

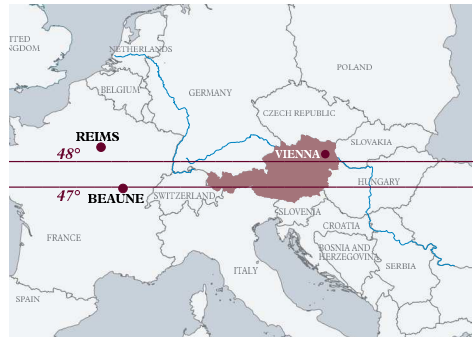
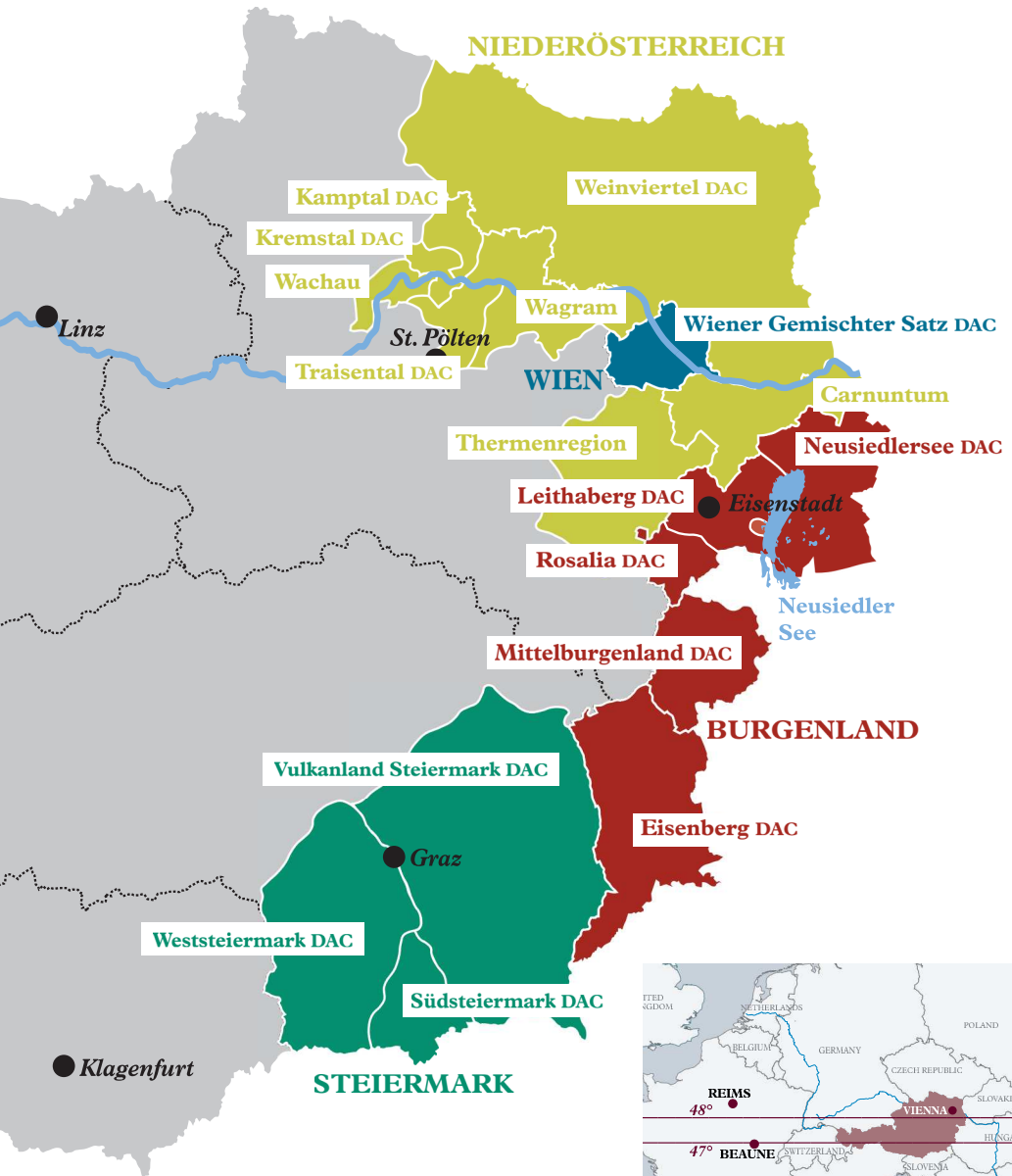
THE ART OF WINE. DOWN TO EARTH.



**ASI Contest of the
Best Sommelier of the World
Trade Masterclass & Lunch**
Antwerp
15th March 2019

AUSTRIAN WINE 
The Art of Wine. Down to Earth.

WINE GROWING REGIONS AUSTRIA



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 | Shortcuts of grape varieties for Cuvée/Gemischter Satz

Abbreviations for grape varieties

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

Further abbreviations

AL	= Alcohol
RS	= Residual sugar
AC	= Acidity
TYP	= Wine types - explanation see page 9
TBA	= Trockenbeerenauslese
Ried	= Legally defined single vineyard site

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").

Logos



Sustainable Austria
= Certification system for sustainably produced wine in Austria



EU Bio
= European certification for organic products

Typ 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.

Typ 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.

Typ 3: White wine - classic and 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 Junker or Junger Wiener are the first to appear on the calendar in the classic & refreshing category, and can be tasted soon after the harvest.

Typ 4: White wine - powerful and 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.

Typ 5: Rosé - racy & fruit-toned

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.

Typ 6: Red wine - classic and fruity

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.

Typ 7: Red wine - intense and opulent

These are grand 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-class red wines can also be found coming from Carnuntum, the Thermenregion or even Vienna. It is enormously satisfying to note that our typical Austrian grape varieties such as Blaufränkisch, Sankt Laurent & Zweigelt might even do just a bit better here than classics like Pinot Noir and the international varieties Cabernet & Co.

Typ 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.

Typ 9: White wines - off-dry and 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.

Typ 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 the more pure Eiswein – also belong to this category.

ASI Platinum Sponsor Trade Masterclass

Masterclass

1 2013 Fred Loimer Blanc de Blancs Brut Sekt Grosse Reserve Typ: 2
Niederösterreich g.U. Langenlois
AL 12% | CH

2 2015 Südsteiermark Reserve Typ: 4
Sauvignon Blanc Ried Pössnitzberg "Kapelle GSTK"
AL 13,5% | RS 0,6 g/l | AC 5,3 g/l
Sabathi Erwin

3 2016 Carnuntum Reserve Typ: 7
Zweigelt Ried Haidacker
AL 14% | RS 1 g/l | AC 5,5 g/l
Netzl Franz & Christine

ASI Platinum Sponsor Trade Walking Lunch

Lunch

-
- | | | |
|---|---|---------|
| 1 | 2017 Weinviertel DAC Reserve
Grüner Veltliner "Hommage"
AL 14,5% RS 7,2 g/l AC 6,1 g/l
Pfaffl R&A | Typ: 4 |
| 2 | 2016 Thermenregion
Rotgipfler Ried Kreuzweingarten
AL 13,5% RS 3,7 g/l AC 6,3 g/l
Hartl Heinrich III | Typ: 4 |
| 3 | 2015 Burgenland Reserve
Blaufränkisch Ried Hussi
AL 13,5% RS 1 g/l AC 5,7 g/l
Wellanschitz | Typ: 7 |
| 4 | 2016 Burgenland Ruster Ausbruch
Cuvée
AL 9% RS 256 g/l AC 6,6 g/l PB, BM
Feiler-Artinger | Typ: 10 |

F



Feiler-Artinger - Burgenland | Rust

Hauptstrasse 3, 7071 Rust

T: +43 2685 237, E: office@feiler-artinger.at, W: www.feiler-artinger.at

Verivino Pure Quality

Nieuwkerken

E: laurekempeneers@hotmail.com, W: www.verivino.be

H

Hartl Heinrich III - Niederösterreich | Thermenregion

Trumauerstrasse 24, 2522 Oberwaltersdorf

T: +43 2253 6289, E: office@weingut-hartl.at, W: www.weingut-hartl.at

Wijnkennis Bvba

Lille

E: info@wijnkennis.be, W: www.wijnkennis.be

L



Loimer Fred - Niederösterreich | Kamptal

Haindorfer Vögerlweg 23, 3550 Langenlois

T: +43 2734 2239, E: weingut@loimer.at, W: www.loimer.at

Leirovins

Wetteren

E: info@leirovins.be, W: www.leirovins.be

N

Netzl Franz & Christine - Niederösterreich | Carnuntum

Rosenbergstrasse 17, 2464 Göttlesbrunn-Arbesthal

T: +43 2162 8236, E: weingut@netzl.com, W: www.netzl.com

Het Wijnhuis Antwerpen

Antwerpen

E: smaakshop@hetwijnhuis.be, W: www.hetwijnhuis.be

P



Pfaffl R&A - Niederösterreich | Weinviertel

Schulgasse 21 , 2100 Stetten

T: +43 2262 673423, E: wein@pfaffl.at, W: www.pfaffl.at

A.F. Mampaey & Co

Groot Bijgaarden

E: info@mampaey-wines.be, W: www.mampaey-wines.be

S

Sabathi Erwin - Steiermark | Südsteiermark

Pössnitz 48, 8463 Leutschach a. d. Weinstraße

T: +43 3454 265, E: weingut@sabathi.com, W: www.sabathi.com

Why not Wein

Brüssel

E: rene.clausen@whynotwein.eu, W: www.whynotwein.eu

W

Wellanschitz - Burgenland | Mittelburgenland

Lange Zeile 28, 7311 Neckenmarkt

T: +43 2610 42302, E: info@wellanschitz.at, W: www.wellanschitz.at

De Wijnkamer G.C.V.

Dendermonde

E: info@dewijnkamer.be, W: www.dewijnkamer.be



#austrianwine

AUSTRIAN WINE MARKETING BOARD
Prinz-Eugen-Straße 34, 1040 Vienna, Austria
Tel.: +43/1/503 92 67, info@austrianwine.com
www.austrianwine.com, shop.austrianwine.com

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