, the raw sparkling wine was left for 30 months to achieve a subtle creamines and fine mousse - it is the Grand Reserve, the top of the three - tier quality pyramid.



NV Langenlois g.U. Sekt Grosse Reserve Extra Brut Chardonnay "Blanc de Blancs"

AL: 12,0 % | RS: 3,0 g/l | AC: 8,0 g/l

Loimer Fred

Soil composition: loess, gneiss, sediments (clay & sand). Selective harvest by hand in 20kg crates beginning of September. Whole cluster pressing (yield: 50 litre juice from 100kg grapes). Spontaneous fermentation in stainless steel tanks at 18 - 22°C, 2 - 4 weeks. malolactic fermentation. Lees aging: at least 48 months.



2012 Niederösterreich g.U. Sekt Grosse Reserve Brut Nature Chardonnay "Blanc de Blancs"

AL: 12,5 % | RS: 1,6 g/l | AC: 7,0 g/l

Malat

Soil composition: mixture of primary rock, loess and gravel from the Danube. Vinification: handpicked selected grapes, soft whole – bunch pressing. First fermentation in used 500 l wood barrels, partly malolactic fermentation (amount depending on the vintage). Second fermentation traditionally in the bottle. Minimum of 5 years on the lees, hand riddled, disgorged without dosage.



2010 Niederösterreich g.U. Sekt Grosse Reserve Brut Zero Dosage Chardonnay "Blanc de Blances Zero Dosage" AL: 13,0 %

Ebner - Ebenauer

The handpicked grapes used for the Chardonnay Grosse Reserve are growing at Ried Alte Geringen. The soil of this old Ried is dominated from loess. After the second fermentation, we left the wine 6 years on the yeast in the bottles. This sparkling wine comes without any sulphur.

7

2017 Kremstal DAC Reserve Grüner Veltliner Ried Pellingen "1ÖTW Privat"

AL: 13,5 % | RS: 1,2 g/l | AC: 7,0 g/l

Nigl

The soil of this terraced site (south to south-westerly facing) has a bedrock of mica-schist with minor amphibolite and marble very stony and dry and at the foot of the slope is a river terrace that runs along the valley, consisting of old river gravels covered by a layer of loam. Gradient 35° - Altitude 270m; fermented and matured in large wooden casks.

8

2017 Kremstal DAC Reserve Grüner Veltliner Ried Frechau "Elitär"

AL: 13,5 % | RS: 2,0 g/l | AC: 6,0 g/l

Aigner

An intensive canopy management was applied on the 1-ha-vineyard of the Grüner Veltliner Elitär. Thinning out has happened twice: first during sprouting and second shortly before the harvest. Furthermore, the grape clusters were halved thus the yield was reduced by 50% which resulted in an excellent crop. The grapes were carefully hand-picked on 2nd and 3rd November, 2017 which was followed by the whole cluster pressing. Afterwards, pure breed yeast was added to the must then it was aged on fine yeast under a controlled temperature until mid of March, 2018. The ready wine was bottled in the beginning of May, 2018.



2017 Kremstal DAC Reserve Grüner Veltliner Ried Wachtberg "1ÖTW"

AL: 13,5 % | RS: 3,0 g/l | AC: 6,0 g/l

Stadt Krems

Our Wachtberg parcel grows on over 400 meters altitude. Over 50-year-old Grüner Veltliner vines root in a composition of gneis, with some parts of schist. The bedrock is covered by a gigantic coarse chalky loess cover. In the middle of October the grapes are selected by hand and then the wine is fermented in large oak casks.

10

2017 Kremstal DAC Reserve Grüner Veltliner Ried Ehrenfels

AL: 14,0 % | RS: 3,0 g/l | AC: 5,0 g/l

Proidl Franz

Monopol vineyard, first named in the year 1437, recultivated in 1988 by Franz Proidl. Ehrenfels is one of the hottest and driest vineyards in Senftenberg and 45-60° steep. Pure Stones - Bronzit, Paragneis, Amphibolit & Marble and thin earth ground on top. Harvested by hand at the end of October, one part 12 hours skin contact, the other part directly pressed. Spontaneous fermentation in big oak barrels and stainless steel tank. Matures on the full lees until bottling.



2017 Kremstal DAC Reserve Grüner Veltliner Ried Oberfeld "1ÖTW"

AL: 15,0 % | RS: 2,9 g/l | AC: 6,0 g/l

Unger Petra

The soil of this vineyard site at 250m elevation is a nutrient deep sandy loess soil. So the root-system of these 57 year old vines gets it nutrients from the depth. End of October we picked the golden, fully ripe grapes by hand. After crushing and destemming with four hours of standing time for maceration of the mash and careful pressing, the must settled over night, temperature controlled. Spontanious fermentation by 18-21° C in stainless steel. On the fine lies till March, filtered and bottled in July. Released in September.

12

2017 Kremstal DAC Reserve Grüner Veltliner Ried Wachtberg "1ÖTW"

AL: 14,0 % | RS: 4,5 g/l | AC: 3,0 g/l

Winzer Krems eG Sandgrube 13

The impressive south-straightened loess terraces of this single vineyard Kremser Wachtberg are located at 350 m sea level. This premium grapes are harvested by hand, gently whole-cluster pressed and fermented in stainless steel casks. This wine is stored a few months on the fine lees - creamy character potential for ageing. Characteristics: Fresh, rich and intense with flavours of peach and berry. Vivid structure, mineral nose, full bodied wine with lots of extract, but still not missing the typical peppery spiciness of Grüner Veltliner, long mighty finish.

13

2017 Kamptal DAC Reserve

Grüner Veltliner "Langenloiser Alte Rebe"

AL: 12,5 % | RS: 1,0 g/l | AC: 6,0 g/l

Bründlmayer

"Alte Reben" means "old vines" and designates a wine sourced from our oldest vineyards with vines averaging 50 years. Grapes were harvested in late October with very hard selection. The-wine was partly fermented in 900 liter new Austrian oak casks as well as in stainless steel tanks and was finally racked into big casks for further maturation. Soil Type: Loess, Granite, Gneiss. Elevation:260 - 380m

14

2017 Kamptal DAC Reserve Grüner Veltliner Ried Lamm "1ÖTW"

AL: 13,5 % | RS: 1,5 g/l | AC: 5,9 g/l

Eichinger Birgit

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing area. The soil consists of sandstone, loss and loamy ground. This interplay of soils makes it possible to produce such extraordinary Grüner Veltliner. All our grapes are handpicked. The Ried Lamm was approximately 5 months on the full yeast and fermented and matured in a 2000l oak barrel (used oak).



2017 Kamptal DAC Reserve Grüner Veltliner Ried Lamm "1ÖTW" AL: 13,0 %

Hirsch

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy, has derived from the underlying loess. Harvest end of September / beginning of October. Whole bunch pressing, fermentation without temperature control and using only natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of June prior to bottling at the beginning of August and release in September 2018.

16

2017 Kamptal DAC Reserve Grüner Veltliner Ried Schenkenbichl "1ÖTW"

AL: 13,5 % | RS: 2,2 g/l | AC: 5,1 g/l

Hiedler

This Veltliner is sourced from 60 year old vines growing on two terraces at the upper limit of the Schenkenbichl vineyard (1.ÖTW) on about 315 m above sea level. They rot on metamorphic rocks, predominantly dark amphibolite, overlain by gneiss. The grapes are picked by hand, destemmed, crushed, macerated and slowly pressed with only 0,4 bar. The juice is inoculated with cultured Kamptal yeast and ferments in big acacia casks, where it later spends several months on the lees before bottling.

2017 Wagram Reserve

Grüner Veltliner Ried Rosenberg "1ÖTW"

AL: 13,0 % | RS: 2,7 g/l | AC: 5,1 g/l

Ott Bernhard

🔁 The Veltliner wines, which are planted on the Rosenberg, are the oldest vines of the winery. The single vineyard Rosenberg with the southerly exposed terraces lies on the Feuersbrunner Hengstberg between 280 and 320 meters above sea level, the deep loess soil is up to 20 meters thick. The biodynamical grown and handpicked grapes get crushed into the press with the stems, where they remain for some hours of maceration. The must is fermented spontaneously in stainless steel tanks and matures for at least 10 months.

2017 Wagram Reserve

Grüner Veltliner Ried Schlossberg "1ÖTW"

AL: 13,0 % | RS: 4,5 g/l | AC: 6,0 g/l

Fritsch



The soil of this sun-drenched southwest-facing vineyard consists of pure Loess, (a chalky loam). The full-bodied, well-balanced wines tempt you with plenty of spice and piquancy. 100% steel tank fermented and matured



2017 Wagram Reserve

Grüner Veltliner "Grand Reserve"

AL: 13,5 % | RS: 4,3 g/l | AC: 5,2 g/l

Anton Bauer

"A single selection of the best Grüner Veltliner grapes, the vines are up to 40 years old! The grapes are harvested in middle of October from the different single vinyards (mostly from the Rosenberg and the Spiegel). This Gruner combines the best characteristics of the soils of the Wagram and thus has its own stylistics." hand harvest, grape and single berry selection, Fermented in stainless steel and aged on the yeast in big oak for around 10 months.

20

2017 Traisental DAC Reserve Grüner Veltliner Ried Berg "1ÖTW"

AL: 13,5 % | RS: 2,6 g/l | AC: 5,4 g/l

Huber Markus

This vineyard occupies a steep, east-facing, terraced slope with a gradient of more than 25%. The soil, which overlies calcareous conglomerate of the Hollenburg-Karlstetten Formation, is very meager with only a thin layer of humus. Selection of the best physiological ripe grapes; crushed; skin contact for 18 hours; pressed; fermented and stored in 100 % traditional acacia wood casks; Batonage for 8 months.



2017 Traisental DAC Reserve

Grüner Veltliner "Der Wein vom Stein"

AL: 14,0 % | RS: 4,2 g/l | AC: 6,3 g/l

Ludwig Neumayer

The vineyard is, unlike most other wines from Traisental, characterized by meagre and stony chalky conglomerate soil with constant wind exposure on a terraced slope at an elevation of about 370m. Cool western winds from the alpine masses and the Dunkelsteiner Wald collide with mild air from the Danube and warm Pannonian climate. Harvesting is done by hand in several selections. Gentle pressing and spontaneous fermentation in stainless steel are preconditions for the clear and precise wines by Ludwig Neumayer.

22

2017 Weinviertel DAC Reserve Grüner Veltliner Ried Rabenstein

AL: 13,5 % | RS: 2,2 g/l | AC: 5,5 g/l

Dürnberg

"Rabenstein"-vineyard is a south-easterly slope on an altitude of 400-420 meters. The vines are up to 50 years old and located in a soil of hard clay with a high percentage of limestone. Caused by the perfect location the soil takes advantage from the sun in the morning, while getting not too hot in the afternoon. Therefore a suitable acidity is assured. At beginning of November we take care to bring in the grapes in a cool temperature, followed by a skin-contact of up to 48 hours. The fermentation of the ripe must takes place in oak barrels of 1000 – 1200 l and we keep them there on the lees for 10-12 months.

23

2017 Weinviertel DAC Reserve Grüner Veltliner Ried In der Schablau

AL: 13,5% | RS: 2,3 g/l | AC: 5,9 g/l

Groiss

These more than 50-year-old vines root in conglomerate soil with a high content of gravel and quarz. The grapes of this single vineyard were selective harvested by hand at beginning of November 2017. 8h maceration on the skins, gently pressing without stems, fermenting with vineyard yeasts in stainless steel and aging on full lees for 11 months till bottling in October 2018 lead to a wine that expresses the origin, the soil it comes from, the typicity of the variety as well as the personality of winemaker Ingrid Groiss. Discover that Ried "In der Schablau" embodies the spirit and character of the Austrian "Weinviertel".

24

2017 Weinviertel DAC Reserve Grüner Veltliner "Hommage"

AL: 14,5 % | RS: 7,2 g/l | AC: 6,1 g/l

Pfaffl R&A

It's the best selection of grapes from four different vineyards. The soil ensures incredible ripeness. A few centimetres of loess soil then pure sand like on the beach & the flysch zone brings nice acidity despite an unbelievable maturation of the grapes. The grapes have been squeezed and must was standing approx. 10 hours before being pressed by a pneumatic press with low pressure. Fermentation took place in a 2000l Austrian acacia wood barrel as well as the storage.



2017 Wachau Smaragd Grüner Veltliner Ried Steinertal

AL: 13,5 %

Alzinger

Extremely complex vineyard that offers optimal terrain for both Veltliner and Riesling. It turns a little to the southwest, so in the evening always gets some heat, which are relativized by air currents from the north accordingly. Soil thickness varies considerably, as does the temperature within the vineyard. The foundation of the Veltliner lies in the lower and more profound terraces, where, despite a slightly creamier texture, vital acidity and profound minerality set the tone.



2017 Wachau Smaragd Grüner Veltliner Ried Point

AL: 14,0 % | RS: 1,0 g/l | AC: 5,0 g/l

Donabaum Johann

Sandy residual soil dominates in this vineyard, with the mineral content of the soil coming from layers of washed up sedimentary rock from the Setzberg vineyard. In the Spitzer Graben, at the foot of the Setzberg vineyard, south-west facing. The vines are now all between 25 and 45 years old, with the older vines in particular providing the basis for intense wines suitable for cellaring. 100% handpicked. Grape fermentation 12hours. Alcoholic fermentation with natural yeast. 8 month on the fine lees. Bottled end of August 2018.



2017 Wachau Smaragd Grüner Veltliner Ried KellerbergAL: 14,0 % | RS: 2,8 g/l | AC: 6,5 g/l

11L. 14,0 /0 | No. 2,0 g/1 | 11C. 0,5 g/

Domäne Wachau

Kellerberg enjoys the warm Pannonian climate and south facing steep terraced slopes. The vines root deeply into the "Gföhler Gneiss" and in some parts into sandy loess soil. The grapes were hand picked on the third week of October, partly spontaneously fermented and matured in stainless steel tanks followed by large wooden casks. Late bottling in August 2018 allowed for longer fine lees contact.

28

2017 Wachau Smaragd Grüner Veltliner Ried Kreutles

AL: 13,5 %

Knoll

The Kreutles vineyard at the foot of the Loibenberg is formed from loess. Loess is a fertile and calcareous glacial sediment that is transported by wind. Two distinct horizons can be seen in the profile: the upper horizon that is enriched with humus, and the brownish-red loess horizon. This soil has developed from eroded Gföhl gneiss material from the nearby Loibenberg. At the top left of the humus horizon, there is a pebble from a transported glacial Danube riverine terrace, which was also transported down to the Kreutles vineyard by slope erosion on the Loibenberg.

29

2017 Wachau Smaragd Grüner Veltliner "Rotes Tor"

AL: 13,5% | RS: 2,8 g/l | AC: 5,2 g/l

Hirtzberger

According to myth the Rote Tor (red gate) is part of the old town wall which was saturated with blood, during the Swedish Wars. We grow GV grapes in the vineyards below, in both quality levels - Federspiel and Smaragd. The soil-type consists of gneiss, mica and schist and brown soil. The grapes had been harvested on 23rd, 30th and 2nd November 2017. Fermentation in stainless steel and maturation in big used wooden barrels.

30

2017 Wachau Smaragd Grüner Veltliner Ried Liebenberg

AL: 13,0 % | RS: 5,0 g/l

Jamek

Liebenberg is an imposing single vineyard between Weißenkirchen and Dürnstein. Oriented towards the south and south-west, the Liebenberg captivates with its very homogeneous overall appearance, characterised by dry stone walls. In the terrace vineyards of the Liebenberg, various forms of paragneiss represent the parent rock for the soils and dark amphibolite outcrops are scattered everywhere. Grapes are hand-picked and are gently pressed after a maceration period of 12 hours. After finishing fermentation the wine matures in large wooden casks for 10 months.



2013 Wagram Reserve Grüner Veltliner Ried Georgenberg AL: 13,5 %

Ehmoser Josef

This Grüner Veltliner is sourced from the estate's prized vineyard, the Georgenberg. Located in the northeastern part of the village of Grossweikersdorf, this south-facing vineyard contains deep loess soil atop gravel of the proto-Danube. Harvested by hand, gently pressed after maceration on the skins and barrel matured in traditional large oak casks, this one-of-a-kind Veltliner delivers exceptional depth, complexity and distinction. Layered fruit aromas are joined by the delicate spice of white pepper and a creamy texture with both power and length.

32

2013 Kamptal DAC Reserve Grüner Veltliner Ried Käferberg

AL: 13,5 % | RS: 1,5 g/l | AC: 5,3 g/l

Rab1

Our Käferberg is a south-east facing vineyard at 320m above sea level. Its soil composition is alternating between clay marl, amphibolite, gneiss, mica schist and sand. The 2013 Käferberg was hand harvested on 8th of November 2013 and macerated on 8kin for several hours. It fermented in a mix of stainless steel (60%) and 500lt and 1000lt oak barrels (30% used and 10%new) for 2-4 months with parts of it completing the malolactic fermentation. Re-blending of the various batches and filtration happened in June 2014, filling in august 2014.

33

2012 Kamptal DAC Reserve Grüner Veltliner Ried Lamm "1ÖTW" AL: 13,5 %

Schloss Gobelsburg

The Lamm lies on the southeast part of the Heiligenstein, where the mountain forms into soft hills. The terroir features loess and loam formed by the geological elements of the Heiligenstein (volcanic rock and heavy silt from the Permian period). A southerly-oriented slove with deep, fertile soil provides the core for power, body and grace.

34

2011Kamptal DAC Reserve Grüner Veltliner "Charming"

AL: 13,5 % | RS: 1,6 g/l | AC: 5,4 g/l

Laurenz V

The grapes for this wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica slate as well as loess soils. From the neighbouring region to the north, the rugged Waldviertel, blows cool air that substantially lowers night temperatures in the Kamptal; this in turn slows up the ripening process of the grapes. But these conditions are exactly why the wines from this region taste so fresh and fruity. Once the grapes were picked by hand, they were brought immediately to the winery in small boxes in order to prevent any possible damages to the grapes. Temperature controlled fermentation followed; Charming 2011 then rested on the fine lees until 2 weeks before bottling which took place in early May 2012.

35

2010 Wachau Smaragd Grüner Veltliner Ried Loibenberg

AL: 13,5 % | RS: 3,6 g/l | AC: 6,4 g/l

Tegernseerhof

Loibenberg is the second monumental site in the eastern Wachau. The 25 hectares of vines on this mountain are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this, the warmth is moderated by vast differences in altitude. 200 vertical metres separate the Danube and the border of the forest at 420 metres. The steep terraces of Gfoehler gneiss and loess combined with the climate guarantee a large versatility in wine styles. Selective hand harvested healthy berries with no botrytis - skin contact overnight, partially spontaneous fermented, matured in stainless steel tanks.

36

2006 Kremstal DAC Reserve Grüner Veltliner Ried Lindberg

AL: 13,5 % | RS: 5,4 g/l | AC: 6,3 g/l

Salomon Undhof

This Grüner Veltliner reflects its cool, breezy origins in strikingly intense aromatics and bracing acidity. The vines in this single vineyard are 50 years and more, growing on loess over slate, located between Ried Kögl and Ried Wachtberg. This wine should develop nicely for at least 15 - 20 years.

37

2017 Weinland

Neuburger 'betont'

AL: 11,5 % | RS: 1,0 g/l | AC: 5,5 g/l

Altenburger Markus

The grapes were handpicked very early to maintain acidity and freshness and keep alcohol levels low. After destemming and maceration on the skins for 5 days, the grapes were pressed and the juice fermented with the natural yeast in egg shaped concrete tanks. After ageing for 7 months on the lees, the wine was bottled in June without filtration. Only a minimum of sulphites was added just before the bottling.

38

2017 Leithaberg DAC Reserve

Neuburger

AL: 13,5 % | RS: 1,0 g/l | AC: 5,0 g/l

Kiss

Its bouquet is reminiscent of white Burgundy Cuvee; it shows fragrant-expressive, clearly recognizable mineral components, which are due to the location of the vineyards on the Leitha Mountains. In addition to mineral elements, this wine has a nice freshness, on the palate a strong acidity, complemented by the already present in the bouquet, mineral elements.

39

2017 Burgenland Reserve

Neuburger

AL: 13,5 % | RS: 1,0 g/l | AC: 5,0 g/l

Feiler-Artinger

The grapes for this Neuburger are coming from Ruster Hügelland, from an around 35 years old vineyard. The soil is dominated by loamy brown earth on calcareaus rock with a high pocelain content. The harvest was end of September and the wine matured 5 months in old barrique barrels.



2017 Niederösterreich Reserve Neuburger Ried Vordernberg AL: 13,0 % | RS: 1,0 g/l | AC: 5,5 g/l

Bründlmayer Josef & Philipp

The perfect couple. Neuburger needs sun, lime and loess which are all to be found in the vineyards of the Gedersdorfer Ried Vordernberg. Final hand harvest selection at the end of September, after 36h maceration the grapes get pressed and directly into new 500 L barrels austrian oak. After the spontaneous fermentation the wine matures for 11 months on the full yeast without battonage.



2017 Leithaberg DAC

Neuburger

AL: 13,5 % | RS: 1,2 g/l | AC: 5,7 g/l

Tinhof

The soil of this vineyard site at 200 - 220 m elevation is composed of calcareous brown earth (Leithakalk) with medium humus, oriented to the south east. Skin contact: 8 - 12 hours; Spontaneous fermentation in large wooden barrels for 15 - 20 days, where the wine then matures for 10 months.



2017 Niederösterreich Reserve Neuburger Ried Reisenthal

AL: 13,0 % | RS: 3,1 g/l | AC: 5,8 g/l

Felsner

100 % Neuburger, 19 years old estate vineyard, south-south-east facing loess terraces at 222 m elevation in Kremstal Ried Reisenthal. Fully ripened grape clusters (late harvest stage) hand-harvested mid Oct. Gently pressed after maceration period of 9 hours. Selected yeast. Temperature-controlled fermentation in stainless steel tank for 22 days. Clear wine remained on the lees for 6 months. Clones originate from Wachau, from a grower whose ancestors were among the first to plant Neuburger in Austria in 1860s.

43

2017 Wagram

Roter Veltliner Ried Eisenhut

AL: 12,5 % | RS: 3,2 g/l | AC: 6,0 g/l

Eschenhof Holzer

A hill with deep reaching layers of rock, covered by red gravel and Loess layers. The southern slope of this area is an especially warm location. Because of the rather barren ground, as compared to other vineyards, this soil is better suited for growth-intensive sorts, like the Roter Veltliner. Additionally the grounds are also home to some red wines. The "Eisenhut" is the highest point south of the village Großriedenthal, with an exceptional panorama over the Tullnerfeld. According to tales were the height measurements carried out on the "Wagramkante" (Wagram ledge).



2017 Wagram Reserve

Roter Veltliner Ried Goldberg

AL: 13,5 % | RS: 4,0 g/l | AC: 6,5 g/l

Waldschütz Weinhof

The grapes for the Roter Veltliner Goldberg Reserve grow in the single vineyard Goldberg close to the village Gösing at an alittude of 187m. Here, the soil mainly consists of gravel and some loess on top. Once the grapes had been handpicked, they got a little time on the skins before pressing. Following the fermentation, this wine got a 12 month ripeness on the lees.



2017 Wagram Reserve

Roter Veltliner Ried Mordthal

AL: 13,5 % | RS: 4,5 g/l | AC: 6,8 g/l

Fritz Josef

As the location Mordthal is one of the highest single-sites of the Wagram, the loess removed by the wind over the years and the original soil came to the top again. It consists of sand and gravel with crystalline rocks, which originate from the old Danube run. The location is southwestern and the sea level is between 280 and 340 meters. The grapes are pressed without destemming and by a natural gradient, the juice runs into the barrel cellar. There, the wine fermented spontaneously, without the addition of pure culture yeasts. Then we let the wine mature for 10 months in tanks and partly in large oak barrels on the lees.

46

2017 Wagram Reserve Roter Veltliner Ried Scheiben

AL: 13,0 % | RS: 6,4 g/l | AC: 6,0 g/l

Leth

The vineyard site Scheiben is one of the most respected throughout the Wagram area, famous for extremely deep loess layers with high content in limestone. Only the healthiest and ripest clusters are selectively harvested by hand and pressed very gently after a short skin maceration. Vinification takes place in stainless steel tanks by using spontaneous yeast, after finishing it's alcoholic fermentation the wine is racked into large, neutral acacia barrels to stay there until September of next year.

47

2017 Niederösterreich

Roter Veltliner Ried Reisenthal

AL: 13,5 % | RS: 15,2 g/l | AC: 4,2 g/l

Mantlerhof

Ried Reisenthal consists of broad terraces on deep rooted Löss-soil, highly exposed to wind. Quite hot sight, leading to a creamy and full-bodied style of wine. Probably the oldest Roter Veltliner sight in Austria, which was bottled as a single Ried for over 80 years.



2017 Thermenregion

Rotgipfler Ried Oberer Badner Weg

AL: 14,5 % | RS: 3,5 g/l | AC: 6,0 g/l

Biegler

The vineyard is 45 years old. Soil: limestone-rich brown earth, marl in the background. Only healthy ripe grapes in late harvest quality are read by hand. After a short maceration period, the fermentation takes place in used wooden barrels. The wine is 6 months on the whole yeast. Bottling takes place before the next harvest, usually in August.

49

2017 Thermenregion

Rotgipfler

AL: 13,5 % | RS: 5,0 g/l | AC: 6,0 g/l

Hartl Heinrich III

The different soils of the vineyards (at about 400 m elevation) are a composition of brown earth on shell-limestone; meagre alluvial gravel with a very high limestone content and fine white gravel subsoil with isolated layers of sandy loam. The clusters are harvested by hand in multiple passes and stringently selected, then gently pressed after a maceration period of 18 hours. Partial spontaneous fermentation from 17–21°C and partial malolactic fermentation. Maturation (12 months) in stainless steel tank and approximately 10% in used barriques.



2017 Thermenregion Zierfandler Ried Mandel-Höh

AL: 13,5 %

Stadlmann

Single vineyard wine from prominent south-east exposed hillside at 250m elevation, based on limestone clay. Continuously owned by the Stadlmann family for 175 years. Over 50 years old vines grown under organic viticulture practice without irrigation, the grapes are harvested by hand and gently pressed from whole clusters. No enrichment (certified Prädikatswein) and spontaneous fermentation in traditional, large wood barrels. Bottled in late summer, after a year long period on fine lees.



2016 Thermenregion Zierfandler Ried Modler AL: 14,0 % | RS: 4,0 g/l | AC: 5,0 g/l

Johannes Gebeshuber



The Ried Modler Zierfandler comes from a over 40 years old vineyard in Thermenregion , Lower Austria. After the harvest by hand in autumn 2016, we fermented and matured it 8 months in a double barrique barrel.



2017 Niederösterreich Reserve Grüner Veltliner "Handwerk"

AL: 13,5 % | RS: 2,0 g/l | AC: 6,0 g/l

Lesehof STAGARD

The soil of this 2 crus (Danzern & Pitschental) are 30-60 years old, these teracess at 250-300m elevation are composed of a meagre gravel conglomerate with a layer of Loess & Loam. Our Vineyards are painstakingly harvested by hand, then gently pressed after a maceration period of 24 hours. Spontaneous fermentation in stainless steal, 10% of the wine in 500l oak barrels, where the wine then matures for 7 months.

53

2017 Wachau

Grüner Veltliner "Spitzer Graben"

AL: 12,5 % | RS: 1,5 g/l | AC: 5,5 g/l

Muthenthaler Martin

GV Spitzer Graben establishes the basis of my current wine assortment. GV Spitzer Graben is grown on steep terraces located 350 to 450 meters above sea level and the geology is primarily based on profound sandy clay. The wine is spontaneously fermented in stainless steel tanks as all my other wines and characterized through a long contact with the lees. GV Spitzer Graben was bottled in April 2018.

54

2017 Niederösterreich Grüner Veltliner "Buteo" AL: 12,0 %

Michael Gindl

"Buteo" is a Gruner Veltliner from Loam and Loess soils. It is a blend from all our Veltliner vineyards: The second harvest selection from the young vines (10 to 25 years old) and the first from the old vines (30 to 60 years old) are picked by hand and transported in small boxes. We crush the grapes very gently to let the juice macerate on the skins for about 24 hours. After pressing, the wine ages for 12 months on the lees in used wooden barrels. It is bottled unfiltered without any additives.

55

2017 Niederösterreich Grüner Veltliner "Hollenburger" AL: 11,0

Christoph Hoch

The soil of Hollenburg is limestone-based, so called "Hollenburg Conglomerate" - an outcrop of the Alpine geological structure. The vineyards are cultivated from 220 – 380m altitude. We are producing still white wine that expresses through virtue and livelyness, using only wild yeasts, without any added sugar or any other supplement - just our grapes from our biodynamic vineyards in Hollenburg.

56

2017 Österreich Grüner Veltliner "ErDELuftGRAsundreBEN"

AL: 12,0 % | RS: 1,0 g/l | 5,4 g/l

Claus Preisinger

The grapes for this wine have its origin on the "Leithaberg" appellation – one of the last alpine remains – enabling the vines to soak up the pure limestone and schist soil characteristics that make this wine so special. After hand picking, the berries are fermented in large amphoras for up to three weeks. Aged again in the same amphoras for another three months. The wine was bottled without filtration and sulphur. A special name for a special wine. The name derives from the four forces that shape this natural wine! Earth – Air – Weed and Vines. Put these four words together (in German) and you get Erde – Luft – Gras – Reben.

57

2017 Weinviertel DAC

Grüner Veltliner Ried Kellerberg "Reflexion"

AL: 12,0 %

Zillinger Johannes

This old single vineyard is now cultivated for 35 years organic/bio-dynamic, grown on pure lime-sandstone and reflect the heritage uncompromisingly. To gain this, 20% of the grapes were fermented for 7 days in amphoras on the skins, 40% fermented in stainless steel and 40% in 700 lt barrels of acacia with whole berries picked by hand to leach out the structure and taste out of the skin. Spontaneous fermentation and matured for 8 month on the lees.

58

2016 Niederösterreich Reserve

Zweigelt

AL: 13,0 % | RS: 1,6 g/l | AC: 4,6 g/l

Mittelbach Gottfried

The loess soil of this vineyard is extremely fertile, that's where the Zweigelt gets its fruitiness and its strong berry flavor from. The clusters are painstakingly harvested by hand, crushed and pressed in a pneumatic press. The fermentation takes place in the red wine mash tank and will then mature in oak barrels for 6-8 months.

59

2016 Carnuntum Zweigelt Ried Bärnreiser

AL: 14,5 %

Taferner

Very rich and warm clayey soil, south-east exposure at 210m elevation. Topsoil is very sandy-loamy and rich in gravel and stones, material that consists of over 10 million year old freshwater deposits of the rivers and lakes of the Vienna Basin. Fruit was hand-picked and hand selected in the vineyard. Once in the cellar, the clusters are once again carefully selected by an optical sorting table. Natural fermentation in stainless steel tanks, twice a day gentle flooding and manual punching down during fermentation. 3 weeks on the skin. Malolactic fermentation and 18 months of aging in new French barrique barrels.



2016 Carnuntum Reserve Zweigelt "Dornenvogel"

AL: 13,5 % | RS: 1,5 g/l | AC: 5,1 g/l

Glatzer

Our best Zweigelt is made from a selection of the ripest and best grapes from our premium sites (only the oldest vines) – a powerful, full-bodied, velvety and complex variety with ageing potential. Soil is dominated by medium-weigt to heavy loam. The wine is harvested in the second half of October and was on maceration for 3 weeks, afterwards it was matured in barriques for 18 months

61

2016 Carnuntum Zweigelt Ried Haidacker

AL: 14,0 % | RS: 1,0 g/l | AC: 5,5 g/l

Netzl Franz & Christina

Ried Haidacker is the soft ending of the gravely ridge around Göttlesbrunn. Here nutritious loess is dominating the soil composure with dry gravel on the top and therefore the Zweigelt vines are getting best nutrients for a constant ripening all season long in combination with dry and warm conditions in fall. Ried Haidacker is facing the warm Pannonian climate in south-east and benefiting from the cooler winds coming from the northern river Danube during the nights. The grapes are hand picked from our oldest Zweigelt vineyards with an average age of 35 years, destemmed without crushing and fermented with natural yeast in wooden casks. Pressed after 4 weeks maceration time into 50% new and 50% used 500 l oak vats, where it is aged for another 18 months.

62

2006 Neusiedlersee Reserve

Zweigelt

AL: 13,5 % | RS: 1,0 g/l | AC: 4,8 g/l

Sepp Moser

The grapes for this Zweigelt grew in Neusiedlersee region on Tschernosem soil that is well streaked with gravel. The harvest was done manually in the end of September. After spontanous fermentation and skin contact for 20 days the wine was aged in used 300-lt-oak-barrels and bottled in February 2008 without filtration. The wine has ruby-black colour with attractive aromas of sour cherry and vanilla. On the palate it is round and velvety with a charming fruit and a long finish. This wine has not reached it's peak yet.



2012 Niederösterreich Reserve

Zweigelt Ried Schilling

AL: 13,5 % | RS: 1,1 g/l | AC: 5,0 g/l

Weinwurm

The soil of this steep single vinyard site, an exposed hillside that slopes to the south, at 250 above sea level is composed of different tongues of brown earth, loam and loess. Warm and dry pannonian climate and the adjacent Plot forest providing cool nights delay the ripening of the grapes and ensure the development of a beautiful bouquet. A selected manual harvesting in small vats at the end of October is followed by a spontanous fermantation at 30-32 degrees Celcius. After a maceration time of 14 days the grapes are gently pressed. The red wine then matures for 12 months in 500 liters French oak barrels.



2012 Wien Reserve Cuvée "Mephisto"

AL: 14,5 % | RS: 1,1 g/l | AC: 5,2 g/l | ZW, ML, CS

Christ

The geological condition is unique, and stretches from alluvial, ice-age, terraced gravel, through soils rich of minerals particularly iron and magnesium. At the end of the day this balance between exposition and soil delivers fine wines full of character with great structure, which will melt in the mouths of friends of high-quality wines and makes the region tasteable. The wine consists of 60% Zweigelt, 20% Merlot and 20% Cabernet Sauvignon with deep structure and elegant tannins. It ripens for about 25 months in small barrels and was bottled unfiltered.



2012 Neusiedlersee DAC Reserve

Zweigelt "Drei Eichen"

AL: 14,0 % | RS: 1,0 g/l | AC: 5,4 g/l

Goldenits Anita und Richard

This organic certified cultivated vineyard is in a plain at 120m elevation. The soil is a mixture of chernozem with sandy gravel.

The grapes are harvested by hand, fermented in stainless steel tanks for 3 weeks, acid degradated and then matured in wooden casks for 18 months. The oakes for the barrels come from 3 different regions, Allier, Northern America and the Caucasus, so we named it "Drei Eichen or Three Oakes"!

66

2012 Burgenland Reserve Zweigelt "Rosso e Nero"

AL: 14,5 % | RS: 1,3 g/l | AC: 5,4 g/l

Pöckl

It's Homeland: Gravel, sand and Heavy clay. The grapes for the Rosso e Nero are harvested by hand. After a 25 day skinn contact it was drained of in 50% new oak and 50% used oak where the wine matured for 18 months. The slopes have a north-south-orientation. The soil consits of gravel, sand and heavy clay.

67

2009 Neusiedlersee Reserve

Zweigelt

AL: 13,5 % | RS: 1,3 g/l | AC: 4,8 g/l

Zantho

The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. Fermentation in stainless steel vats at 28°C to 30°C, finishing in 60% new and 40% used oak barrels. Zweigelt Reserve is characterized by a deep purple colour with a ruby rim.

68

2005 Niederösterreich

Zweigelt "Rescued"

AL: 13,0 % | RS: 1,1 g/l | AC: 4,8 g/l

Felsner | Somm In The Must

Our latest Somm in the Must, Rescued project, is a Zweigelt from the single vineyard, Ried Weitgasse in Kremstal. This vineyard is located on a south facing plateau composed of loess at an altitude of 250 meters. The grapes are hand harvested, then destemmed before long maceration on skin. After fermentation, the wine was aged for 13 years on fine lees in Austrian oak barrels. Before bottling in December 2018, we have added a small percentage of 2015 to keep the freshness.

69

2016 Carnuntum

St. Laurent

AL: 12,5 % | RS: 1,0 g/l | AC: 5,7 g/l

Trapl Johannes

These Blaufränkisch vines are planted between 1951 and 1968 in the protected nature preserve of the Spitzerberg (the end of the Lesser Carpathians, where layers of limestone soil cover the basic granite). The grapes are not treated with any sulphur, and no cultured yeasts are used; A very gentle maceration is conducted without any mechanical tools. The wines mature in wooden barrels - no additives, finings and filtration. Biodynamic Vinyard Management, harvested by hand, low intervention.

70

2016 Carnuntum

St. Laurent "Alte Rebe"

AL: 12,5 % | RS: 1,5 g/l | AC: 5,5 g/l

Grassl Philipp

The grapes from the three oldest parcels (back to plantings from 1961) are selected for our old vines-reserve, grown on high-altitude danube river gravel soils with high chalk-content and loamy layers underneath. The wine has been fermented spontaneously in oak vats and spent 16 months of ageing in small and big oak casks.



2016 Wagram Reserve

St. Laurent

AL: 13,5 % | RS: 2,0 g/l | AC: 4,8 g/l

Stift Klosterneuburg

This St. Laurent is growing in Tattendorf, Lower Austria, in the singly - vineyard Stiftsbreite. The soil is an alluvial gravel soil with brown earth. Harvested in October 2016, skin contact for 4 weeks and matured 18 months in small wooden casks. Bottled in May 2018

72

2016 Thermenregion Reserve

St. Laurent

AL: 13,5 % | RS: 1,0 g/l | AC: 5,0 g/l

Schneider

Shallow Chernozem (black earth) on limestone gravel; The soil is highly permeable, allowing moisture to drain quickly after rainfalls, and they warm up considerably when the sun shines. The wine is harvested by hand mid of October. Spontaneuous fermentation in barrique barrels.

2012 Burgenland Reserve St. Laurent "Zagersdorf" AL: 13,0 %

Schuster Rosi



🔁 The old vineyards for the St. Laurent 'Zagersdorf' stand on heavy clay soils. Spontaneously fermented, refrained from The old vineyards for the St. Laurent Zagersuon Stand on neavy Clay Sono. Special and any frills in the cellar and aged in a large wooden barrel, Hannes Schuster gives his wines as much time as they need.

74

2011 Thermenregion Reserve St. Laurent Ried Frauenfeld AL: 13,5 % | RS: 1,0 g/l | AC: 5,6 g/l

Johanneshof Reinisch

🗾 From uncertain origin and nowadays observed as an Austrian speciality these wines of the St. Laurent grapes impress with a bouquet reminding on forest fruits and sour cherries. From our single vineyard Frauenfeld we harvest a selection of St. Laurent grapes from over 30 year old vines.

2007 Burgenland Reserve St. Laurent "Vom Stein" AL: 13,5 % | RS: 0,9 g/l | AC: 5,1 g/l

Umathum

The single vineyard "Vom Stein" is one of the first and oldest vineyards in Frauenkirchen. It is mostly gravelly soil in combination with a medium limestone content but a high level of Quarz. The surface soil is light and very permeable to water, very warm and dry. The grapes are harvested and selected by hand in September 2007. Fermentation – traditionally on the skins to extract tannins and color with temperature control, left on the skins for five weeks and then gently pressed. Then the young wine gets moved to French oak barrels. The ageing takes place in small barrels for 15 months. After bottling without filtration, the wine stays at the winery for at least 20 months.

76

2016 Burgenland Blaufränkisch "TnT"

AL: 12,0 %

Tschida Christian

The soil of the single-vineyard plot 'Eisner' is a blend of the prevailing mica schist and limestone rock formation typical for the village of Purbach and surrounding villages. The grapes are hand-harvested in multiple rounds and pressed with minimum pressure after a variation of maceration periods. The wine then ages for 12 months in neutral oak vessels before being bottled without filtration.

77

2016 Österreich Blaufränkisch

AL: 13,0 % | RS: 1,3 g/l | AC: 6,3 g/l

Renner

The 2016 Blaufränkisch was hand-harvested on chalky clay soils on the south-facing slopes to the north of Gols. Under pannonian climate the vines are challenged to produce outstanding fruit during the often dry and hot periods throughout the ripening period. Once picked, the majority of the grapes remain on the skins as they macerate for 10 days and start to ferment spontaneously. The wines are aged on the lees for 11 months in used French oak prior to unfiltered bottling.

78

2016 Burgenland Reserve Blaufränkisch Ried UngerbergAL: 12,5 % | RS: 1,0 g/l | AC: 6,1 g/l

Pittnauer Gerhard und Brigitte

Ungerberg is situated at the southern slope edge of the Plateau "Parndorfer Platte", facing south-west. Because at Ungerberg the content of clay in the soil is much higher than in all other compareable sites in Gols, this is a pefect place to grow Blaufränkisch. All the grapes are harvested by hand and fermented spontaneously with manual punch down. Our Blaufränkisch was matured 18 months in old oak barres.

79

2016 Leithaberg DAC Blaufränkisch

AL: 12,5 % | RS: 1,0 g/l | AC: 6,5 g/l

Heinrich Gernot und Heike

This Blaufränkisch stems from old vineyards on the Leithaberg. The soils comprise the fossil-rich limestone, calcareous sandstone, and mica schist that are so typical for the region. Handpicked beginning of October, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 20 months maturation in used 500-litre oak barrels.

80

2016 Burgenland Reserve Blaufränkisch Ried Oberer Wald

AL: 13,5 % | RS: 1,0 g/l | AC: 6,3 g/l

Triebaumer Ernst

The roots of the 70-year-old Blaufränkisch work their way down between the corals and seaweed deposits of a former tropical palm beach, past fossilised scallop and oyster shells and down to the waterretentive marl. We believe in working closely with the land and pay special attention to soil management, biological methods, good canopy and leaf management. The grapes are rigourously hand harvestet and winemaking kept very simple. Red wine fermentation proceeds for approx. 10 days at temperatures between 28 and 32 degrees. Malolactic fermentation follows spontaneously. 16 months in 300 lt barrels.



2016 Burgenland Reserve Blaufränkisch Ried Jungenberg Jois

AL: 14,0 % | RS: 1,4 g/l | AC: 6,3 g/l

Nittnaus Anita & Hans

The soil of this south-east facing vineyard on the slopes of the Leitha mountains is mainly composed of mica-schist as well as coquina-limestone. Biodynamically farmed, harvested and selected by hand, then spontaneous fermentation and 20 months on the lees in 500L barrels, bottled unfiltered.

82

2016 Burgenland Reserve Blaufränkisch "Prestige"

AL: 13,5 % | RS: 4,8 g/l | AC: 4,7 g/l

Lenz Moser

This Blaufränkisch was cultivated in the best vineyards in Neckenmarkt, famous for dense loamy water-retaining soils that give the wine power and structure. Dry and warm winds blow from Hungary in the East, ripening the grapes with black fruitiness and expressive acidity. Malolactic fermentation for 10 months in Allier barrels, medium toasting, gives the wine a backbone that reminds of an international style with its smooth tannins and spicy fruits.

83

2016 Burgenland Reserve Blaufränkisch Ried Rabenkropf

AL: 13,0 % | RS: 0,9 g/l | AC: 5,7 g/l

Wohlmuth

Rabenkropf: the single vineyard Rabenkropf is one of the best sites of Neckenmarkt. There we have ideal conditions to produce very finessful Blaufränkisch wines, which reflect the very special soil. The wines need to be aged for several years and have a very good ageing potential. The grapes have been picked very selective by hand. Traditionally fermentation on the skins, malolactic fermentation and ageing in new barriques for two years.



2016 Burgenland Reserve Blaufränkisch Ried Dürrau

AL: 13,5 % | RS: 1,0 g/l | AC: 5,6 g/l

Kerschbaum Paul

A slightly southeastern-facing ridge. The site with the heaviest and deepest loamy topsoil and a very high clay content. The soil is rich in iron, which can be seen clearly in the rust-brown patches throughout. The dense loamy layer always provides the roots with enough water. Our coolest soil. All our grapes are havested by hand. After the fermentation and the malolactic fermentation, the wine was matured for 18 months in small new barrels.



2016 Burgenland Reserve Blaufränkisch Ried Kalkofen

AL: 13,0 % | RS: 1,2 g/l | AC: 6,5 g/l

Weninger



Selective hand harvest. Spontaneous fermentation. After two weeks of maceration ageing in 500 liter wooden barrels for 20 months. Natural malolactic fermentation.

86

2016 Eisenberg DAC Reserve Blaufränkisch

AL: 13,5 % | RS: 1,0 g/l | AC: 5,9 g/l

Krutzler

The soil of this vineyard at a height of 250 – 410 m consists of slate and iron-containing clay. The grapes of 30 year old vineyards are harvested by hand. Spontaneous fermentation in open mash pots. The mash life is 14-20 days. The wine matures up to bottling for 16 months in 500-1500l barrels.

2016 Eisenberg DAC Reserve Blaufränkisch Ried Saybritz AL: 13,5 % | RS: 1,0 g/l | AC: 6,6 g/l

Groszer Wein

The vines of Saybritz lie on a sharply-falling parcel of land on the southwestern slope of the Eisenberg, deep roots in a mix of slate, loam and rocky brown earth. A totally unique microclimate, sunny with constant ventilation, nourishes the whole vineyard. The grapes are fermented on the skins for three weeks in open wooden casks, spontaneously with their native yeasts. Unfiltered, masculine, exotic, with impressive structure of acidity and palpable tannins, it is a knight of elegance.



2012 Burgenland Reserve Blaufränkisch Ried Marienthal

AL: 13,5 % | RS: 1,0 g/l | AC: 4,8 g/l

Prieler

The famous vineyard Marienthal (first documentation 1487) is situated in the region Leithaberg, exactly said, in the village Oggau. Blaufränkisch grows there on fossile limestone with a typical pannonien influence of the the lake. This vineyard brings the Blaufränkisch two main things that it needs to get the most complexity: warmness (to get it rip) and coolness (to keep the freshness) – so fossile limestone (cool) and pannonien microclimate (warm). Handpicked, open fermentation for about 3 weeks, malolactic fermentation in spring, aging for 16 months in 500 liter barrels and another one year in traditional big wooden cask.

89

2012 Burgenland Reserve Blaufränkisch Ried Ungerberg

AL: 13,0 % | RS: 2,0 g/l | AC: 5,2 g/l

Preisinger Georg & Katharina

The soil of the vineyard Ungerberg at 130m elevation is composed of sandy clay with lime. The clusters are harvested and selected by hand, then spontaneous fermented in wooden tanks and macerated for 3 weeks. After spontaneous malolactic fermentation, the wine matures for 30 months in Austrian and french oak barriques. Skin contact for 16 days, spontaneous fermentation in big oak casks, fermentation, aged in small barrels for 16 months.

90

2012 Carnuntum Reserve Blaufränkisch Ried Bernreiser

AL: 13,5 % | RS: 1,8 g/l | AC: 5,3 g/l

Glatzer

Our best Blaufränkisch is made from centerpiece of the slope from our premium vineyard "Bernreiser". The vineyard is located in Carnuntum wine region, with a lime-rich clay soil on clayey ground. Harvest was on October 9th, followed by fermentation an maceration for a period of three weeks. Then matuerd in barriques, 40% new oak, for 20 months.



2012 Burgenland Reserve Blaufränkisch Ried PlachenAL: 14,0 % | RS: 1,5 g/l | AC: 5,5 g/l

Triebaumer Günter u. Regina

This Blaufränkisch stems from old vineyards on the Leithaberg. The soils comprise the fossil-rich limestone, calcareous sandstone, and mica schist that are so typical for the region. Handpicked beginning of October, spontaneous fermentation, three weeks maceration on the skins in wooden fermentation vats, gentle basket press, 20 months maturation in used 500-litre oak barrels.



2012 Südburgenland Reserve Blaufränkisch Ried Szapary "s"AL: 13,0 % | AC: 5,6 g/l

Schiefer & Domaines Kilger

S as in Szapary site, or S as in Schildknecht, David (from Wine Advocat by Robert Parker): "one of the most exciting red wines ever produced in Austria." From a southwest facing top site on the Eisenberg in southern Burgenland, with up to 40-year old vines. A puristic, bio-organically pressed, world-class Blaufränkischer that grows on slate, iron, magnesium and quartz with a thin layer of clay at about 400m above sea level and on partly very steep terrain that does not allow for tractors, the elegance and terroir-relatedness of which reminds the drinker of great Burgundies.



2012 Eisenberg DAC Reserve Blaufränkisch Ried WeinbergAL: 13,5 % | RS: 1,0 g/l | AC: 5,8 g/l

Wachter Wiesler

Single vineyard wine – ferrous loamy soils – age of the vines 45-50 years – harvest first week of October - spontaneous fermentation in vats and open 500 L barrels – pressed after 25 days - biological acid degradation - storage in 1000-1500l oak for 24 month.



2012 Mittelburgenland DAC Reserve Blaufränkisch Ried Goldberg "Alte Reben" AL: 13,5 %

Heinrich Silvia

The Goldberg vineyard is over 70 years old and consists of sandy layer of clay about one meter thick extends calcareous soil. All of our grapes are selected by hand to create only the best wine. After the harvest, this blaufränkisch was fermented and matured for 10 months in used oak barrels.



2012 Mittelburgenland DAC Reserve Blaufränkisch Ried Weisser Weg "Selection"

AL: 14,0 % | RS: 1,0 g/l | AC: 4,7 g/l

Tesch Josef

The vines are up to 40 years old. The medium-sized brown earth from lime debris and shell limestone are planted with 100% Blaufränkisch. Harvest and grape selection by hand. The temperature-controlled mash fermentation of our wines is carried out in stainless steel tanks and in wooden fermentation stands to achieve an optimal fermentation process. After pressing the finished fermented red wines are filled for aging in oak barrels. Our red wines find their harmony and form character. Expansion 24 months in 500l barrique barrel.



2012 Mittelburgenland DAC Reserve Blaufränkisch "K12 Grand Reserve"

AL: 14,5 % | RS: 1,0 g/l | AC: 6,0 g/l

Kerschbaum Maria

Our wine estate is located on the edge of the Sopron Mountains at an altitude of approximately 129 metres. The vineyards reach up to approximately 250 metres. The ground: heavy loamy and loess soil with a high concentration of clay minerals in the lower vineyards. The geographic basin of the Mittelburgenland creates a unique microclimate, which is characterised by warm summer days and cool nights. Reduction of yields, only between 4 and 6 clusters ripen on each vine, the grapes of which are picked by hand. The wine is left to mature for 36 months in 500-litre wooden barrels and bottled without being filtered.



2011 Mittelburgenland DAC Reserve Blaufränkisch "Biiri"

AL: 14,0 % | RS: 1,0 g/l | AC: 6,3 g/l

Igler Hans

"Altes Weingebirge" is the large and oldest vineyard site in Deutschkreutz, 190m-240m above sea level. South-westerly vineyard site, upper layer medium heavy loam and clay soils, moderate limestone content, sandy slopes, good water retention ability, ideal conditions for perfect physiological ripeness.



2011 Carnuntum Reserve Blaufränkisch Ried Spitzerberg

AL: 13,5 % | RS: 1,0 g/l

Muhr-van der Niepoort

Spitzerberg is a 390 metres high elevation in the very East of Austria, and belongs geologically to the Little Carpathian Mountains. It is an extremely dry location, with only approximately 400 mm of rainfall per year, and a lot of wind that dries up every little drop. The soil consists of pure limestone. The vineyards are south exposed. For this wine, only grapes from vines with age between 45 and 65 years have been chosen. They are handpicked. A part of the grapes is foot trodden. All is fermented in open fermenting boxes with wild yeasts. After maturing for about 20 months in large traditional wooden vats, the wine is bottled without any fining or filtration.



2006 Burgenland Blaufränkisch AL: 12,5%

Moric

This wine has been produced from 8-45 year old vines from Neckenmarkt, Lutzmannsburg and Zagersdorf. Harvested at a yield of 39 hectolitres per hectare, 16 days fermentation on the skins in stainless steel and open vats. Élevage in 600-4500 litre casks for 12 months. Indigenous yeast. Malolactic fermentation in the cask, no fining and no filtration.

100

2016 Burgenland Auslese

Welschriesling

AL: 10,5 % | RS: 125 g/l

Schröck Heidi

Somebody got all dressed up for you: sophisticated and delightful with the freshness of Welschriesling, the depth of Burgundy varietals and our friend Furmint delivers the fire. Sensual sweetness lingers on, for sure, in the nose and on the palate – and in the in the memory. There she calls you to taste her charms anytime.memory. There she calls you to taste her charms anytime.



2016 Burgenland Beerenauslese

Furmint

101 AL: 11,5 % | RS: 145 g/l | AC: 8,5 g/l

Wenzel Michael

🌉 The soil of this gently east-facing slope close to Lake Neusiedl at 140 m elevation is composed of quartz conglomerate. The botrytis-affected Furmint-berries are accurately selected by hand. After a maceration period of 36 hours the berries are gently pressed. Fermentation is in a used barrique where the wine then matures for 6 months on its fine lees.



2015 Burgenland Beerenauslese

Sauvignon Blanc

102 AL: 9,0% | RS: 186,4 g/l | AC: 8,4 g/l

Tschida Angererhof



The grapes were harvested by hand. The soil of this vineyard is dominated by a mixture of chernozem and gravel. Spontaneus fermentation and matured in steeltanks for 18 months.



2016 Österreich Trockenbeerenauslese Rosenmuskateller "No1."

103 AL: 11,5 % | RS: 186,7 g/l | AC: 8,2 g/l

Kracher

The soil of this vineyard, located between Illmitz and Podersdorf, is composed of gravel. The pannonic continental climate brings hot dry summers and very cold winters. During cool autumn evenings, evaporation from the numerous lakes creates heavy fog, which covers the area until mid-day when the still strong sunlight burns through. This daily change of weather is the prerequisite for the special Botrytis cinerea, which makes the production of Trockenbeerenauslese wines possible. The wine is fermented and matured in new oak barrels for 18 months.



2017 Niederösterreich Eiswein Grüner Veltliner

AL: 10,0 % | RS: 236,0 g/l | AC: 9,5 g/l

Türk

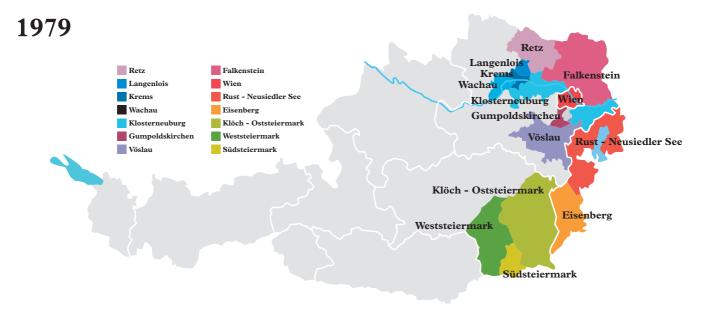
The grapes were harvested during the early hours of 7th January 2018 by 12,2°F. Grapes where carefully pressed whilst still frozen. There was a great deal of luck involved in producing this ice wine, especially when dealing with such frosty temperatures. Often, this quality of grape is only possible on one particular day, and only in select vintages.



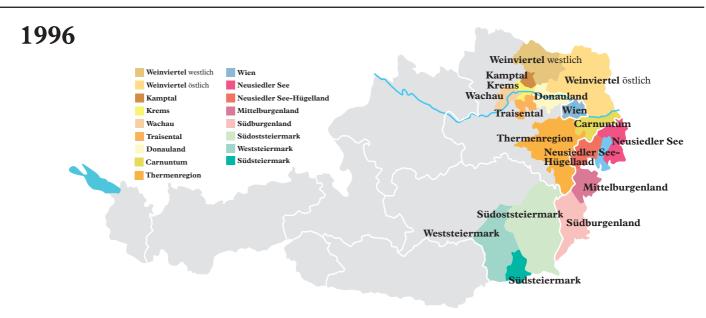
2016 Burgenland Eiswein Grüner VeltlinerAL: 10,5 % | RS: 189 g/l

Helmut Lang

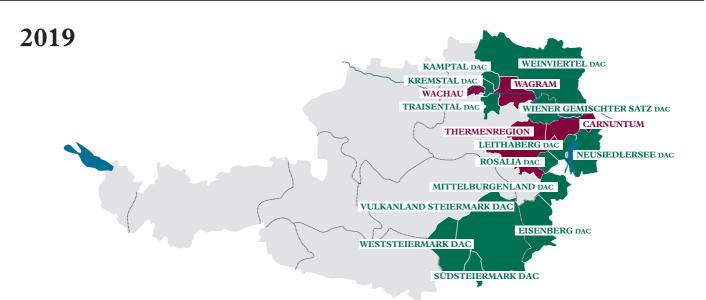
Our Grüner Veltliner grows on steppe chernozem, a type of black earth which is characterized by Seewinkel-gravel. This soil is distinguished by its high content of limestone which has a positive effect on the growth of the vines. The surrounding micoclimate of Neusiedler See and the small salt water lakes around our vineyard give our Icewine an unique, frosty taste. Our grapes are harvested by hand at a temperature of under -7°C and are the pressed while they are still frozen.



 $Sources: AWMB\ chart, according\ to\ Buch\ "Die\ großen\ Weine\ Österreichs",\ Helmut\ Romé,\ 1979.$



Sources: AWMB chart, according to Buch "Österreichischer Weinführer", Rudolf Steurer, Viktor Siegl, 1996.



Distribution of grape varieties in Austria¹

White wine

	Austria total in ha	Austria total in %	Nieder- österreich	Burgen- land	Steiermark	Wien
Grüner Veltliner	14,422.66	31.0%	45.9%	10.4%	0.0%	21.5%
Welschriesling	3,337.81	7.2%	4.7%	9.6%	16.2%	2.9%
Riesling	1,985.70	4.3%	6.1%	1.0%	1.4%	9.4%
Weissburgunder	1,970.92	4.2%	3.0%	3.9%	12.4%	6.7%
Müller-Thurgau	1,788.00	3.8%	4.4%	2.3%	5.3%	1.8%
Chardonnay	1,617.41	3.5%	2.1%	5.0%	7.1%	4.6%
Sauvignon Blanc	1,247.71	2.7%	1.0%	2.0%	14.7%	1.8%
Muskateller	863.84	1.9%	1.4%	1.0%	7.1%	1.5%
Gemischter Satz	670.68	1.4%	1.3%	0.8%	0.4%	28.0%
Neuburger	496.53	1.1%	1.3%	1.1%	0.0%	0.9%
Frühroter Veltliner	366.73	0.8%	1.2%	0.1%	0.0%	0.4%
Scheurebe	357.12	0.8%	0.2%	1.2%	3.3%	0.1%
Muskat Ottonel	356.63	0.8%	0.3%	2.0%	0.1%	0.2%
Traminer	284.31	0.6%	0.4%	0.8%	1.5%	1.1%
Grauburgunder	226.27	0.5%	0.2%	0.6%	2.1%	0.7%
Bouvier	220.27	0.5%	0.1%	1.4%	0.0%	0.3%
Roter Veltliner	194.84	0.4%	0.7%	0.0%	0.0%	0.2%
Rotgipfler	118.80	0.3%	0.4%	0.0%	0.0%	0.1%
Goldburger	98.33	0.2%	0.1%	0.4%	0.6%	0.0%
Zierfandler	77.48	0.2%	0.3%	0.0%	0.0%	0.1%
Sylvaner	37.70	0.1%	0.1%	0.0%	0.2%	0.2%
Furmint	11.14	0.0%	0.0%	0.1%	0.0%	0.0%
Jubiläumsrebe	6.04	0.0%	0.0%	0.0%	0.0%	0.0%
Other white varieties ²	388.12	0.8%	0.2%	0.6%	5.1%	0.5%
Total white	31,145.04	67.0%	75.3%	44.4%	77.6%	83.0%

² The following grape varieties may be planted for the production of white wine without protected designation of origin or geographic indication, with designation of grape variety or vintage: Bronner, Muscaris, Cabernet Blanc, Souvignier Gris, Johanniter.

Red wine

	Austria total in ha	Austria total in %	Nieder- österreich	Burgen- land	Steiermark	Wien
Zweigelt	6,425.81	13.8%	12.5%	19.2%	7.6%	6.5%
Blaufränkisch	3,009.11	6.5%	0.5%	21.7%	0.3%	0.5%
Blauer Portugieser	1,262.76	2.7%	4.4%	0.1%	0.0%	0.8%
Blauburger	742.02	1.6%	2.1%	0.9%	0.4%	1.2%
Sankt Laurent	731.85	1.6%	1.2%	2.8%	0.3%	1.3%
Merlot	724.03	1.6%	0.9%	3.3%	0.4%	1.6%
Blauburgunder	616.14	1.3%	1.0%	2.2%	0.4%	2.9%
Cabernet Sauvignon	588.90	1.3%	0.7%	2.8%	0.3%	1.4%
Blauer Wildbacher	458.45	1.0%	0.0%	0.0%	9.9%	0.0%
Roesler	238.18	0.5%	0.4%	1.0%	0.1%	0.3%
Gemischter Satz	156.24	0.3%	0.6%	0.0%	0.0%	0.1%
Syrah	152.48	0.3%	0.1%	0.9%	0.0%	0.1%
Cabernet Franc	74.44	0.2%	0.0%	0.5%	0.0%	0.2%
Rathay	35.01	0.1%	0.0%	0.2%	0.0%	0.0%
Andere Rotweinsorten						
Other red varieties ³	154.73	0.3%	0.0%	0.2%	2.6%	0.0%
Gesamt Rot Total red	15,370.15	33.0%	24.7%	55.6%	22.4%	17.0%

³ The following grape varieties may be planted for the production of red wine without protected designation of origin or geographic indication, with designation of grape variety or vintage: Regent, Cabernet Jura.

Total Austria 46,515.19 ha

¹ Source: an aggregate of reports from the wine-producing federal states: (Statistik Austria in Niederösterreich, Wein-Online Burgenland, Viticultural Cadastre Steiermark, Vineyard Register of the City of Vienna, MA58 [Dept. of Water Rights]) — Updated February 2017

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