

# THE ART OF WINE. DOWN TO EARTH.



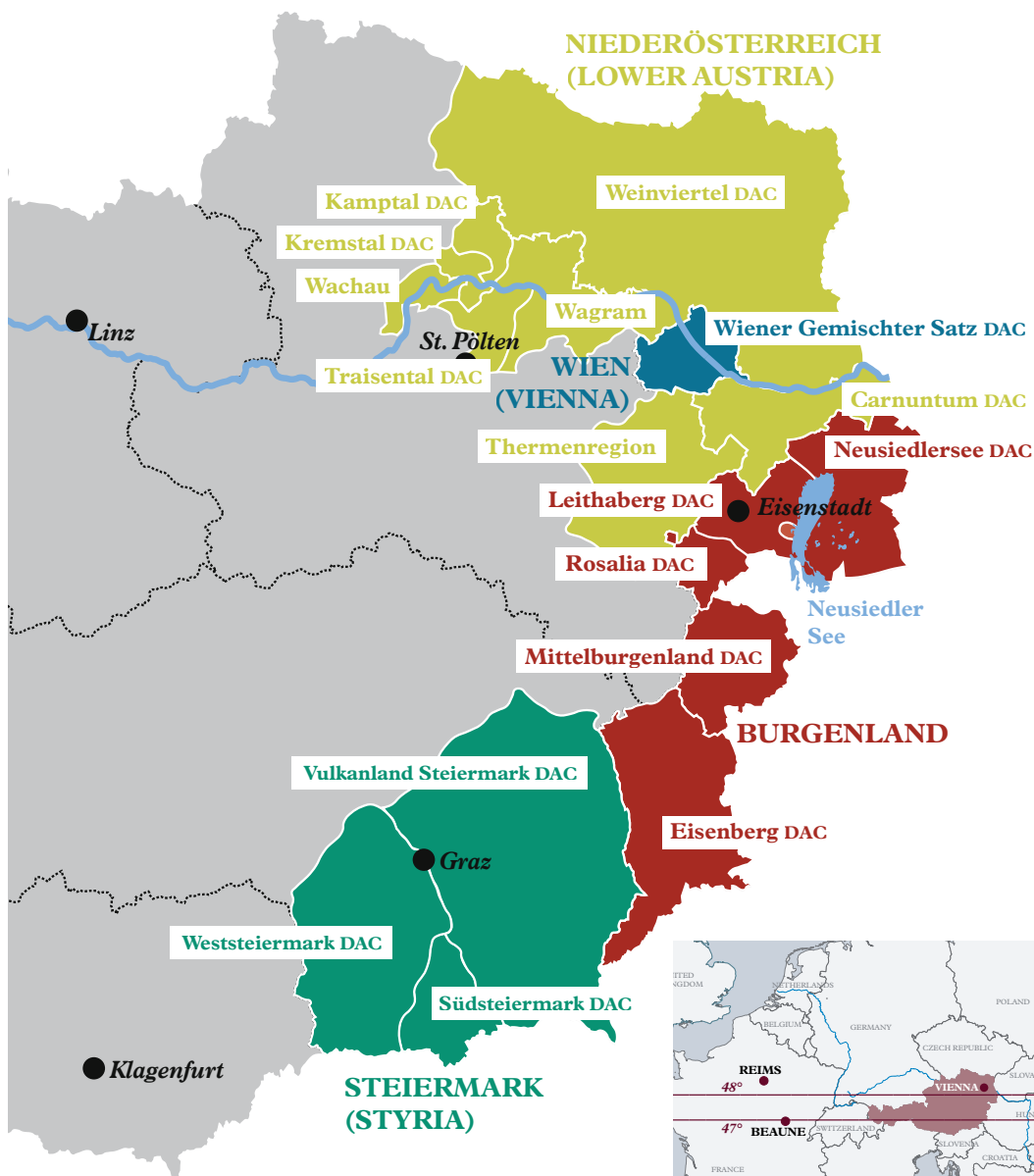
## Millésime Bio

Organic wines from Austria

28.01.2020 | 2:30 - 3:30 pm

**AUSTRIAN WINE**   
The Art of Wine. Down to Earth.

# WINE GROWING REGIONS AUSTRIA





# VIEVINUM 2020

4 - 8 JUNE 2020 | VIENNA, AUSTRIA

## **Incentive Programme for Trade (F&B Manager, Working Sommeliers & Restaurant Staff)**

In the course of Austria's greatest and grandest wine festival – the VieVinum (Side Events: 4-6 June; Fair Dates: 6-8 June; [www.vievinum.at](http://www.vievinum.at)) in Vienna's Hofburg Palace – you will have the opportunity to taste some 2,500 wines from more than 500 producers, and then in the evenings enjoy the flair and delights of the cultural and culinary metropolis Vienna. What's more, the AWMB will be offering you a highly diverse programme of supporting events as well!

### **Your invitation from the Austrian Wine Marketing Board (AWMB) includes:**

- Admission to the trade fair for all three days – including the pre-opening for trade visitors (9 am – 1 pm).
- Access to the exclusive AWMB Guest Area: Austrian Wine Lounge & Restaurant offer a comfortable atmosphere for working and networking as well as lunch.
- Participation in the AWMB Side Events: Welcoming reception (Thursday evening) and Set tasting in flights (Friday during the day).
- On demand: AWMB welcome bag full of information and know-how.
- Discounted rate in centrally located 4\* partner hotels: 90€ per night with breakfast (including VAT) to be paid by the guest. The AWMB will underwrite the difference in the actual nightly charges for up to four nights, from Thursday 4 June through Monday 8 June 2020.

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### **You are interested? Get in touch with the AWMB:**

[event@austrianwine.com](mailto:event@austrianwine.com)

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*Important notice: this invitation is valid only for professionals from abroad and only upon written confirmation by AWMB. Please be advised that places will be allocated to the "first-come, first-served" principle.*

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## 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            | S88 = Scheurebe      |
| PN = Pinot Noir            | GL = Goldmuskateller       | (Sämling 88)         |
| (Blauburgunder)            | GV = Grüner Veltliner      | SB = Sauvignon Blanc |
| BP = Blauer Portugieser    | JR = Jubiläumsrebe         | SG = Souvignier Gris |
| BW = Blauer Wildbacher     | ME = Merlot                | STL = St. Laurent    |
| BF = Blaufränkisch         | MC = Muscaris              | SYL = Sylvaner       |
| BM = Blütenmuskateller     | MT = Müller-Thurgau        | SYR = Syrah          |
| BO = Bouvier               | MO = Muskat Ottonel        | TR = Traminer        |
| CF = Cabernet Franc        | NB = Neuburger             | PB = Pinot Blanc     |
| CS = Cabernet Sauvignon    | RA = Rathay                | (Weissburgunder)     |
| CH = Chardonnay (Morillon) | R = Riesling               | WR = Welschriesling  |
| FRV = Frühofer Veltliner   | ROE = Roesler              | ZF = Zierfandler     |
| FU = Furmint               | RV = Roter Veltliner       | ZW = Zweigelt        |
| GM = Gelber Muskateller    | RG = Rotgipfler            |                      |
| GS = Gemischter Satz       | RU = Ruländer (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.

## Organic wines from Austria

### Grüner Veltliner

- |   |   |        |
|---|---|--------|
| 1 | <b>2017 Österreich</b><br><b>Grüner Veltliner "NUMEN"</b><br>AL 12,5%   RS 1,7 g/l   AC 5,5 g/l<br><b>Zillinger Johannes</b>              | Typ: 8 |
| 2 | <b>2017 Kamptal DAC</b><br><b>Grüner Veltliner Ried Käferberg "1ÖTW"</b><br>AL 12,5%   RS 1 g/l   AC 5,7 g/l<br><b>Jurtschitsch</b>       | Typ: 4 |
| 3 | <b>2016 Wagram</b><br><b>Grüner Veltliner Ried Goldberg</b><br>AL 12,5%   RS 1,5 g/l   AC 5,3 g/l<br><b>Diwald</b>                        | Typ: 3 |
| 4 | <b>2016 Wachau Smaragd</b><br><b>Grüner Veltliner Ried Im Weingebirge</b><br>AL 13%   RS 2,1 g/l   AC 5,9 g/l<br><b>Nikolaihof Wachau</b> | Typ: 4 |

## Organic wines from Austria

### White Diversity

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- |   |  |        |
|---|--|--------|
| 5 | <b>2017 Wiener Gemischter Satz DAC</b><br><b>Gemischter Satz Ried Weisleiten</b><br>AL 13,5%   RS 1 g/l   AC 5,7 g/l<br><b>Hajszan-Neumann</b> | Typ: 4 |
| 6 | <b>2017 Kremstal DAC</b><br><b>Riesling Ried Kirchensteig "1ÖTW"</b><br>AL 12,5%   RS 6,6 g/l   AC 6,1 g/l<br><b>Geyerhof</b>                  | Typ: 4 |
| 7 | <b>2017 Südsteiermark</b><br><b>Sauvignon Blanc Ried Kranachberg "GSTK"</b><br>AL 13,5%   RS 5,9 g/l   AC 1 g/l<br><b>Sattlerhof</b>           | Typ: 4 |

## Organic wines from Austria

### Blafränkisch

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|   |   |        |
|---|---|--------|
| 8 | <b>2017 Eisenberg DAC Reserve<br/>Blafränkisch Ried Prantner</b><br>AL 13%   RS 1 g/l   AC 6,4 g/l<br><b>Straka</b> | Typ: 7 |
|---|---|--------|

|   |  |        |
|---|--|--------|
| 9 | <b>2016 Carnuntum<br/>Blafränkisch Ried Spitzerberg</b><br>AL 12,5%   RS 1 g/l   AC 5,6 g/l<br><b>Trapl Johannes</b> | Typ: 7 |
|---|--|--------|

|    |   |        |
|----|---|--------|
| 10 | <b>2015 Leithaberg DAC<br/>Blafränkisch Ried Edelgraben</b><br>AL 13%   RS 1 g/l   AC 6,2 g/l<br><b>Heinrich Gernot und Heike</b> | Typ: 7 |
|----|---|--------|

*Stand*

*Winery*

Hall A4 | 1108....Jurtschitsch  
Hall A4 | 1205....Karl und Maria Renner  
Hall A4 | 1251....Michael Opitz  
Hall A4 | 1266....Grillmaier  
Hall A4 | 1279....Tastes of Austria  
Hall A4 | 1303....Harmwein  
Hall B1 | 20.....Rosner/Landauer Gisperg  
Hall B1 | 75.....Schneider  
Hall B1 | 87.....Sonnenmulde  
Hall B1 | 108.....Buchmayer  
Hall B1 | 142.....Zahel  
Hall B2 | 224.....Mantlerhof

*Stand*

*Winery*

Hall B2 | 266....Heinrich/Loimer  
Hall B2 | 268....Sattlerhof/Hajszan-Neumann  
Hall B2 | 326....Nikolaihof  
Hall B2 | 391....Sepp Moser  
Hall B2 | 404....Christoph Bauer/A&H Nittnaus  
Hall B2 | 411....Christoph Edelbauer  
Hall B2 | 430....Johanneshof Reinisch  
Hall B3 | 614....Geyerhof/Birgit Braunstein  
Hall B3 | 682....Diwald  
Hall B3 | 707....Hirsch/Herbert Zillinger  
Hall B3 | 738....Warga-Hack  
Hall B3 | 757....Gsellmann/Feiler-Artinger

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