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**2022**

*your Passport to*



**kwselection.com**

"Fine Wines from Austria"  
KWselection, LC

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SIEMANN WINES





[www.kwselection.com/wittauer.pdf](http://www.kwselection.com/wittauer.pdf)

## Your Passport to AUSTRIAN WINE

Austrian wine is immensely popular and a perennial favorite of sommeliers and chefs throughout the world. Discover their wide diversity of styles, aromas, and terroirs.

[www.kwselection.com](http://www.kwselection.com)



When buying Austrian wine in the U.S., we find an ally in Klaus Wittauer

"Reconsider Austrian Wine. It's not at all sweet. It's not all whites either and there's more than grüner veltliner." Meet the sommelier, who distributes selected wines...

[AUSTRIA.ORG](http://AUSTRIA.ORG)

The man behind the label [KWSELECTION](http://KWSELECTION) is Klaus Wittauer, who founded the company in 2002. His "Fine Wines from Austria" are distributed mainly on the East Coast (from North Carolina to Maine). The sommelier arrives for our conversation at the embassy in a black S.U.V. bearing a Virginia license plate stating "Wine - Art" and an "I Like Austria. At The Heart Of Europe" bumper sticker

Austrian wine is best described with words like

**"unique" and "exceptional"**

**Wines with true character and personality**

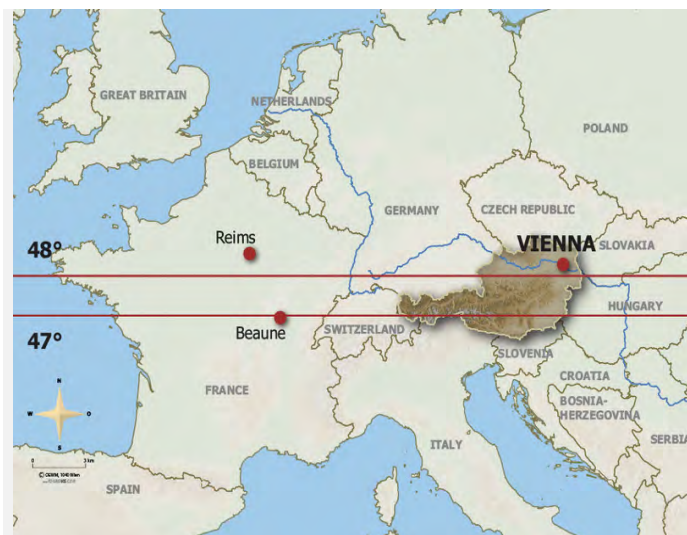
Behind these outstanding wines, of course, are Austria's talented and passionate winemakers. In recent years these enterprising wine entrepreneurs have cleverly combined traditional wine making techniques with modern vinification methods.

**"Absolute quality" is their motto, and absolute success has been the result**

Another distinctive feature of Austrian wines is their diversity: white wines ranging from light crisp to full-bodied age-worthy; outstanding red wines and sweet wines that reveal finesse as well as inner tension.

What they all have in common is that they undisputedly rank amongst the best in the world. And what experts all across the globe appreciate most about Austrian wines is that they can be so

**Deliciously paired with a wide variety of foods**





Carnuntum [www.netzl.com](http://www.netzl.com)



**Vineyard:** 28 hectares (69 acres)

**Wine Region Carnuntum:** Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidendor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.

**Carnuntum Climate:** Characterized by warm and dry late summer and fall season, but cold nights. Especially the regular lively winds are typical in the Carnuntum region between lake Neusiedl and river Danube

**Pannonian Lowland & lake Neusiedl:** In the Southeast brings constantly warm late summers. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. Therefore we can harvest perfectly ripe grapes with intense fruit and silky aromas.

**River Danube:** In the North brings cool winds specially during the nights and therefore spice and freshness to our wines.

**Soil:** Reaches from very nutritious loess to poor and dry gravel – these differences are taken into consideration during the planting. Accordingly our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils.

**Organic Cultivation:** Our philosophy is to work in unison with nature and the weather; we are obliged to preserve the health and the reserves of our soil for the future generations. Therefore, we started to change to organic cultivation in the vineyards 6 years ago. It was a soft change and with vintage 2018 we started the certification process to get a certified organic winery.



"Fine Wines from Austria" | [www.kwselection.com](http://www.kwselection.com) | [kwittauer@gmail.com](mailto:kwittauer@gmail.com)

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The Art of Wine. Down to Earth.





### Netzl Grüner Veltliner Carnuntum 2020

Classic aromas of Grüner with no shortage of fruits such as green apples. On the palate white pepper, fresh and balanced. Serve with Austrian cuisine such as Wiener Schnitzel or any fried goods, pickled knuckle of pork, cold buffets, fish and salads

Alc. 12.5% acidity 5.9g/l residual sugar 1g/l



### Netzl Chardonnay Carnuntum 2020

A blend of two vineyards, which benefit from the cool winds off the Danube especially during the hot summer nights, that gives this Chardonnay its perfect harmony. Beautiful tropical fruit aromas are balanced by great acidity built on good minerality. Juicy fruit and some spice on the nose, yellow apples and melons and some hay along with good acidity give this wine the fresh animating finish.

Unoaked - aromas of pineapple, lots of yellow apple, gardenia blossoms and a bit of toasted pie dough.

A creamy palate followed up by a zingy acidity that finishes clean with a touch of apple skin

bitterness. Sipping this, you see a tremendous versatility in how you'd use this wine - it's clean and zippy enough to have as an aperitif but has enough body and complexity to pair with anything you'd normally pair a

Chardonnay with.

Alc. 13.5% acidity 5.7 g/l residual sugar 2.1 g/l



### Netzl Carnuntum Cuvee classic 2018/19 40% Zweigelt 40% Blaufränkisch 20% Merlot

This beautiful Carnuntum Cuvee is aged for a few months in large oak barrels. The wine has a ruby-garnet color, red berries in the nose and nice herbal nuances. On the palate, it is very smooth showing nice ripe tannins. Serve with pork, chicken and also some Italian foods like pasta Bolognese.

Alc. 13.5% acidity 5.2g/l residual sugar 1.2 g/l

#### 2018 **WINEENTHUSIAST** 91 POINTS **Netzl 2017 Carnuntum Cuvée Classic Red (Carnuntum)**

"Fresh, almost crunchy red cherry has a totally honest fresh-faced appeal. This puts fruit first, captured at the perfect intersection of ripeness and freshness. This is enlivening, vigorous and huge fun with a lip-smacking finish." ANNE KREBIEHL MW **\$22**



### Netzl Rubin Carnuntum Zweigelt 2018/19

100% Zweigelt is aged in small used French oak barrels which gets to be called "Rubin Carnuntum", a regional trademark. It has a dark ruby garnet color with ripe cherry fruit in the nose. Great fruit on the palate, very balance and ripe tannins on the long pleasant finish. This is a Zweigelt with charm and elegance. Serve with dark meats like lamb, beef or Game. Also can be served with Chicken in a red wine sauce or with wild Mushrooms.

Alc. 13.5% acidity 5.3g/l residual sugar 1.1g/l



**91 POINTS**

#### **Netzl 2017 Rubin Zweigelt (Carnuntum)**

"Mellow vanilla on the nose suggests a smooth body. The palate obliges with lots of black-cherry fruit edged with tar and mocha. This is dense, bright and full of fruit but comes with a lovely fresh, dry finish." ANNE KREBIEHL MW **\$30**



### Netzl "Edles Tal" Göttlesbrunn Carnuntum 2018 65% Zweigelt, 25% Merlot and 10% Syrah

Named after the vineyard "Edles Tal", which means "noble valley". A Zweigelt blend with new world influences, dark ruby garnet, fine nuances of spice, delicious fruit and well balanced. Pair with dark meat, lamb, beef or game. Also goes well with a selection of different kinds of cheeses.

Alc. 14% – acidity 5.1g/l – residual sugar 1g/l



**93 POINTS**

#### **Netzl 2017 Edles Tal (Carnuntum)**

"A lifted, ethereal nose combines plum, floral overtones and graphite. The palate confirms these aromatic notions and portrays them in a concentrated, tight fashion, held in a taut, firm structure. This is full bodied but fresh, bold but toned, outlined by wonderful acidity. It still needs to relax a bit, so drink from 2025–2035. KWSelection.com." —

ANNE KREBIEHL MW **\$39**



### Netzl "Anna-Christina" Ried Bärnreiser 1ÖTW Carnuntum 2018

65% Zweigelt 25% Merlot 10% Cabernet Sauvignon The combination of the best Zweigelt fruit in Austria with the meaty fruit of Cabernet Sauvignon and the viscosity of the velvet Carnuntum Merlot has a dark ruby garnet color. It shows juicy berries on the palate, great complexity and a smooth finish with super ripe tannins. Great now, but with very good aging potential.

Alc. 14% – acidity 5.1 g/l residual sugar 1.4 g/l



**95 POINTS**

#### **Netzl 2017 Ried Bärnreiser Anna-Christina (Carnuntum)** ANNE KREBIEHL MW

KWSelection.com. Cellar Selection. **\$69**

**Falstaff – Austria 97pts.** Deep dark ruby with purple reflections, brightening at the rim. An inviting bouquet of dark chocolate, black forest-fruit confit, a hint of plums, and herbal spices. Complex, taut, and elegant, with a well-integrated acid structure, fine fruit expression, and caramel on the long finish. A versatile food wine with certain aging potential.

## AUSTRIAN WINE



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**Grüner Veltliner likes loess** The wine-growing area, Donauland (Danube) was renamed in 2007 to "**Wagram**". In this area, 6000 acres of vineyards spread over two very different areas: North of the Danube stretches east, then to the **Kamptal** the actual **Wagram**, a powerful ground level, about 30 km to the east. South of the Danube, are the small wine villages of the Tulln field, but also the historic wine town of Klosterneuburg on the outskirts of Vienna.

## Josef Bauer

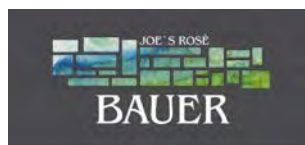
The whole Bauer family is involved in the operation of the Josef Bauer winery, slightly northeast of Vienna, Austria.

Joe, the winemaker, is one of the most talented and accomplished enologists in Austria, making great wines. [www.josefbauer.at](http://www.josefbauer.at)



### Joe's Rose 2020 Feuersbrunn / Wagram/Austria

50% Zweigelt / 25% Grenache / 25% Cabernet Sauvignon  
Fresh meadow flowers and an aromatic dry crisp finish.  
The absolute summer wine.



### Grüner Veltliner Wagram 2020 Feuersbrunn / Wagram/Austria

From a wonderful family-owned vineyard in Austria, this is a classic, clean, crisp, dry Grüner Veltliner. Perfect aperitif and summer sipping wine. Some citrus with the typical white pepper finish of an Austrian Grüner Veltliner.

2019 **WINEENTHUSIAST** 88 Points \$12 "Notions of pear drop, freshly cut green pear peel and creaminess create a lovely, fresh, appetizing nose. The palate then majors on that creamy but fresh mouthfeel, rounding out the pear flavors with slender smoothness. The finish is dry and bright."  
ANNE KREBIEHL MW **Best Buy**



### Grüner Veltliner Katharina 2020 Feuersbrunn / Wagram/Austria

The character of this Grüner Veltliner is influenced mainly by the loess soil. It is a blend of wines from different stages of the harvest, producing a wine with a lot of freshness, typical characteristics of this variety and a powerful finish. A Veltliner with aromas of tropical fruits and citrus tones.

2019 **WINEENTHUSIAST** 92 Points \$22 "Freshly cut pear peel flashes between richer notions of yeasty generosity on the nose. The palate comes with a little spritz that serves to highlight the beautiful, rich, yeasty nature and the salty nuances that are revealed in the texture. Smooth and dry is the verdict."  
ANNE KREBIEHL MW



### Riesling Feuersbrunn 2020 Feuersbrunn / Wagram/Austria

This is a wonderful dry Riesling from a family-owned estate's terraced vineyards over Feuersbrunn, Austria. Very ripe with lots of stone fruit aromas, full-bodied with a great balance of fruit and acidity.

Great with white meat and fish dishes, light pastas, appetizers

2019 **WINEENTHUSIAST** 92 Points \$19 "Peachy roundness and lemon freshness combine on the nose. The palate also juggles these aromas with aplomb, resulting in a joyous, light, dry and wonderfully pure-fruited Riesling. Refreshment is guaranteed." ANNE KREBIEHL MW





# ANTON BAUER



**Vineyard:** 30 hectares (75 acres)

**“Falstaff – “Winemaker of the year 2017”**

**Wine Region Wagram:** The Wagram, a 25-mile long and 100 foot high ridge between the towns of Krems and Tulln, consists of thousands of years old gravel sediments from the ancient Danube River.

**Soil and Climate:** Clay and loess soils predominate with occasional granite formations. These very thick layers of soil allow the vines to develop deep roots, penetrate the ground intensely and, thus are protected against dryness and given accessibility to minerals and sediments. The west-east expansion of the Wagram results in the southern orientation of the vineyards, allowing the vines to stretch out towards the sun. The west-east expansion running parallel with the Danube has further advantages. From the east, the mild Pannonian climate follows the Danube upstream, while from the west and northwest cool air from the Waldviertel flows into the Danube Valley. It is exactly this interplay between warm and cool that makes the wines rich in finesse, multi-layered and ensures an interesting combination of fruit and acidity.

**Production:** The physiologically ripe grapes are harvested by hand and handled as gentle as possible. When grapes come in from the vineyards they are hand-selected on a sorter belt. A long period of extensive contact with the yeast makes the wines harmonious, ensuring that there is a quality balance between acidity and alcohol. As the wines are bottled relatively late they can mature slowly.

This is Anton Bauer’s philosophy: Things need time to develop, and wine needs time as well.



# ANTON BAUER



## Anton Bauer Grüner Veltliner Ried Gmirk 2020 (Alc.12.5%, RS 1.5 g/l, AC 5 g/l)

This is what a good GV should taste like. Aromatic on the nose, a beautiful play of perfume, tropical fruit and acidity. All the aromas follow through on the palate and then the wine has a dry clean finish with a touch of the white pepper. There is no other single vineyard Grüner on the market that can beat this taste and price – best value!!! This is a great wine for vegetarian dishes and with any seafood.

**2019 WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**91pts.** “The nose is subtle but intriguing in hints of ripe pear flesh, yeast and nuttiness.

The rounded palate sweeps these notions up in its rich, smooth texture but guides them with an unflinching edge of zestiness. A lovely combination of emollient generosity and freshness with a dry, salty finish.”

ANNE KREBIEHL MW \$18



## Anton Bauer Ried Rosenberg Grüner Veltliner 2020 (Alc.13%, RS 2.1 g/l, AC 5.1 g/l)

Rosenberg is one of the best-known Grüner Veltliner vineyards in Austria. Very aromatic, full of round fruit and balanced with crisp acidity. The distinct soil lends a pleasant mineral and white pepper note typical of this varietal. Pairs well with a wide range of foods, including Asian cuisine and fish with fresh herbs.

Excellent value and quality!



## Anton Bauer Grande Reserve Grüner Veltliner 2018 (Alc.13.5%, RS 4.1 g/l, AC 5.3 g/l)

Intense gold, shining and brilliant. On the nose there are roasted, spicy and honey notes with aromas of dried fruit. On the palate there is an intense interplay between dried and tropical fruit. It has a great balance between extract fruit and acidity. Round and full of power from very ripe fruit, November harvest!

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**95pts.** “Cream, white pepper and subtle pear make for an attractive trio on the nose. The palate is concentrated and has a pithy phenolic backbone but also shimmering notions of white pepper. This is rich but fresh, rounded but toned, bold but elegant. Lovely now, it is certain to evolve well. The finish is long and lasting.”

ANNE KREBIEHL MW \$55



## Anton Bauer Riesling Feuersbrunn 2019 (Alc.13%, RS 4.9 g/l, AC 6 g/l)

Light, soft yellow in color. On the nose it exhibits white peaches with a hint of exotic spices and a mineralic undertone. A wonderfully transparent play of fruit on the palate ending in a long dry finish. An all-purpose food wine especially good with spicy cuisine.



## Anton Bauer Zweigelt 2018 (Alc.13.5%, RS 1 g/l, AC 5 g/l)

This is a traditional Austrian grape variety. A very elegant wine, harmonious, filled with ripe black cherry and subtle mocha notes. The palate features ripe deep fruit with a gentle smooth medium-bodied mouth feel. The finish is long and has slightly spicy peppery nuances. Austrian reds feature amazingly pure fruit flavors— have this Zweigelt with your next barbeque or at your next party!



## Anton Bauer Wagram Pinot Noir 2019 (Alc. 14%, RS 1.2 g/l, AC 4.9 g/l)

This Pinot Noir shows a precise balance between the fruit and acidity that makes it fresh and lively. It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets. On the palate the wine is well balanced, elegant and it has a long finish tasting of red berries. An all-purpose red, easy to drink and it pairs with many different dishes from fish and vegetables to lighter meat dishes and spicy food.

**2018 WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**91pts.** “Superripe notions of black cherry are luscious on the nose. On the palate, these notions of ripeness are immediately countered by freshness and a fine-boned, ripe but still delicate body. It is the acidity that lets that cherry fruit shine.” ANNE KREBIEHL MW \$25

# ANTON BAUER



## Anton Bauer Reserve Pinot Noir 2017 (Alc.14%, RS 1 g/l, AC 5.1 g/l)

A great Pinot Noir with intense notes of herbs and puréed dark berries on the nose. The wine has a typical Burgundy structure with lively soft tannins, a juicy ripeness and an elegant, long finish. This wine will age very well – great to drink now, but with a long future ahead.

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**94pts.** For the 2016 “Pure, tart red currant on the nose is softened by gentle almond and vanilla notes. On the translucent palate, those same poles manage to unite: the tart, crisp freshness of the fruit and the rounded, fluid softness of the vanilla with a pleasant whiff of smoke. The body remains light, the tannins are silky, and pepper shimmers around the edges. This is harmonious, elegant and poised.”

ANNE KREBIEHL MW \$59



## Anton Bauer Blaufränkisch 2017 “artist” Reserve (Alc.14%, RS 1 g/l, AC 5 g/l)

sold out (new VT fall 2022)

Dark ruby with nearly opaque core, violet highlights and a thin, transparent rim. Dark berry fruit, black berry jam and dark minerals. A juicy, sweetly extracted core is elegantly wrapped in a harmonious veil of fine- grained tannin. The long finish has textures of dark fruit and notes of gianduja. (Chocolate) Potential for further development and ageing



**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

## 97pts. Anton Bauer 2017 Reserve Artist Blaufränkisch (Wagram)

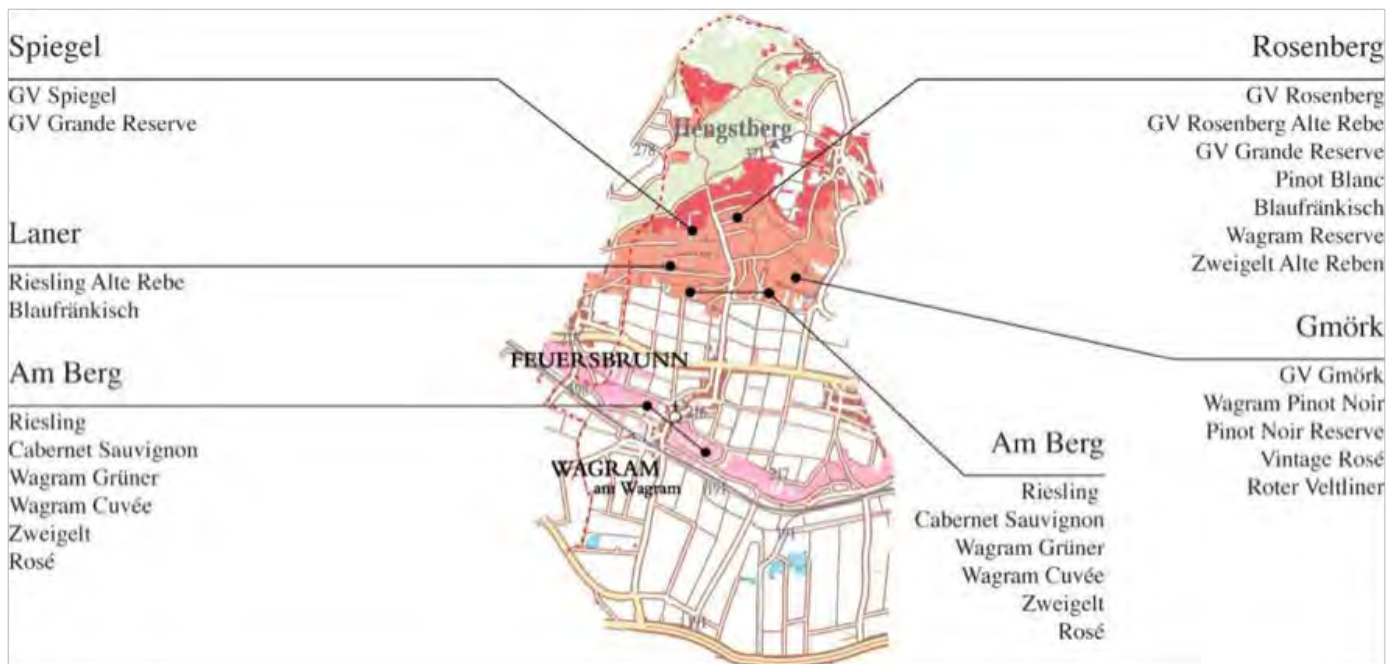
Subtle notes of ripe blueberry need to be shaken awake on the shy nose. Swirling also brings out a note of cinnamon. The dense palate surprises with its inherent, almost cooling freshness and its superfine tannins. This is elegant and poised despite its undoubted power, a wonderfully light touch has revealed the inherent grace of this wine.

Drink by 2040. KWSelection. com.

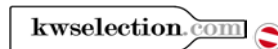
ANNE KREBIEHL MW \$39

<http://www.kwselection.com/wineries/antonbauer.pdf>

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**Vineyards:** 90+ hectares (222+ acres)

[www.kwselection.com/wineries/leohillinger.pdf](http://www.kwselection.com/wineries/leohillinger.pdf)

**Varieties:** Grüner Veltliner, Welschriesling, Chardonnay, Pinot Gris, Sauvignon Blanc, Gelber Muskateller, Zweigelt, Blaufränkisch, St. Laurent, Merlot, Syrah, Cabernet Sauvignon and Pinot Noir

**Wine Region Burgenland:** It is a unique wine-producing region in an Austrian context as the most recognizable wines produced here are based on white and red varieties almost at same level. On top, sweet wines are produced based on the naturally occurring Botrytis Cinerea. This region produces by far the biggest amount of red wine in Austria. This is the reason why it is also unofficially called the red wine quarter of the country. The winery Hillinger is in the north of Burgenland, between the Leithaberg and the lake Neusiedl. This subregion is known for its unique whites and sweets. This can be attributed to the plentiful sunshine and the cooler nights the region experiences which averages of more than 2000 hours per year

**Soil and Climate:** The primary rock is slate and lime. The perfect vineyards for our Pinot's are limestone and brown soil and for Blaufränkisch on lime. Hot, dry summers and cold winters express fruitiness and retain acidity in the wines combined with the temperature-regulating influence of the lake Neusiedl, guarantees long vegetation periods for full ripeness of grapes. High humidity and autumn fog and drying sun during the day helps to develop botrytis cinerea, which forms the basis for our top quality sweet wines, such as TBA Small Hill Sweet and TBA Hill 3. The success story of the Leo Hillinger wine-growing estate...With a 90+-hectare area under cultivation in Austria, the Hillinger wine-growing estate is one of the largest high-quality wine producers in Austria. Since Leo Hillinger took over his father's small wine business in 1990, he has created a model Austrian business by instigating intelligent structural reforms and ownership of good locations around Jois, Oggau and Rust. His "passionate" commitment has now paid off in more ways than one.

**THE PHILOSOPHY OF LEO HILLINGER** If the grape material is top quality, less has to be done in the cellar. After many years of experience and numerous experiments I know: The fruit must be perfect and should reach the bottle not having been tampered with."

With innovative products such as the Secco sparkling wine and the Small Hill range (red, white, rosé, sweet), Hillinger has also succeeded in appealing to new, young consumer groups in particular.

## WINES & PRODUCTION

The top quality of the wines is guaranteed by the synthesis of ORGANIC vineyard work with state-of-the-art cellar technology. Hillinger has relied on organic wine cultivation since 2010. The high density of the wines is created by consistent work in the vineyard. An average of 4,000 – 5,000 kilograms of grapes are harvested per hectare, which equals approximately 1.5 to 2 kilograms of grapes per vine. Vineyard areas in different locations and with different soils - from black soil to brown soil to clay and slate - allow multi-layered wines to be created.

The wine-growing estate of Hillinger covers 30+ hectares in Rust, 30 hectares in Oggau and 30+ hectares in Jois.



### **Leo Hillinger Secco Sparkling Pinot Noir "pink ribbon"**

It has delicate aromas of fresh strawberries and red berries, which follow through on the palate. The flavors are beautifully balanced with a vibrant and refreshingly **dry** finish. Wonderful as an aperitif to begin a great dinner and evening, pairs very well with Sushi, or serve after dinner with fresh strawberries. Secco also makes a perfect toast!!

Alc. 12% acidity 6.7 g/l residual sugar 18 g/l

ALSO AVAILABLE IN 187ml bottles



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Already during his childhood he showed deep interest in viticulture and vinification. During his professional wine education and several practical abroad he expended his knowledge and learned the secrets about making great wine showing the sense of place.

At an age of 19, Leo Hillinger went to California and learned the basics about organic treatment in the vineyards and cellar. This builds the fundament for today's success being **100% organic** on more than 90 ha of vineyards.



## Minerality in white and red



### Leo Hillinger Pinot Blanc Leithaberg 2017 (organic)

Produced from 40-year old vines and this wine reflects all that! Straw yellow in color, it shows the mineral content and salinity of the lime and slate soil. Aromas of peach, nuts and smoke. Juicy with a good complexity and firm texture, white fruit nuances, and fresh, while maintaining its structure. A wine that grabs your attention through its elegant yet distinctive minerality and pleasantly long palate. Great aging potential. 100% destemmed, 6 hours skin contact, spontaneous fermentation in big wooden barrels at 15°C, 4 months on gross lees, 6 months on fine lees, bottling after 2 weeks

Alc. 12.5% acidity 5 g/l RS 1 g/l

**WINEENTHUSIAST** 93 pts. "Most subtle hazelnut notes envelop smoke and creaminess on the nose. The balanced palate is rounder than expected with a mellow stone fruit juiciness that sits well with the subtle smokiness that speaks of well-handled oak. A lovely texture completes this subtle, rounded and mellow yet fresh wine."

ANNE KREBIEHL MW abv: 12.5% \$39



### Leo Hillinger Blaufränkisch Leithaberg DAC 2017 (organic)

A medium ruby color with a short purple rim. The nose shows of ripe fruit of blackberry and ripe strawberries. Underlined by spicy aromas of white pepper and Mediterranean herbs, moss and cloves. A taut structure supported by a bit of roasted aromas leads to a long balanced and animating finish. This wine shows the sense of place from the Leithaberg. 100% destemmed, spontaneous fermentation in open wooden casks lasting 3 weeks including maceration, MLF in stainless steel, 24 months in 50:50 new and seasoned barriques

Alc. 12.5 % acidity 5.7 g/l residual sugar 2.3 g/l

**WINEENTHUSIAST** 94 pts. "The exquisite freshness of tart, red cherry mingles with the perfume of cinnamon-sprinkled blueberries. The palate then presents wonderfully ripe but tart fruits of the forest, again with that lovely cinnamon inflection. The body is sinuous, slender but firm. The finish is gloriously spicy. A very elegant wine" ANNE KREBIEHL MW \$39

### Leo Hillinger Pinot Noir "terroir" 2015

The Pinot Noir Terroir is characterized by a multi-layered, elegant and sophisticated combination of fruit and noblesse, which reflects the origin of the Leithaberg. Medium garnet red, which turns into soft brick tones, releases a fruity, intense scent of strawberries and raspberries and moist stone, which already testifies to the complexity of this wine. The roasted aroma that already penetrates the nose can also be found on the palate, on which the wine continues its fine interplay of strawberry, raspberry and red currants. Fleishy tones mix into this fruitiness, reminiscent of delicately cured Prosciutto.

*The Pinot Noir Terroir grows in the Joiser Ried Altenberg - one of the best locations in the region. A two-meter thick, sandy loess layer covers an equally thick layer of gravel with a high proportion of clay. Finally, below is the "Leithakalk" (Lime), through which the vines take their roots in order to get to the water below. Once again, the Leitha Mountains prove themselves in this wine as an exceptional basis for Burgundy. Organic cultivation of mash fermented in steel tanks, 5 to 6 weeks on the mash 1/3 new wood, 2/3 large wood for 18 months*

Alc. 13 % acidity 5.4 g/l residual sugar 2.3 g/l





**Leo Hillinger Pinot Gris 2019** (organic)

Medium straw-yellow color with pink hue. Aromas of ripe fruit such as quince and mango with hints of walnut. On the palate, the Pinot Gris is smooth and full-bodied with a nice middle palate, rounded off with a fine spicy and long finish. Vinificatio: 4 hours skin contact, temperature-controlled fermentation with selected yeasts for 2 – 3 weeks at 15°C – 17°C, 100% stainless steel, 4 weeks on fine lees, bottling after 2-week

Anjou pear, mandarin orange, white button mushroom, lots of stony minerality, and a lot of lemon zest combine for a really, complex, interesting nose. Taking a sip, it is richer and rounder than it smells, with lots of the savory and mineral notes coming through, and lots of pear. This is very much a food wine with all this body and flavor. Big and yummy....

Alc. 13.5% acidity 4.6 g/l residual sugar 4.1 g/l



**Leo Hillinger Blaufränkisch 2019** (organic)

Intensive ruby-red color with purple rim, in the nose typical spice, bilberry, blackberry and cinnamon. This impression is prolonged on the palate, supported by a firm body and grippy tannins. The long finish is ending with spice. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks, 1/3 aged in seasoned barriques for 12 months, rest stainless steel.

Alc. 13.5% acidity 5.3 g/l residual sugar 4.8 g/l



**Leo Hillinger Zweigelt 2019** (organic)

Textbook Zweigelt, ruby-red color with a violet rim and a dark core. Aromas of cherries and sour cherries, underpinned with delicate chocolate, creamy and smooth on the palate. Very fruity, sumptuous flavor and persistent, soft finish. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks in mixture of 3.000-liter oak vat, second fill barrique and stainless steel for 15 months.

Alc. 13% acidity 5 g/l residual sugar 6.1 g/l



**Leo Hillinger Pinot Noir Eveline 2017** (organic)

Medium garnet color with a fruity nose of strawberries underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure and gamey texture complements the palate for real pleasure. A long finish with a nice play of all components leaving the wish to have a second sip immediately. This wine is ideally suited to complement lots of different food. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks; 50% stainless steel, 25% second fill barrique barrels and 25% 3.000 liter oak vat, for 9 months

Alc. 12.5% acidity 4.4 g/l residual sugar 5.3 g/l



**Leo Hillinger Small Hill Red 2019** 50% Merlot, 25% Pinot Noir, 25% St. Laurent

Intensive ruby-red color with purple rim, in the nose hints of dark berries and chocolate. On the palate a full bodied, balanced and harmonic impression with lots of dark berry fruit ending in a smooth and moderate finish. This wine is ideally suited to complement dishes. 100% destemmed, each variety fermented in stainless steel separately, 10% matured in seasoned barriques

Alc. 13% acidity 4.5 g/l residual sugar 4.7 g/l



**Leo Hillinger HILLSide 2017** (organic) 60% Syrah, 10% Merlot, 30% Zweigelt

A dark ruby color with purple rim, the nose showing a combination of fruit and spice of blackberries, raspberries and cherries underlined by black pepper. Topped up with velvet flavor of cloves. On the palate the above flavors are supported by delicate roasted flavors with perfect harmonic acidity. The discreet wooden flavors support the perfect tannin structure lasting in a long finish. Selection of best vineyard sites. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks at 25°C, 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age

Alc. 13% acidity 5.9 g/l residual sugar 4.8 g/l



**Leo Hillinger Hill 1 2015** (organic) 50% Merlot, 25% Blaufränkisch, 25% Zweigelt

A deep garnet color with slight orange rim, the nose showing of high complexity of dark fruits like black currant, cherries and bilberry together with balsamic notes and black tea. A earthy touch complements the palate together with the pointed and ripe tannins and the lively acidity. The finish is very long and perfectly balanced. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age.

Alc. 14% acidity 5.3 g/l residual sugar 1.1 g/l





[www.tegernseerhof.at](http://www.tegernseerhof.at)



**Vineyards:** 23 hectares (57 acres)

**Wine Region Wachau:** A World Heritage site and a landscape that exudes a sense of well-being: This is the Wachau, Austria's most prestigious wine-growing area that certainly boasts an exciting history. Here, the 1,400 hectares of vineyards - some of which are on steep terraces - feature mainly Grüner Veltliner and Riesling. The wine categories of Steinfeder, Federspiel and Smaragd are used respectively for light, medium and full-bodied wines with natural alcohol.

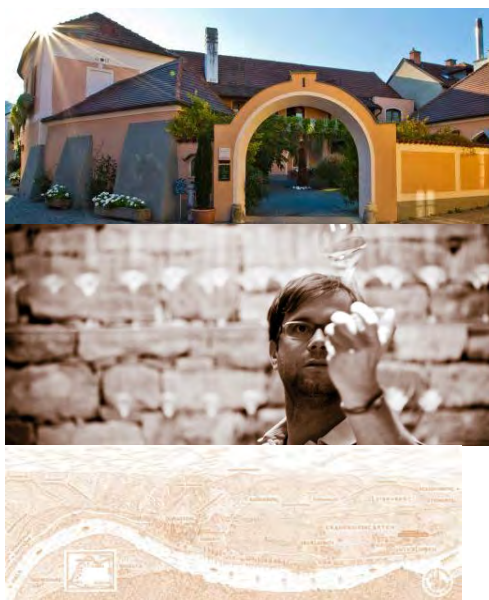
**Dürnstein:** Situated in the heart of the magnificent Wachau Valley, the charming town of Dürnstein offers the unique combination of breathtaking scenery, traditional architecture, and places of historic interest. The precious village Loiben is world-famous for its wines and wineries.

**Soil and Climate:** In the post-glacial period, silt sediments were deposited on the mountains, something that, in turn, resulted in the loess soils as well as steep slopes of "Gföhler" gneiss found today. These geological conditions, along with the man-made stone terraces that help facilitate cultivation - despite the steepness of the terrain - are typical of the Wachau landscape. Climatically, two strong, complementary influences converge here: the Western Atlantic and the Eastern Pannonian conditions.

**Production:** Profound and solid handcraft is the essential background, which results in our wines with distinctive personality. "The highest level of excellence must be the minimum we should expect from these wines." *Martin Mittelbach*

#### Wine Advocate Dec 2021:

**96pts Ried Hoehereck Grüner 2019** / 96pts Ried Kellerberg Riesling 2019 / 95pts Ried Steinertal Riesling 2019  
95pts Zwerithaler 2019 / 95pts Ried Schutt Grüner Veltliner 2019 / 94pts Ried Loibenberg Riesling 2019  
94pts Ried Loibenberg Grüner 2019 / 92pts Bergdistel Riesling 2019 / 92pts Bergdistel Grüner Veltliner 2019  
90pts T26 Dürnstein Federspiel Grüner Veltliner 2020 / 90pts Dürnstein Federspiel Riesling 2020



The Mittelbach family's Tegernseerhof, located in Unterloiben, just below Dürnstein, boasts a tradition dating back to the year 1002. The original facilities were built in 1176 by the Benedictine community of the Tegernsee Abbey. For centuries, the abbey was where the Bavarian monastery produced its wine. At the turn of the 19th century, it was acquired by the Austrian Empire and later, it went into private ownership.

Franz Mittelbach and his wife, Mathilde, are the fifth generation of Tegernseerhof owners. Since the 1970s, they have been continuously running the Tegernseerhof as a family business. Today, Martin Mittelbach, the son of Franz and Mathilde, is the current part of this history.

The Tegernseerhof vineyards flourish on stone terraces whose verdant soil plays host to a rich variety of indigenous fauna. Among the best-known, excellent locations and wines are Bergdistel, Hoehereck and Loibenberg (for Grüner Veltliner) as well as Loibenberg, Steinertal and Kellerberg (for Riesling).

Member of the exclusive association "Vinea Wachau", therefore the vinification follows the strict regulations of the "Codex Wachau".



### Mittelbach T- Rose Zweigelt 2020

A beautiful hue of watermelon sets just the right tone for this bright, disarmingly fun rosé. Crisp, dry and ultra-refreshing, this light to medium bodied wine exudes an intoxicating perfume of ripe cherry and crushed strawberry. The wine holds its balance throughout the finish, never once striking a confectionery note. A joy to drink and absolutely appropriate anytime

Alc. 12 % – acidity 6 g/l – residual sugar 2.7 g/l



### Tegernseerhof T 26 Grüner Veltliner Dürnstein 2020 Federspiel®

The vineyard is called Frauenweingarten. When we tasted this wine the first time in 2006 it was in tank #26. Very aromatic, full of round fruit balanced with crisp acidity. The distinct soil lends a pleasant minerality, while the tropical fruit play is balanced with a white pepper note typical of this varietal. Pairs well with a wide range of foods including Asian cuisine and fish with fresh herbs.

Alc. 12.5 % – acidity 5.6 g/l – residual sugar 1.3 g/l

2018 **WINEENTHUSIAST** 90 pts. *"A touch of white pepper surrounds the green pear peel hints on the nose. The palate comes in with balanced lightness that is juicy and fresh, helped along by gentle spritz. This is easy, juicy, balanced and dry."* ANNE KREBIEHL MW \$20



### Tegernseerhof Grüner Veltliner Bergdistel 2020 Smaragd®

The Bergdistel Smaragd® is a blend of the lower terraces of the different Cru's in Loiben and Weissenkirchen. The combination of coolness, maturity and vitality of this Grüner Veltliner finishes in a shining elegance and full of finesse! Intense, concentrated wine, which packs spice, ripe pineapple and apricots and a final floral character that fills the mouth. The result is one of the most elegant and balanced Smaragd® Grüner there is.....

Alc. 14 % acidity 5.3 g/l residual sugar 2.4 g/l

2019 **WINEENTHUSIAST** 94 pts. *"Lemon zest, white pepper and soy savoriness on the nose promise spice and concentration. It is on the textured midpalate that the saltiness spreads, highlighting shimmers of white pepper, crushed sage and yeast. While the core is rich and buffered, the body of the wine remains fluid, slender and taut. A class act."* ANNE KREBIEHL MW \$34,



### Tegernseerhof Grüner Veltliner Loibenberg 2018 Smaragd®

Fuller bodied Smaragd® wines are generally sourced from the lower terraces and are harvested slightly early than much of the rest of the Wachau. Selective hand harvest of ripe and healthy grapes multiple times. Destemmed, skin contact for 12-24 hours, pressed and fermented in stainless steel tanks. Our Loibenberg Grüner Veltliner Smaragd® shows a light creamy texture paired with a long lingering finish. The dense fruit flavors on the palate and its tanginess lead to structure and length and prove that the Loibenberg lives up to its reputation as an exceptional cru for producing complex and aging wines.

Alc. 13.5 % acidity 4.5g/l residual sugar 1.3 g/l

The first mention of Loibenberg is dating back to 1253. At that time, actually with the title "first vineyard in Austria" and in addition also the largest single individual crus of the Wachau. A characteristic of the Loibenberg is that it is not criss-crossed by ditches or valleys. The naked, bare primary rock forms the typical characteristics – however, loess was fanned in some bays and valleys. The varying altitude, changing soil and the small scale structure of the vineyards makes the Loibenberg one of the most inhomogeneous crus of the Wachau.



### Tegernseerhof Riesling Dürnstein 2019 Federspiel®

This dry Riesling from the terraced hillside vineyards in the prestigious Wachau is the kind of wine that makes red-wine-only drinkers change sides. The kind that convinces non-Riesling-drinkers that they were wrong. It's that good. This Federspiel Riesling is one of the most versatile wines in the world. A great dry Riesling, which goes with everything except dessert.

Alc. 12.5 % – acidity 6 g/l – residual sugar 1.4 g/l



### Tegernseerhof Riesling Steinertal 2017/19 Smaragd®

"The north wind blows cold air at night on the terraces that build up like giant rows of veteran almost symmetrically upwards. A cover of soft sand runs through the vines and enables optimum living conditions. Born into this environment, the Riesling Steinertal is presented as a sensitive artist. It is characterized by fragility and a classy white while drinking occupies many different roles. At times strictly and salty, sometimes with gentle peach tones. Each sip creates new associations on the palate. A great cultural experience in several acts, composed from his own grapes" Martin Mittelbach

Alc. 13.5 % – acidity 6.4 g/l – residual sugar 3.3g/l

2017 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **94 pts.** "Vivid citrus notes fill the nose. There is candied lemon and lemon oil on the nose, with a riper hint of Mandarin orange. The palate is wonderfully tart, lemony and concentrated. This packs a lovely punch and still has a pleasant yeastiness at its core. Dry, zesty and sassy with a lovely bergamot hint on the finish."

ANNE KREBIEHL MW \$49



### Tegernseerhof Riesling Kellerberg 2019 Smaragd®

A fruit explosion with spiciness, power and elegance at once. Longevity is guaranteed and shown in tension, in the remaining long aftertaste and with its unbelievable precision. It tempts you with its aristocratic charm and captivates within the first sip.

Alc. 13 % – acidity 6g/l – residual sugar 5.5g/l

**WINEENTHUSIAST** THE WORLD IN YOUR GLASS **95 pts.** "A flinty touch of reduction accompanies the lemon notes on the wine's nose. The palate comes with immediate clarity and brightness that underlines the vivid citrus freshness at the very core. This is bright and juicy, streamlined and utterly refreshing, always reverberating with fine lemony pithiness."

ANNE KREBIEHL MW \$52



### What is a "Smaragd"?

**the highest of the three quality categories in the Wachau**

Smaragd is the name for the best, most treasured wines from the Vinea Wachau members. The alcohol content of these wines begins at 12.5% by volume.

This, along with the highest grape ripeness and natural concentration, are what make this world-class designation possible. Emerald-colored lizards – also known as Smaragd - are at home in the terraced vineyards of the Wachau. On bright, sunny days, their beauty is highlighted dramatically as they bask in the gleaming sun next to the

*Steinfeder*



## Vinea Wachau

For the Vinea Wachau, wine is a completely natural product, one which represents its area of origin and the distinctions of the area as well. The Codex Wachau and the brandmarks Steinfeder®, Federspiel® und Smaragd® are a declaration of dedication to natural wine production and the strictest control.



For the Codex Wachau click here:



## Kamptal



**Vineyards:** 55 hectares (135 acres)

**Varieties:** 50% Grüner Veltliner, the remaining 50% is Riesling, Muskateller, Sauvignon Blanc, Traminer, Pinot Blanc, Zweigelt, Pinot Noir, Cabernet Sauvignon and Merlot.

**Wine Region Kamptal:** The name Kamptal refers to the Kamp river. This beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Karl Steininger is one of the initiators of the Loisium. The wineproject is nestled in the vineyards of Winery Steininger.

It combines world class architecture and a mystical underground world of wine. ([www.loisium.at](http://www.loisium.at))

**Wine Village Langenlois:** The family-run winery is situated in Austria's biggest wine growing village, Langenlois, the heart of the Kamptal.

**Soil and Climate:** Loess with gravel, dynamics between the hot, Pannonian plain in the east along with the cool Waldviertel to the northeast, interplay between hot days and cool nights. This confers great aromas and vigorous acidity to the grapes.

**Production:** Grüner Veltliner represents over 50% of the production. It can be found in different styles, from a light summer wine to powerful and voluminous full-bodied wines as well as dessert wines and our speciality - the sparkling wines, which are produced according to the traditional bottle fermenting method.

## SINGLE VINEYARD SPARKLING WINE – Grosse Reserve



### Riesling Heiligenstein Grosse Reserve Sekt 2017

Heiligenstein is one of the most famous Riesling vineyards in the world. The steep terraces and „Urgestein“ are the perfect recipe for a great Riesling. This single vineyard sparkling wine is characterized by pure minerality, deep fruit nuances of stone fruit, tremendous density and highly delicate bouquet. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage lets all those delicate flavors shine through a perfect elegant fine mousse. The press in Austria wrote: "Karl's Heiligenstein Sekt starts where Champagne stops.....delicat and exceptional"

*Alc.: 13.5 vol. % Acidity: 4.8 g/l Natural residual sugar: 4 g/l Zero Dosage*





## Steininger Sekt

### **individual and exciting**

*Every year is different; this makes our work so exciting!*

*Producing wine is a challenge every year. More than a hundred steps create the wine. We try to work very careful in the vineyards at all times, so we can harvest each year healthy and ripe grapes. Each vine absorbs the impressions from nature and gives the wine its personality.*

*Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive.*

*The Steininger Sekt starts out with high quality base wines and then the effervescent (bubbles) in the finished Sekt elevates the character*

*of each grape, the terroir and will give you the ultimate experience. (Karl Steininger)*

### **New three-tier pyramid emphasizes grape origin and maturation on lees**

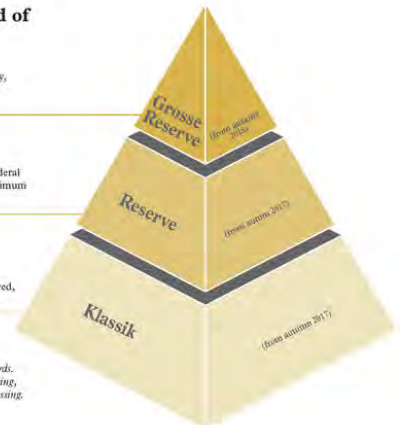
#### **Three-tier Quality Pyramid of Austrian Sekt g.U. (PDO)**

Grapes harvested and pressed in a single municipality, exclusively traditional bottle fermentation, minimum of 30 months maturation on the lees

Grapes harvested and pressed in a single Austrian federal state, exclusively traditional bottle fermentation, minimum 18 months maturation on the lees

Grapes harvested in one Austrian federal state, all methods suitable for sparkling wine production allowed, minimum 9 months maturation on the lees

*Each level encompasses further quality assurance standards. The focus here includes the work in the vineyard, harvesting, hand picking, picking height, rate of yield and gentle pressing.*



### **Steininger Grüner Veltliner Sekt 2017 Reserve**

Perfectly balanced fruit with mouth filling bubbles, nutty citrus fruit, rich mid-palate and a long fresh finish. Not as toasty/yeasty as French Champagne but this wine has the complexity and balance of fine Champagne.

*Alc. 13.5 vol. % Acidity 4.7 g/l Residual sugar 2.4 g/l*



*video*

<https://vimeo.com/464985873/b2aca4aadc>

## SPARKLING WINES – Reserve (all Sekt here are Special order wines)



### Steininger Riesling Sekt Reserve 2018

The Riesling DAC Kamptal is the base wine for this wonderful Sekt.

A delicious, creamy, perfumed sparkling wine, all fresh acidity with lively white fruits and softness. The acidity is infectious, giving great lift to this enjoyable crisp sparkler

Vinification: Traditional bottle fermentation.

*Alc.: 13.5 vol.% Acidity: 5.9 g/l Residual sugar: 8.8 g/l*

*video*

<https://vimeo.com/464991275/5b74f44981>



### Steininger Brut Sekt Reserve 2017

Rich yellow color with complex scents of marzipan, pears, and bananas. This wine has a noble balance between the three grape varieties of Burgundy (Chardonnay, Pinot Blanc and Pinot Noir)

*Alc.:13.5% Acidity: 4.8 g/l Residual sugar: 7 g/l Zero Dosage*



### Steininger Sauvignon Blanc Sekt Reserve 2016

In the nose typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like sweet red paprika, flavors of black currant and classic gooseberry aromas, on the palate very elegant, nice minerality with some spiciness and balanced – clean, crisp, aromatic, long finish.

*Alc.: 13.5 vol.% Acidity: 5 g/l Residual sugar: 6.7 g/l*



### Steininger Cabernet Sauvignon Rosé Sekt 2018

Yes, it is made with Cabernet Sauvignon grapes. Beautiful pale salmon color, delicious fruit filled with raspberries, strawberries and also cassis. Produced like the top rose Champagnes, but a fraction of their price tag. Medium bodied, elegant and a long aromatic refreshing on the finish.

**Perfect aperitif Sparkling wine for a holiday dinner or just to drink with friends!!!**

*Alc.: 13.5 vol. % Acidity: 7 g/l Residual sugar: 8 g/l*



### Steininger Zweigelt Sekt 2015

Dark red color; fruity taste of cherries, plums and herbs. Red sparkling wine - unconventional and rare but thoroughly pleasant and seductive in its dry finish. Food pairing: dark meat, venison, dark chocolate

*Alc. 13.5 vol % Acidity: 4.7 g/l Residual sugar 8 g/l*





## Steininger Grüner Veltliner Kamptal DAC 2020

This is an excellent example of a typical Austrian Grüner Veltliner. A dry and fresh white wine with influences of green apples, grapefruit and lemon showing off trademarks of flinty mineral, citrus and tropical fruit. The spice of white pepper and ripe acidity underlines all this.

A perfect every day white wine.

Alc.: 12.5 vol. % Acidity: 5.8 g/l Residual sugar: 4.7 g/l

2019 **WINEENTHUSIAST** 91pts. *"Green pear and a touch of crushed yarrow make for a spicy, inviting nose. The palate then switches to creamy ripeness, a generous but toned flow of Mirabelle and yellow pear, always with that echo of herbal savor in the background."* ANNE KREBIEHL MW \$18



## Steininger Ried Loisium Grüner Veltliner 2020

<https://vimeo.com/464986069/94d1ec79a1>

The Ried Loisium is the vineyard right behind the winery, which surrounds the Loisium museum and the Loisium hotel. The label shows Steven Holl's original blueprint of the entrance building, cellar world, and Spa Hotel. This wine is the perfect example of a typical Austrian Reserve Grüner Veltliner with mineral nuances showing balance and length. A fine bouquet is underlined by the spice of white pepper. **Serving suggestion:** perfect with fish, seafood, chicken, turkey, pork, vegetables and also Asian food. **JS – 93pts.**

Alc.: 13.5 vol. % Acidity: 5.5 g/l Residual sugar: 4.5 g/l

2019 **WINEENTHUSIAST** 93pts. *A bright, fresh and pure note of ripe green pear immediately hits the nose. More air adds an appetizing hint of yeast, too. The palate is smooth and easy, redolent with ripe pear and edged with a little citrus pith. There is some warmth on the finish but also much concentration and real freshness.*

ANNE KREBIEHL MW \$25



## Steininger Grand Grü Grüner Veltliner 2020

Medium green, yellow. This wine benefits with some aeration in the glass and reveals wonderful variatal character with subtle tobacco, yellow apple, dill and flinty minerals. Full-bodied and complex, yet very harmonious and nicely matured with the refreshing acid structure fully integrated. This multi-layered wine remains long on the finish and demonstrates very good ageing potential.

Alc.: 13.5 vol. % Acidity: 4.7 g/l Residual sugar: 5 g/l – Large Barre

*Special order Ried Kittmannsberg and Ried Lamm I*



## Steininger Ried Kittmannsberg Grüner Veltliner 1ÖTW Erste Lage 2019

This gently sloping and extensively terraced vineyard lies to the west of the town of Langenlois; It faces towards the southeast and is protected from wind by its location within a basin-shaped topographic depression. The soil consists of deep, highly calcareous, sandy silt derived from extensive layers of loess. Approaches of minerality and hints of pepper, followed by ripe apples, white pears, masculine and rich but still crisp and totally clear, full of finesse and long lasting.

Alc.: 13.5 vol. % Acidity: 5.3 g/l Residual sugar: 3.5 g/l

**WINEENTHUSIAST** 94pts. *"Citrus pith and oakmoss carry the nose. The palate, however, comes in with a richer, smoother edge. There is a fine, textured, pithy freshness, too, and some understated power and drive."* Drink 2022–2035. .” ANNE KREBIEHL MW \$39



## Steininger Ried Lamm Grüner Veltliner 1ÖTW Erste Lage 2017/19

Medium yellow-green, silver reflections. Subtle herbal spiciness, very mineral, powerful, ripe dried fruit aroma, yellow stone fruit nuances, delicate acidity, some honey on the finish, opulent style, nice finish, very full and long ...delicious!!!!

Alc.: 14 vol. % Acidity: 5.4 g/l Residual sugar: 6 g/l – 500 liter Barrel

**WINEENTHUSIAST** 94pts. *"Ripe stone fruit, juicy yellow pear and creamy yeast signal richness on the nose. The palate obliges with yeasty creaminess and a bold but fluid texture. The ripe and juicy pear notes, however, peep through in a joyful, almost cheeky fashion. A lovely, rounded, full-flavored wine with a peppery finish."* ANNE KREBIEHL MW \$49



## Steininger Cabernet Sauvignon Rosé 2020

Beautiful salmon rosé color, on the nose filled with dark red berries and cassis, following through on the palate with nice structure. Medium bodied and elegant, although perceptible density in the finish. An aromatic and refreshing wine.

Alc.: 12.5 vol. % Acidity: 6.8 g/l Residual sugar: 6 g/l

## Special order



## Steininger Riesling Kamptal DAC 2020

<https://vimeo.com/464991335/cd7c6231df>

Light gold-yellow color, inviting juicy and ripe fruits with aroma of pineapple and white peach, which continue into the crisp dry finish. A perfectly balanced Riesling with an elegant mineral taste, it is lively and animating. This is an ideal companion to seafood and fish dishes, especially trout and catfish.

It is also a very nice aperitif wine.

Alc.: 12.5 vol. % Acidity: 6 g/l Residual sugar: 4 g/l

2019 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **90pts.** Subtle notes of lemon and citrus foliage appear tentatively on the nose. The palate supports their freshness with slight spritz on a light, easy and bright body that is as refreshing as a summer breeze. ANN KREBIEHL MW \$24



## Steininger Ried Steinhaus 2017/19

Medium green, yellow, fully ripe vineyard peach, a hint of apricot and an attractive bouquet, very mineral on the palate, The finish is long, complex with minerality. A wine with plenty of finesse and potential for extended aging.

2017: Alc.: 14 vol. % Acidity: 5.4 g/l RS: 6 g/l -

2019: Alc.: 13.5 vol. % Acidity: 6.7 g/l RS: 5.9 g/l

2017 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **94pts.** Tender notes of stone fruit have a juicy citrus edge on the nose. The palate comes in with a pervasively fresh, brisk lemon note that streamlines the palate but allows the juicy Mirabelle plum fruit to shine. Concentration on the midpalate makes it all the more zingy. This is zesty, fresh and very taut with a dry, zesty, lasting finish. ANNE KREBIEHL MW \$39

2019 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **97pts.** A flinty, smoky whiff still speaks of a little yeasty reduction, but deliciously so. A zesty, mouthwatering streak of lemon shines through, creating a tingling sense of freshness. All this is contained in a stony, taut, sleek body. Hold on to your seats, this is freshness supercharged. Drink by 2050. ANNE KREBIEHL MW \$39



## Steininger Zweigelt 2019

This is a delicious and impressively concentrated Zweigelt. Its flavor of black raspberry is underlined by good acidity. It feels seamless, silky and ripe with supple tannins beautifully supporting the richness. A great value!

Alc.: 13.5 vol. % Acidity: 5.4 g/l Residual sugar: 1.2 g/l



## Steininger Kraftvoll Grüner Veltliner - Twany Port style

"In 2013 we produced a wine according to the port wine method - a so-called „fortified wine" (according to Austrian wine law: liqueur wine). In order to take an independent Austrian way, we chose the grape variety Grüner Veltliner for our „Kraftvoll", which means „powerful". The fully ripe and healthy Grüner Veltliner grapes are harvested at the end of September. After about a week we stop the fermentation with our own produced Grüner Veltliner brandy vintage 2010. Then the Kraftvoll can rest and develop for 5 years in the barrel. The alcohol combines with the sugar and the wine gets its own full-bodied character through the oxidation in the barrel." Lisa Steininger



WEINGUT HEINRICH HARTL III

## WEINGUT HEINRICH HARTL III

Trumauer Straße 24 | 2522 Oberwaltersdorf | AUSTRIA

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**Thermenregion**



kwselection.com

Weingut Heinrich Hartl III is located in the Thermenregion in Lower Austria, a sun-rich district south of Vienna. The area is influenced by both the Pannonian and Continental climatic zones. Here the summers are relatively warm and dry, but the winters are cold. The scraggy soils of the 40-acre estate are dominated by fast-draining limestone in Steinfeld (Oberwaltersdorf) and by shell limestone on brown earth in Pfaffstätten and Gumpoldskirchen. Rotgipfler, a regional specialty, together with St. Laurent and Pinot Noir, are the estate's flagship varieties. Five generations of the Hartl family shaped and formed the estate before responsibility was handed over to the 20-year-old Heinrich only 11 years ago. In recognition of his role and achievements, the winery is now known by his name. »Heinrich Hartl is one of Austria's real rising stars – an exciting and considered young winemaker, who is producing very elegant, individual and expressive wines from relatively unusual local grape varieties, such as Rotgipfler and St Laurent.« Ken Mackay MW, Chef-Wine Buyer at Waitrose/UK. In terms of landscape, geology, and climate, the Thermenregion is comparable with Burgundy. The similarities extend further: in both regions' winemaking was promoted throughout the Middle Ages by religious orders of monks. Discoveries from Roman and even Celtic periods reveal, however, that the region's winemaking history extends back at least two millennia.

The Thermenregion: Extraordinary wines from autochthonous varieties.

**Heinrich Hartl's Vision?** *"I want to bring Rotgipfler back to the world stage, it's a unique treasure found only in the Thermenregion. And I want to produce one of the best Pinot Noirs in Austria. Pinot Noir represents the greatest possible challenge for a red wine maker."*

Hartl's path is distinctive, his wines are unmistakable.

**Marie-Sophie Lodron's Vision:** *"I believe in the future of winemaking in Austria and the Thermenregion. There's still enormous potential here. We're only just getting started at our winery. The white wine sites in our region are fascinating and Rotgipfler is a variety that flourishes here. It will have an exciting future, well beyond our borders. You'll hear a lot more from us!"*

**Fresh and cool aromatics characterize the winery's white wines.** Alongside their beloved Rotgipfler, Heinrich and Marie-Sophie are dedicated to making Traminer, Sauvignon Blanc and Muskateller – because of their desire to produce niche wines and because of their fascination with these varieties.

**The red wines are full-bodied and elegant in equal measure.**

Pinot Noir and St. Laurent are the leading varieties.



## WEINGUT HEINRICH HARTL III

kwselection.com



### Heinrich Hartl Rotgipfler 2017

WINE ENTHUSIAST 93 pts.  
THE WORLD IN YOUR GLASS

“Ripe red apple notes have an edge of orange peel and an attractive waxiness. The palate is immensely concentrated and plays that orange peel and pith game with aromatic and textural aplomb. This is full on and highly aromatic with the purest, zingiest and most appetizing finish. Will benefit from bottle age. Drink 2020–2030.”

ANNE KREBIEHL MW

Alc. 14.1% A. 5.3g/l RS 6.5g/l



### Heinrich Hartl Pinot Noir Classic 2019

The Heinrich Hartl Classic Pinot Noir comes from the Kräutergarten vineyard's alluvial soils with high limestone content. Its aromatic nose offers ripe cherry fruit, raspberry compote and a subtle smoky note, which comes back in the finish redolent of cedar and tobacco. This is a year round food friendly red that is ready to drink, but will develop further over the next 2-3 years.

Alc. 13% A. 4.7g/l RS 3.5g/l

“A gentle vanilla note wraps itself around ripe, red cherry on the nose, with a slight touch of smoky mocha. The palate combines these flavors and presents them on a juicy palate held firm by a fine mesh of tannins. This has bite and ample freshness.” WE 89pts. ANNE KREBIEHL MW



### Heinrich Hartl Pinot Noir Reserve 2017

WINE ENTHUSIAST 94 pts.  
THE WORLD IN YOUR GLASS

“Dark and beguiling notes of elderberry hover on the nose. The palate is fresh and vivid and marries that elderberry with juicy, ripe cherry. The body is light, spicy and fluid, revealing both pepper and hints of clove. The tannins are present but fine, brushing gently against the tongue. Such an elegant and moreish wine. Nothing is heavy; all is balance. Drink now–2028.”

ANNE KREBIEHL MW

Alc. 14.4% A. 4.8g/l RS 1.7g/l



**Vineyard:** 13 ha (32 acres)

**Varieties:** Blaufränkisch

**Wine Region Eisenberg / South Burgenland:** This is probably the most unspoiled wine landscape of *Burgenland*, with some 498 hectares of vineyards stretching from the town of Rechnitz in the north, to Güssing in the south. Authentic red wines are produced here, predominantly from Blaufränkisch that display subtle mineral spicy notes.

**Soil and Climate:**

**Production:** Authentic wines from an authentic region. The winegrower Mathias who stays true to this principle leads the winery Jalits. "On the Eisenberg, we greatly benefit from the ideal circumstances for pressing incomparable wines which are typical for the region", says the winegrower. Mathias Jalits has found his own style: his wines are powerful, marked by the Eisenberg's minerality. "We focus on enhancing the traditional and we avoid making daring experiments. However, this doesn't mean that we completely reject new ideas and innovations. The traditional can always change for the better but one should never lose sight of the region's strengths", says Mathias Jalits about his philosophy. "Those who enjoy a wine that carries the name Jalits should have a taste of the South Burgenland - mineral, powerful, full of finesse. We see wines as worldwide ambassadors and our products should embody what is typical for our region: a down-to-earth mentality, honesty and authenticity."





### Jalits Eisenberg DAC 2018 (Blafränkisch)

Inviting aromas of raspberries, cherries and blackberries. Good fruit on the palate and juicy with some herbs and spices. Classic Eisenberg mineral notes, elegant body and a clean finish. Good length. Think summer fare like grilled burgers, grilled vegetables and charcuterie.

Alc. 13.5% acidity 5.7 g/l residual sugar 1.6 g/l

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**91pts.** "A condensed sense of pure, black cherry and glints of crushed blackberry on the nose promises density. The palate delivers full-on almost fleshy cherry fruit. There is a pleasant lactic edge and a firm mesh of fine tannins. A little boyish but totally fruit forward." ANNE KREBIEHL MW \$19



### Jalits DAC Reserve Ried Szapary 2017 (Blafränkisch)

Dark black fruit aromas of blackberries and cherries, with cool mineral spice and herbs. Very charming fruit on the palate with a powerful body and firm structure. Fine minerals and spice, well intergrated tannins with an elegant long finish. Has aging potential.

Grilled meats, mushrooms, game and game birds.

Alc. 13.5% acidity 5.9 g/l residual sugar 1 g/l

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**94pts.** "Just a hint of tar and a swish of black cherry appear on the still shy nose. The palate is more open and brims with beautifully aromatic, ripe black cherry and blueberry fruit that is supported by a fine, firm and dense web of graceful, still slightly crunchy tannin. Cinnamon spice shimmers amid the fruit, while lovely freshness brightens everything. A powerful but elegant, full-bodied wine." ANNE KREBIEHL MW \$39



### (Special order)

### Jalits Diabas 2016 (Blafränkisch)

Spicy dark berry fruit of blackberries, plums and dried herbs with delicat oak flavors. Juicy and dense on the palate with long and fine structured tannis. Very long rich finish with great aging potential.

Alc. 14% acidity 5.1 g/l residual sugar 1 g/l

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**95pts.** "Wonderfully pure and exquisitely aromatic notes of crushed wild blueberry create a most vivid, evocative nose. The palate, despite density and concentration, comes in with fluidity and poise, showing graceful, fine tannin, still with a little grip, and wonderful, vibrant freshness. This manages to be full but toned, generous but poised. Lovely now, it is certain to evolve. Drink now-2040." ANNE KREBIEHL MW \$71

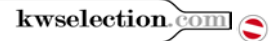
**Editors' Choice**

[kwselection.com](http://kwselection.com)





## Mitterstockstall - Wagram



### Paul D. wanted!



WANTED

Paul D. pours passion and love into his wines. Working in his own vineyards since he was 17, the lonesome cowboy of winegrowing and farming produces high quality wines for your everyday enjoyment. When Paul D.'s great-great-grandfather started with classic agriculture and a few vineyards more than 160 years ago, he did not anticipate that his wines would win the appeal of customers around the world.



### Paul D Frizzante Rosé Sparkling Zweigelt rosé

**Color:** bright salmon-orange **Nose:** citrus notes, pasture grasses, blackberry

**Taste:** fresh, good fruit, balanced acidity combined with wild berries

*Frizzante* describe the level of effervescence (i.e. the strength of the bubbles) in a bottle of sparkling wine.

Wines labeled 'frizzante' are what we call gently sparkling. Frizzante wines have between 2.5 and 3.5 bars of atmosphere/pressure while Spumante, most Prosecco's and Champagne are usually between 5 and 6 bars.

Frizzante wines are known as 'Perlant' in French and as 'Perlwein' in German. Prosecco is probably the most well-known frizzante wine style, but most Prosecco wines usually are made fully sparkling (spumante)



### Paul D Grüner Veltliner 2020

This charming Grüner Veltliner ranks among the best white wine values year after year. In the fantastic 2018 vintage, it shows deliciously ripe flavors with the bracing acidity and herbaceous character typical of grüner. It has the added values of being inexpensive, sold in a 1-liter bottle.

Facts: 1 liter bottle

Alc: 12 % Alc. – 6.1 g/l acidity – 1.1 g/l residual sugar

1 liter = 33% more wine than a reg. 750ml bottle



### Paul D Riesling 2020

Stony citrus & herbs, dry, racy, and lean

Dry, bright, and lively Riesling, with zesty lemon and lime, light herbal flavors, set before a backdrop of stony minerals. Serve with Shrimp & vegetable tempura with soy and ginger sauce.

Facts: 1 liter bottle

12 % Alc. – 7.9 g/l acidity – 4 g/l residual sugar

1 liter = 33% more wine than a reg. 750ml bottle



### Paul D Zweigelt rose 2020

light salmon-red color, vitalizing fresh fruit like strawberries and raspberries, crisp clean dry finish

Serving Suggestion: Rosé, a glass of wine for the spring and the summer, ideal with vegetables, Asian noodle- and fish-dishes

Alc: 12 % Alc. – 6.2 g/l acidity – 1 g/l residual sugar

1 liter = 33% more wine than a reg. 750ml bottle



### Paul D Zweigelt 2019

Very aromatic with lively violet and red raspberry aromas, soft jammy red berry fruit up front and a lush mid-palate of fresh prickly berry fruit. Very clean, spicy and pure with fresh acidity through the finish. Reminiscent of young Cru Beaujolais, only with more fruit and tannins. This would make a great house red with your favorite comfort foods including meatloaf, spaghetti and casseroles, or bring a bottle to your next party and turn your friends onto the new wave of Austrian red wines – Zweigelt!!

Alc: 12.5 % Alc. – 5.2 g/l acidity – 1.5 g/l residual sugar

1 liter = 33% more wine than a reg. 750ml bottle



## !!NEW!! Wanted Grüner Veltliner

250ml cans - 4pks (6-4pks/case = 24 cans)



**“Wanted” GV cans** Dry and craps, citrusy wine showing hints of green apple. Great with seafood, salads, white meat, fish and sunshine. Perfect for the beach, the pool, going to a picnic, your deck or backyard. Any time or place, when you need a refreshing glass of wine pop this delicious "Grüner" can and enjoy!!

“Yes, Austria is a white wine country and we are known for Grüner Veltliner. So we decided to put this delicious juice from Paul Direder in a can. This is the same quality Grüner we have become to like so much over the past few years. When you open this can you'll get a pop and the first sip is a little frizzante due to the total closure of the can. So I suggest you'll still pour this in a wine glass if possible, wait for just a minute and that natural Co2 will blow off. Or drink straight out of the can and you'll enjoy a frizzante Grüner at first. Refreshing and crisp with the typical white pepper finish.” Klaus Wittauer

2020 - start of organic production



2020 - NEW package



Kegs





[www.ruttenstock.at](http://www.ruttenstock.at)



**kwsselection.com**

"Fine Wines from Austria" | [www.kwsselection.com](http://www.kwsselection.com) | [kws@kwsselection.com](mailto:kws@kwsselection.com)



**Weinviertel**

[www.weinvierteldac.at](http://www.weinvierteldac.at)

**Falstaff Grüner Grand Prix winner 2017**

Winery Ruttenstock Main street 21 A-3743 Rössitz Lower Austria

A well-earned victory in the most important category: **Grüner Veltliner**



Mathias Ruttenstock, 4th generation winemaker in Rössitz in the Weinviertel region of Austria. He has been in charge of the winery since 2011, following the footsteps of his father, grandfather and great grandfather. Mathias gained his experience by working with Anton Bauer in the Wagram and through internships at Roman Pfaffl and Julius Klein. Falstaff Magazine awarded his Grüner Veltliner DAC Classic 2016 the prestigious Grüner Veltliner Grand Prix 2017 prize. The vineyard is small, with only 42 acres and a total production of 80,000 bottles. The vast Weinviertel stretches from the Danube valley in the south to the Czech border in the north, and from the Manhartsberg in the west to the border of Slovakia in the east. The Weinviertel is mostly known for Grüner Veltliner and the first DAC in Austria. If the label reads **Weinviertel DAC** it is always **100% Grüner Veltliner**. A highlight of the western part of Weinviertel is the area around the historic wine-trading town of Retz, with its labyrinth of underground wine cellars.



Liter **Grüner Veltliner 2020**

Almost Sauvignon Blanc like, this Grüner has a very aromatic nose, some citrus, classic white pepper and a clean fresh finish.

*Alc: 12 % acidity: 6.1 g/l residual sugar 1.5 g/l*



**Grüner Veltliner DAC Klassik Weinviertel 2020**

Peppery and spicy, yellow apples, very slender and elegant, a little bit of grapefruit, unbelievably fresh and animating.

*Alc: 12,5 % acidity: 5.9 g/l residual sugar 2.9 g/l*

*Special order*



**Grüner Veltliner Ried Reipersberg DAC 2020**

From one of the older Grüner Vineyards in the Weinviertel, the Reipersberg has "Urgestein" and shows wonderful complexity, minerality, fresh intense exotic scent, spic and elegance. 57-year-old vines

*Alc: 13.0 % acidity: 5.8 g/l residual sugar 2.6 g/l*

*Special order*



# Ruttenstock

**kwselection.com**  
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## Falstaff Grüner Grand Prix winner 2017

In addition to the winemaker of the year, the guests in the Vienna Hofburg dedicated the most attention to the Falstaff Grüner Veltliner Grand Prix. The win in this most competitive category was secured by a young winemaker who has learned from the [new winemaker of the year, Anton Bauer](#). He gained further experience with Roman Pfaffl and Julius Klein. The Grüner Veltliner Grand Prix 2017 goes to Mathias Ruttenstock.

## Salon 2018

Ruttenstock counts among the best wines of Austria with 2 wines  
 Weinviertel DAC-Ried Reipersberg and  
 Weisser Burgunder have been included in the  
 Salon Österreich Wein!

## Salon 2019

The maximum is reached  
 Three wines in the SALON, for 6 years in a row always there:  
 So we belong to the best of the best of Austria!  
 Weinviertel DAC Ried Reipersberg 2018  
 Grüner Veltliner Himmelreich 2018  
 Weisser Burgunder 2018



## LANDESSIEGER! !

Regional Champion with the Chardonnay 2017,  
 plus DAC Champion with Reipersberg 2017  
 and winner with Reserve Galgenberg 2016!

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

### 89pts. Ruttenstock 2018 Ried Reipersberg Grüner Veltliner (Weinviertel)

*A tropical whiff of passion fruit joins the pear-drop notes on the nose. The very light, easy palate is just as fruity but also fresh, with that lovely salty Grüner edge. The finish is dry and refreshing.*

**Select Wines Inc. —A.K. abv: 12.5% Price: \$20**

### 90pts. Ruttenstock 2017 Ried Reipersberg Grüner Veltliner (Weinviertel)

*Green pear and zesty lemon make for a very refreshing nose. This zippy style carries right through on the slender light palate where a little spritz keeps everything lively. A touch of white pepper fizzles on the dry finish.*

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

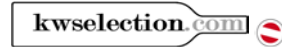
### 88pts. Ruttenstock 2018 Grüner Veltliner Klassik Grüner Veltliner (Weinviertel)

*Green-pear notes on the nose have a lovely hint of nettle. The palate translates this into lemony bright freshness on a light, dry and slender body. Very refreshing.*

**Select Wines Inc.—A.K. abv: 12% Price: \$15**

### 89pts. Ruttenstock 2017 Grüner Veltliner Klassik Grüner Veltliner (Weinviertel)

*Ripe pear notes are met with savory yeasty richness on the nose. The dry zippy palate has that same salty tang and a whiff of pepper. This is juicy refreshing down-to-earth honest Grüner—a joy.*



*Strauss*  
VULGO SCHOPPER

The Strauss wine estate started in 1810 under the name “Schopper”. In 1948, Karl and Johanna Strauss took over the business, which their son Karl, who graduated from the Fruit and Wine Growing College in Silberberg with great distinction, carried on. Karl’s two sons Karl jun. and Gustav play an active and successful role in the business. Karl jun. is a business graduate and is responsible for logistics and administration. Gustav, having studied at the college in Silberberg like his father, and now a master winegrower, is in charge of the vineyards and winery, a function he performs with great flair and success.

The Strauss wine estate, whose high-quality products are already well known and widely appreciated beyond the region’s borders, is located in Steinbach, near Gamlitz. The enormous Gamlitzberg is the largest single wine-growing area in southern Styria.

The Strauss vineyards are located on ideal south-facing slopes with perfect climatic conditions and optimum soil properties, producing grapes of the highest quality.







*Strauss*  
VULGO SCHOPPER



*All Strauss wines are Special order only*



### **Strauss Gelber Muskateller Steiermark DAC klassik 2020**

Classic stands for freshness, fruit- driven wines of typical Styrian origin. It is produced of grapes cultivated in numerous small vineyards in the winegrowing region in southern Styria. It is grown on a sandy loam soil with lime included.

Intensive flavors of elderflower, citrus notes, grapefruit, and nutmeg on the palate, with a long citrus fruit, pineapple and rose petal aftertaste. The ideal aperitif.

Hand harvest and single berry selection

Maturation: in temperature controlled stainless steel tank

Alc: 11.5%, Residual sugar: 2.5 g/l, Acid: 6 g/l



### **Strauss Sauvignon Blanc Steiermark klassik 2020**

Classic stands for freshness, fruit- driven wines of typical Styrian origin. It is produced of grapes cultivated in numerous small vineyards in the winegrowing region in southern Styria. It is grown on a sandy loam soil with lime included.

Intensive flavors of elderflower, citrus notes, grapefruit, and nutmeg on the palate, with a long citrus fruit, pineapple and rose petal aftertaste. The ideal aperitif.

Hand harvest and single berry selection

Maturation: in temperature controlled stainless steel tank

Alc: 12.3%, Residual sugar: 1.8 g/l, Acid: 6 g/l



### **Strauss Sauvignon Blanc Steiermark DAC Ried Gamlitzberg 2020**

The Gamlitzberg is the largest single vineyard located in the cadastral community Steinbach and the most is cultivated by winery Strauss. Due to the hilly landscape, hot days and cool nights in combination with slight winds blowing from the Koralpen mountain range, the substance of the Sauvignons and Chardonnays grown on this southeast site, are enormously challenging wines. . The soil is very deep (up to 15m) predominantly composed of sand, clay and shell lime inclusion.

Very intensive and complex aromas. Elegant spiciness, expressive gooseberries, yellow pepper, citrus over a profound minerality. Clear and intensive fruit on the palate, with elegant aromas of green pepper and a touch of elderflower. Very long finish with Mineral expressions.

Hand harvest and single berry selection

Aged for 6 month in a large oak barrels. Alc: 13.5%, Residual sugar: 2 g/l, Acid: 6 g/l



### **Sämling 88 Steiermark 2020**

Due to high ripeness in the vintage 2019, Sämling 88 was left with some natural residual sweetness. Packed with ripe fruit, predominantly ripe, yellow-fleshed peach, underpinned with pickled green peppercorns. Well-defined, fleshy on the palate where the fruit returns, followed by mellow notes and refreshing mint.

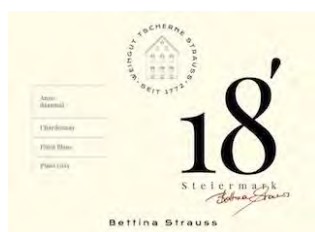
Alc: 11.5%, Residual sugar: 6 g/l, Acid: 6 g/l



# Weingut Tscherne-Strauss - special order only

## Bettina Strauss

Like it used to be.... "Nachhaltig" (Sustainable) .....  
 True terroir wines <https://www.tscherne-strauss.at> new winery and guest house



### Tscherne 18 – Steiermark 2019

#### 50% Chardonnay, 40% Pinot Blanc, 10% Pinot Gris

Carefully handpicked and blended by Bettina Strauss.  
 A Cuvee from Chardonnay, Pinot Blanc and Pinot Gris from multiple vineyards.  
 Classic and aromatic vinification Alc: 12%, Residual sugar: 2 g/l, Acid: 6 g/l



### Tscherne 18 Sauvignon Blanc 2020 - Steiermark

The grapes are handpicked and carefully sorted when they arrive at the winery.  
 This beautiful cuvee of Sauvignon Blanc is sourced from multiple vineyards.  
 Bettina Strauss believes the wine offers a classic and aromatic style from Styria.  
 Alc: 12,5%, Residual sugar: 2 g/l, Acid: 6 g/l



### Tscherne 18 - Südsteiermark DAC

#### Ried Hundsberg Sauvignon Blanc 2020

The many years of knowledge and experience of farming this single vineyard has been drawn upon to create a wine that displays the marriage of terroir, history and the human hand. The wine rests on its lees for 8 months in used large history 600lt, 1200lt barrels before being bottled.

Alc: 12,5%, Residual sugar: 2 g/l, Acid: 6 g/l



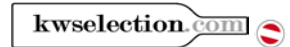
### Tscherne 18 – Südsteiermark DAC (Special order)

#### Chardonnay Ried Hundsberg Grand Reserve 2018

Only the best grapes harvested in late fall are used for the Grand Reserve Line created by Bettina. These wines mature in "history" 300lt, 600lt and ceramica "clayver" for 18 months. Unfiltered bottled! Alc: 12,5%, Residual sugar: 2 g/l, Acid: 6 g/l



## *Steindorfer Special order*



**Vineyards:** 10 hectares (24.7 acres)

**Wine Region Neusiedlersee:** Great sweet wines - velvety reds. The eastern shore of Seewinkel on lake Neusiedl, between Illmitz and Apeilon, offers perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special, highly humid microclimate, which encourages the formation of noble rot. On the other hand, the light soils shape the character of the wines and promote the quality wines from their village, Apeilon. The vineyards that belong to Steindorfer are also found on the lakeshore.

**The Pannonian Climate:** Hot dry summers and cold winters along with the temperature-regulating influence of Lake Neusiedl, bring about long vegetation periods. High humidity and autumn fog contribute to the development of botrytis cinerea, which is the basis for top quality sweet wines, such as Beerenauslese (BA) and Trockenbeerenauslese (TBA).

**The Soil and Different Grape:** The highly diverse soil structure, from loess and black earth to sediment and sand, allows a wide range of vines to thrive. Apart from the leading white varietal, Welschriesling, mainly Weissburgunder (Pinot Blanc) and Chardonnay, as well as aromatic varieties, are found in the area. Red varieties planted here are Zweigelt, Blaufränkisch, St. Laurent and Blauburgunder (Pinot Noir) as well as newly added international varieties. Whether fruity and charming or matured in barriques, from ungrafted vines or as cuvée blends, the red wines of the Neusiedlersee region are clearly on the track to success.

**Production:** In Burgenland, you will find more and more red varieties being planted. Ernst Steindorfer has produced numerous award winning red wines for many years.





### Steindorfer Pinot Gris Fuchsloch 2020 Finesse!

Very fruity nose of ripe pears, banana and aromatic pineapple. On the palate it has a good structure and balance with fragrant notes in the finish – a delicate wine with great power and a wonderful future.

Alc. 12.5% – acidity 5.6 g/l – residual sugar 2.3 g/l

**WINEENTHUSIAST** THE WORLD IN YOUR GLASS **89pts.** “The nose is shy, but some notions of yellow pear escape. The palate is fine and bright, easy and fresh, presenting ripe pear and juicy, ripe lemon. This is easy, light and dry with a very refreshing finish.” ANNE KREBIEHL MW \$24



### Steindorfer Chardonnay Golden Cut 2017 Extraordinary personality!

The bouquet is a lovely mix of caramel, vanilla and exotic fruits. On the palate filled with a creamy, brilliant richness and playful minerality.

Alc. 13.5% – acidity 4.6 g/l – residual sugar 2.2 g/l

**WINEENTHUSIAST** THE WORLD IN YOUR GLASS **92pts.** “Vanilla, smoke and hazelnut make for a toasty aroma on the mellow, smooth nose. Underneath that lurk slightly funkier notions of yeast, butter and apple peel. The palate is as creamy as the nose promised, as lactic as those buttery notes suggested, yet there is a freshness at the core. This ultrarich wine should appeal to lovers of oaked Chardonnay.” ANNE KREBIEHL MW \$55



### Steindorfer Apetlon Rouge 2019

The Apetlon Rouge is a Cuvée of 40%BF, 30%SL and 30%ZW.

The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for everyday drinking.

Alc. 13.5% – acidity 5.2 g/l – residual sugar 1.5 g/l

**WINEENTHUSIAST** THE WORLD IN YOUR GLASS **89pts. VT2018** “Wonderfully aromatic, fresh and pure notes of wild blueberry rise from the glass, accompanied by a slight note of cinnamon. The palate is juicy, bright, marvelously fresh and sinuous, portraying this vibrant, pleasantly tart fruit against a backdrop of tannins that seem to have the crunch of Atlas silk. This is fresh-faced, honest and dry.” ANNE KREBIEHL MW \$20



### Steindorfer Blaufränkisch Reserve 2018

48-year-old vines from the single vineyard Römerstein give this Blaufränkisch structure and complexity. Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning.

Alc. 13.5% – acidity 5.5 g/l – residual sugar 1.3 g/l

**WINEENTHUSIAST** THE WORLD IN YOUR GLASS **91pts.** “Cinnamon and blueberry pie notes rise aromatically from the glass. The palate comes in with smooth, textured roundness and fine, tight but ripe tannins. There is more resonance of blueberry and that warming cinnamon spice while freshness highlights these aromatic nuances.” ANNE KREBIEHL MW \$34



### Steindorfer St. Laurent Reserve 2019

Intense dark berry bouquet, well-balanced palate with rich fruit, elegant, substantial wine with great potential. A fine companion to duck, pork and cassoleet.

Alc. 14% – acidity 5.1 g/l – residual sugar 1.8 g/l

**2018 WINEENTHUSIAST** THE WORLD IN YOUR GLASS **90pts** “Notions of cinnamon, plum and black cherry fill the nose with their rich scent. The palate also shows these generous, ripe and rounded flavors and adds both lovely freshness as well as some alcoholic heat. This is bold, smooth and fresh.” ANNE KREBIEHL MW \$36



### Steindorfer Beerenauslese Cuvée Klaus 2018

Elegant!

50% Muskat Ottonel, 50% Pinot Blanc

- Liquid gold, this BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which lingers on and on.

Alc. 9% acidity 7.2g/l residual sugar 243 g/l

**WINEENTHUSIAST** THE WORLD IN YOUR GLASS **94pts.** “Musk, rose petal, fir honey and dried fig are the rich aromas on the nose. The intense palate is lusciously sweet and very concentrated, showing a viscous, almost balm-like mouthfeel that seems to burst with luscious fruit. Equally concentrated is the sharp freshness that brings everything alive. What a package. Drink by 2050.” ANNE KREBIEHL MW \$30





## March 2019

Rating	Brand	Vintage	Designation	Varietal Label	Appellation	Retail
94	Anton Bauer	2016	Reserve "Limited Edition"	Pinot Noir	Wagram	\$59.00
94	Anton Bauer	2017	Ried Spiegel	Grüner Veltliner	Wagram	\$34.00
94	Anton Bauer	2017	Ried Rosenberg "Alte Reben"	Grüner Veltliner	Wagram	\$45.00
94	Hillinger	2016	Terroir	Pinot Blanc	Burgenland	\$35.00
94	Hillinger	2016	Leithaberg BF	Blaufränkisch	Leithaberg	\$39.00
93	Hillinger	2015	Hillside	Austrian Red Blend	Burgenland	\$29.00
94	Netzl	2016	Ried Bärenreiser	Anna-Christina	Carnuntum	\$69.00
94	Netzl	2016	Ried Haidacker	Zweigelt	Carnuntum	\$65.00
93	Netzl	2016	Edles Tal	Red Blend	Carnuntum	\$39.00
93	Netzl	2017	Ried Altenberg	Weissburgunder	Carnuntum	\$34.00
94	Heinrich Hartl	2016	Reserve	Pinot Noir	Thermenregion	\$39.00
93	Heinrich Hartl	2017	Classic	Rotgipfler	Thermenregion	\$24.00
93	Jaltis	2016	Ried Szapary	Blaufränkisch	Eisenberg	\$39.00
91	Jalits	2017	DAC classic	Blaufränkisch	Eisenberg	\$19.00
94	Steindorfer	2016	Reserve	Blaufränkisch	Burgenland	\$34.00
93	Steindorfer	2016	Reserve	St. Laurent	Burgenland	\$37.00
94	Steininger	2017	Ried Lamm	Grüner Veltliner	Kamptal	\$44.00
94	Steininger	2017	Ried Kittmannsberg	Grüner Veltliner	Kamptal	\$49.00
94	Steininger	2017	Ried Loisium	Grüner Veltliner	Kamptal	\$24.00
94	Steininger	2017	Ried Steinhaus	Riesling	Kamptal	\$39.00
94	Tegernseerhof	2017	Ried Kellerberg Smaragd	Riesling	Wachau	\$49.00
94	Tegernseerhof	2017	Ried Steinertal Smaragd	Riesling	Wachau	\$49.00
94	Tegernseerhof	2017	Ried Höhereck Smaragd	Grüner Veltliner	Wachau	\$49.00
94	Tegernseerhof	2017	Bergdistel Smaragd	Grüner Veltliner	Wachau	\$34.00

## September 2019

Rating	Brand	Vintage	Designation	Varietal Label	Appellation	Retail
90	Tegernseerhof	2018	T26 Dürnstein Federspiel	Grüner Veltliner	Wachau	\$20.00
90	Steindorfer	2018	Ried Fuchsloch	Pinot Gris	Burgenland	\$24.00
90	Hillinger	2017	Classic	Blaufränkisch	Burgenland	\$20.00
89	Hillinger	2017	Small Hill	Merlot/Pinot Noir/St. Laurent	Burgenland	\$16.00

Rating	Brand	Vintage	Designation	Varietal Label	Appellation	Retail
95	Anton Bauer	2017	Grande Reserve Reserve	Grüner Veltliner	Wagram	\$55.00
95	Jalits	2016	Diabas	Blaufränkisch	Burgenland	\$71.00
95	Netzl	2017	Ried Bärenreiser	Anna-Christina	Carnuntum	\$69.00
94	Jalits	2017	Ried Szapary	Blaufränkisch	Burgenland	\$39.00
94	Steininger	2017	Ried Lamm	Grüner Veltliner	Kamptal	\$49.00
94	Tegernseerhof	2018	Ried Hoehereck	Grüner Veltliner	Wachau	\$52.00
94	Tegernseerhof	2018	Ried Steinertal Smaragd	Riesling	Wachau	\$52.00
93	Tegernseerhof	2018	Ried Kellerbeberg	Riesling	Wachau	\$52.00
93	Netzl	2017	Ried Haidacker	Zweigelt	Carnuntum	\$65.00
93	Heinrich Hartl	2017	Reserve	Pinot Noir	Thermenregion	\$42.00
93	Steindorfer	2017	Reserve	Blaufränkisch	Burgenland	\$34.00
93	Netzl	2017	Edles Tal	Red blend	Carnuntum	\$39.00
93	Hillinger	2017	Leithaberg	Pinot Blanc	Burgenland	\$39.00
93	Tegernseerhof	2018	Bergdistel	Grüner Veltliner	Wachau	\$34.00
93	Anton Bauer	2018	Ried Spiegel	Grüner Veltliner	Wagram	\$34.00
93	Steininger	2018	Ried Loisium	Grüner Veltliner	Kamptal	\$25.00
93	Netzl	2018	Ried Altenberg	Weissburgunder	Carnuntum	\$34.00
92	Anton Bauer	2017	Cuvee	BF/ZW/CA/ME	Wagram	\$25.00
92	Anton Bauer	2017	Ried Kaiserberg	Blaufränkisch	Burgenland	\$25.00
91	Steininger	2018	Grand Grü	Grüner Veltliner	Kamptal	\$32.00
92	Heinrich Hartl	2017	Classic	Rotgipfler	Thermenregion	\$24.00
91	Steindorfer	2017	Apetlon Rouge	BF/ZW/SL	Burgenland	\$20.00
91	Hillinger	2017	Leithaberg	Grüner Veltliner	Burgenland	\$39.00
91	Anton Bauer	2017	Wagram	Pinot Noir	Wagram	\$25.00
89	Heinrich Hartl	2018	Classic	Pinot Noir	Thermenregion	\$24.00

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