THE ART OF WINE.
DOWN TO EARTH.

Masterclass Austrian Riesling Tasting
Vinexpo Bordeaux

Tuesday, 20 June 2017 | 4 pm
Hall 3, Room 1 Academy
WINE GROWING REGIONS AUSTRIA

NIEDERÖSTERREICH (LOWER AUSTRIA)
- Kamptal DAC
- Kremstal DAC
- Wachau
- Weinviertel DAC
- Wiener Gemischter Satz DAC
- Carnuntum
- Neusiedlersee DAC
- Thermenregion
- Carnuntum
- Leithaberg DAC
- Mittelburgenland DAC

WIEN (VIENNA)
- Wagram
- Traisental DAC
- Carnuntum
- Neusiedler See
- Eisenstadt

STEIERMARK (STYRIA)
- Graz
- Vulkanland Steiermark
- Weststeiermark (Schilcherland)
- Südsteiermark
- Eisenberg DAC

BURGENLAND
- Eisenberg DAC
- Neusiedlersee DAC

Mittelburgenland DAC

Klagenfurt

Linz
Abbreviation key

### Grape varieties

- **BB** = Blauburger
- **PN** = Pinot Noir (Blauburgnder)
- **BP** = Blauer Portugieser
- **BW** = Blauer Wildbacher
- **BF** = Blaufränkisch
- **BO** = Bouvier
- **CF** = Cabernet Franc
- **CS** = Cabernet Sauvignon
- **CH** = Chardonnay
- **FRV** = Früroter Veltliner
- **FU** = Furmint
- **GM** = Gelber Muskateller
- **GS** = Gemischter Satz
- **GO** = Goldburger
- **GV** = Grüner Veltliner
- **JR** = Jubiläumsrebe
- **ME** = Merlot
- **MT** = Müller-Thurgau
- **MO** = Muskat Ottonel
- **NB** = Neuburger
- **RA** = Rathay
- **R** = Riesling
- **ROE** = Roesler
- **RV** = Roter Veltliner
- **RG** = Rotgipfler
- **RU** = Ruländer (Pinot Gris)
- **S88** = Scheurebe (Sämling 88)
- **SB** = Sauvignon Blanc
- **STL** = St. Laurent
- **SYL** = Sylvaner
- **SYR** = Syrah
- **TR** = Traminer
- **PB** = Pinot Blanc (Weiβburgunder)
- **WR** = Welschriesling
- **ZF** = Zierfandler
- **ZW** = Zweigelt

### Special abbreviations

- **AL** = % alc./ vol.
- **RS** = Residual sugar
- **AC** = Acidity
- **KAT** = Category
- **TBA** = Trockenbeerenauslese

### Further details

1ÖTW = Wines from the best classified vineyards ("Erste Lage") by the Association „Österreichische Traditionsweingüter“. This classification is not established in the Austrian Wine law.

1STK = Wines from premium vineyards defined by the Association „Steirische Terroir- und Klassikweingüter“ ("Erste STK-Lage"). This classification is not established in the Austrian Wine law.

GSTK = Wines from the most prized vineyards defined by the Association „Steirische Terroir- und Klassikweingüter“ with extended maturation ("Große STK-Lage"). This classification is not established in the Austrian Wine law.
THE NINE AUSTRIAN WINE STYLES (CATEGORIES)

CAT 1: Sparkling wine

Austria produces first-class sparkling wines – a tradition that goes back to the 19th century. Specialists in the bubbly sector – from light Frizzante to hand-riddled premium sparkling wine – extend from private “manufacturers” to larger wineries.

CAT 2: White wine - light and fresh

This range of Austrian white wines are lively, vibrant, and fit perfectly to any season: from the “Junger Österreicher” to “Steirischer Junker”; from a light Grüner Veltliner, such as a Steinfeder from the Wachau, to a delicate, spicy Welschriesling from Styria; and there are those “tasty” Schmeckerten with low alcohol, like Muskateller or Müller-Thurgau.

CAT 3: White wine - classic & dry

Austria’s classic white wines are filled with freshness, fine acidity, great elegance and plenty of character. They are medium-bodied as well. This clear profile includes: Grüner Veltliner at the Kabinett level - especially the DAC wines (Weinviertel DAC and Traisental DAC); fresh Riesling from the wine-growing areas along the Danube river; elegant Weißburgunder and Chardonnay from Burgenland, plus representatives in the Styrian Classic family (Sauvignon Blanc, Morillon, Weißburgunder). The classic dry white wines are produced in all of Austria’s wine-growing areas.

CAT 4: White wine - powerful & bodied

This category’s profile is best described with „Reserve“. The wines are vinified dry with body and extract, opulence and concentration. Beside the majority of wines which are classically vinified are those reflecting an international character through their maturation in small oak barrels. Prime examples are site wines from Grüner Veltliner and Riesling (such as Smaragd-level wines from the Wachau and premium wines from the area along the Danube or from the Weinviertel). Highly individual personalities are reflected in the powerful Zierfandler and Rotgipfler varietals from the Thermenregion, as well as the complex Weißburgunder and Chardonnay from Burgenland. Rounding out the category are the great Steiermark (Styria) site wines, whose varieties include Sauvignon Blanc, Morillon, Weißburgunder and Grauburgunder, plus specialities from Vienna like Neuburger, Roter Veltliner and the Gemischter Satz.

CAT 5: Rosé - racy & fruit-toned

Rosés come from all of the country’s wine-growing areas and convey a wide range of expressions. For example, there are charming young wines like the Primus Pannonikus from Burgenland, and there are the fresh Zweigelt and St. Laurent from Niederösterreich (Lower Austria), as well as the racy, zesty Schilcher from Weststeiermark (West Styria).
CAT 6: Red wine - classic and fruity

These are wines vinified in the classic style, and matured in either large wooden casks or steel tanks. They exude typically Austrian fruitiness, but also show depth and are not too high in alcohol: this means wines that reflect typicity of origin, elegance and pure drinking pleasure. Playing a leading role in this category are Zweigelt, which is at home in nearly all of the wine-growing areas, notably Carnuntum; and Blaufränkisch, of which enticing variants are produced especially in Mittelburgenland.

CAT 7: Red wine - compact and concentrated

The wines of this level are compact and full; wines of complexity, depth and long ageing potential. They are concentrated red wines that highlight a rich array of grape varieties and sites. Some are produced as cuvées with just moderate expressions of wood. While they are matured in barriques, these top red wines reflect depth of fruit and typicity of terroir. Particularly noteworthy is that the Austrian varieties like Zweigelt, Blaufränkisch and St.Laurent stand out from classics like Pinot Noir and the international varietals like Cabernet & Co.

CAT 8: White wine - fruity sweetness & muscular intensity

Wines in the higher Spätlese and Auslese ranges have some of the greatest storage potential of Austrian wines. In their youth, these wines exude plenty of finesse with supple sweetness and a vivid fruit-acidity play. The palette extends from aromatic Muskat-Ottonel from Burgenland, (Gewürz-)Traminer from Steiermark (Styria), and Neuburger, Chardonnay, Weißburgunder, Grüner Veltliner and Riesling from the various wine-growing areas, to the great Spätlesen and Auslesen of the special varietals Zierfandler and Rotgipfler from the Gumpoldskirchen area.

CAT 9: Noble sweet wines

These include Beerenauslesen and Trockenbeerenauslesen, Strohwein and Schilfwein, Eiswein with expressive, buttery smoothness, and the nobly refined Ruster Ausbruch. Characteristic of these sweet wine rarities are natural residual sweetness and highly-concentrated acidity, usually in combination with the incomparable noble rot flavours. In this group, Austria is truly world class. However, the category does have slight complications, such as the lack of a cohesive identity of origin, especially in comparison to Tokaji and Sauternes.
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## VINEXPO BORDEAUX RIESLING MASTERCLASS

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Grape variety: Riesling
Vintage: 2013
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# diagn 10  Wine: Rudi Pichler
Origin: Wachau
Style / Vineyard / Brand: Smaragd Ried Weissenkirchner Achleithen
Grape variety: Riesling
Vintage: 2013
AL: 13.0  RS: 4.4  AC: 8.4

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Origin: Kamptal DAC
Style / Vineyard / Brand: Reserve Ried Seeberg
Grape variety: Riesling
Vintage: 2013
AL: 13.0  RS: 2.5  AC: 7.5

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Origin: Wachau
Style / Vineyard / Brand: Smaragd Ried Setzberg
Grape variety: Riesling
Vintage: 2013
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# AUSTRIAN WINE PRODUCERS AND THEIR IMPORTERS

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<th>Importer</th>
<th>Address</th>
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<td>T: +43 (2734) 21720; F: +43 (2734) 3748; W: <a href="http://www.bruendlmayer.at">www.bruendlmayer.at</a>; E: <a href="mailto:weingut@bruendlmayer.at">weingut@bruendlmayer.at</a></td>
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### Importer

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### AUSTRIAN WINE PRODUCERS AND THEIR IMPORTERS

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<tr>
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