

AUSTRIAN WINE

kwselection.com

2026

Portfolio tasting book.



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[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](#)

The man behind the label [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.

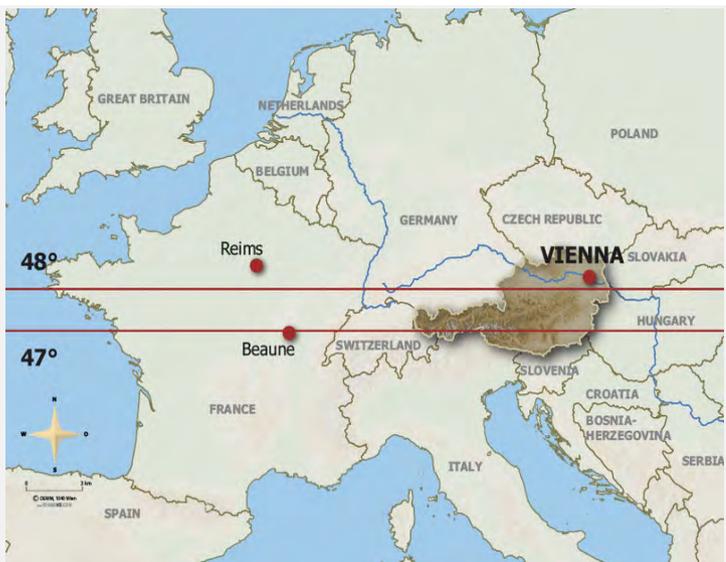
"Absolute quality" is their motto, and absolute success has been

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 across the globe appreciate most about Austrian wines is that they can be so **deliciously paired with**

a wide variety of foods



P=L
A=D

W
WAGRAM



PAUL D.



Direder, a name that stands for high quality wines since 1849, is rooted in tradition and has evolved with gained expertise.

Paul D. pours passion and love into his wines. Working in his own vineyards since he was 17, he produces high quality wines for your everyday enjoyment. When Paul D.'s great-great-grandfather, Leopold Direder, earned his living with traditional agriculture in the wine region of the Wagram in 1849 he did not expect that his wines would one day conquer the world.



Paul D Frizzante Rosé Sparkling Rosé



The perfect aperitif! The fine sparkling Frizzante, with its strawberry and slight honey smell, purely delivering on the palate what was promised in the nose. Dry but still berry – simply enjoyable! 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).

Facts: 0,75-liter bottle 12,5% Alc. – 5,2 g/l acidity – 11g/l residual sugar

P=L
A=D

Paul D Grüner Veltliner 2024

This charming Grüner Veltliner ranks among the best white wine values year after year. It shows deliciously ripe flavors with the bracing acidity and herbaceous character typical of "Grüner".



A fruity, less alcohol and easy-to-drink Veltliner with a fresh smell of apple and a hint of pear. Perfect fit for sunny summer days.

It has a pleasant acidity with a delicate citrus note.

Facts: 1 liter bottle *12,5% Alc. – 4,9 g/l acidity – 2,0 g/l residual sugar*

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

Paul D Riesling 2024

Fruity, refreshing Riesling with fine notes of grapefruit. Floral aroma with a pleasantly mild acidity. Ideal to enjoy!



Serve with Shrimp & vegetable tempura with soy and ginger sauce.

Facts: 1 liter bottle *12,5 % Alc. – 5,7 g/l acidity – 4,1 g/l residual sugar*

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

Paul D Rosé 2024

A berry, fruity wine that softly caresses the palate with notes of wild strawberries and ripe strawberries. Our rosé provides a lovely mouthfeel with plenty of freshness and fruit. It is wonderfully balanced and has a very well-balanced acidity.



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

Facts: 1 liter bottle *12,0% Alc. – 5,8 g/l acidity – 3,5 g/l residual sugar*

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

Paul D Zweigelt 2023

Velvety smooth, full-bodied Zweigelt, redolent of caramelized plums and a light wood note. Cherry and dark berries with a hint of vanilla complete the taste.

A delight for the palate!

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!!



Facts: 1 liter bottle *12,5 % Alc. – 5.7 g/l acidity – 2,7 g/l residual sugar*

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

P=L
A=D

Paul D Grüner Veltliner W a g r a m D A C 2024



This charming Grüner Veltliner ranks among the best white wine values year after year. It shows deliciously ripe flavors with the bracing acidity and herbaceous character typical of “Grüner”.

Radiant light-yellow Veltliner with a fine nose of pepper and winter apple, fruity yet spicy. Full-bodied on the palate with a fine citrus and quince note

Facts: 0,75-liter bottle *13,0% Alc. – 4,1 g/l acidity – 3,6 g/l residual sugar*



Paul D Grüner Veltliner Ried Schlossberg WAGRAM DAC 2024



A powerful Grüner Veltliner from the Schlossberg vineyard, with a fruity pear aroma and a hint of exoticism. Full-bodied, spicy and rich taste of ripe pineapple and stone fruit.

Facts: 0,75-liter bottle *13,5% Alc. – 4,2 g/l acidity – 2,5 g/l residual sugar*



Paul D Weißburgunder Wagram DAC 2024 (Pinot blanc)



Our Pinot Blanc is an elegant, powerful wine with a classic structure. Excitingly crisp, with delicious pear notes and exotic fruit aromas. Very classic

Facts: 0,75l liter bottle *13,0% Alc. – 2,9 g/l acidity – 5,5 g/l residual sugar*



P=L
A D.

- Our small ones for on the go

Always looking for innovations and new things, we offer our Grüner Veltliner and Rosé now also in small cans. With the cans for on the go, our target is to be part of the activities of our young and young at heart customers – is it hiking, a ski tour, a picnic in the green, a festival or simply some hours at the pool

- we want to be part of it and break a little bit with traditions.

Something different but delightful

Paul D. Grüner Veltliner Cans

“Wanted” GV cans Dry and crisp, 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

Content: 250ml

Paul D Bee Natural - the slightly different wine!

An easy-drinking Natural wine with light yeasty notes, floral soft taste. Round on the palate with a subtle note of wood and cinnamon. An unfinned, unfiltered wine with a harmonious taste.

750ml bottle

11,0% Alc.- 4,8 g/l acidity





PEL
A.D.

2020 - start of organic production



Our wines are all vegan!



*The Wines (from Austria) | www.kwselection.com | kontakt@kwselection.com





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 Loesium. The wine project is nestled in the vineyards of Winery Steininger.

It combines world class architecture and a mystical underground world of wine.

(www.loesium.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

Grüner Veltliner Steinhaus Große Reserve Sekt



2015 Steinhaus is hard weathered granite vineyard with a light humus layer. It is slightly southwest aligned with optimal sunlight. – Perfect requirements for mineralic wines. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage let's all those delicate flavors shine through a perfect elegant fine mousse. A sparkling wine, which shows the grape variety and the location and the soil composition of the vineyard.

Alc.: 13.5 vol. % Acidity: 4.2/l Natural residual sugar: 3 g/l Zero Dosage

Riesling Heiligenstein Große Reserve Sekt 2019



Heiligenstein is one of the most famous Riesling vineyards in the world. The steep terrasses 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 let's all those delicate flavors shine through a perfect elegant fine mousse. The press in Austria wrote: “Karl's Heiligenstein Sekt starts where Champagne stops.delicate and exceptional “

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



New three-tier pyramid emphasizes grape origin and maturity on lees

Steinger Sekt

individual and exciting

very 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 Steinger 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 Steinger)



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, packing height, rate of yield and gentle pressing.



Steinger Grüner Veltliner Sekt 2020 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/b2aca4aad0>



Steininger Riesling Sekt Reserve 2021

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/464991275/5b74f449>



Steininger Brut Sekt Reserve 2020

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 2020

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 2022

Yes, it is made with Cabernet Sauvignon grapes. Beautiful pale salmon color, delicious fruit filled with raspberries, strawberries and 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/



Steininger Zweigelt Sekt 2016

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 2024

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: 5.7 g/l Residual sugar: 2.3 g/l 2019*

Steininger Ried Loisium Grüner Veltliner 2023

<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 Asian food.

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

Steininger Grand Grü Grüner Veltliner 2023



Steininger makes a range of delicious wines from Austria's best white grape, and they intend the Grand Grü to be at the top of their line. The name is a fun play on words - evoking both the French concept of "Grand Cru" quality and the Steininger's belief that this is a "Grand" Grüner Veltliner! Shiny Yellow-green, aromas of ripe apple and pear, a nuance of herbs, honey and apricot. Powerful and complexity, the finish is long and opulent, perfect for aging but also a highlight for a delicious dinner. Serve with Asian food, scallops, lobster, roasted meat, matches also to typical Austrian dishes like Wiener Schnitzel

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

Steininger Ried Kittmannsberg Grüner Veltliner 1ÖTW Erste Lage 2023

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: 5.1 g/l Residual sugar: 4.6 g/l



Steininger Ried Lamm Grüner Veltliner 1ÖTW Erste Lage 2022

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.: 13.5 vol. % Acidity: 5.4 g/l Residual sugar: 5 g/l - 500 liter Barrel





Steinger Riesling Kamptal DAC 2024

<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



Steinger Ried Steinhaus 2023 - 1ÖTW Erste Lage

The steep terrace of the vineyard lies to the north of Langenlois, on a south-facing slope with a gradient of more than 20%. The vineyard has the name „Steinhaus“ for a good reason: The soil is hard weathered granite with a light humus layer, which brings mineralic wines. Typical peach aroma, lime, green apricot, balanced and again all the aromas on the palate with a juicy flow, powerful and still focused, supplemented by significant minerality and supported by fruit-bearing acidity, very complex and noble, precise and elegant Riesling, which shares the terroir as well. Ideal to lobster, shellfish, halibut, trout, and other seafood.

Alc.: 13.5 vol. % Acidity: 6.8 g/l RS: 5.7 g/l

2019 **WINEENTHUSIAST** BY 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



Steinger Ried Seeberg Riesling 2023 - 1ÖTW Erste Lage

Shiny mica schist bedrock with amphibolite intercalations reaches close to the surface, overlaid by silty, sandy brown earth soils that are mostly non-calcareous and contain abundant rock fragments. Delicate aromas, apricot, kumquats, nectarines, and oranges; fruity-sweet background, light minerality, juicy, creamy, has an incredibly delicate, almost crystalline structure, balanced, full-bodied, elegant, with a brilliant finish. The delicate fruit of this Riesling fits well with the spiciness of Asian and Indian dishes. The intense interplay of sweetness and acidity goes well with sweet and sour dishes.



Steinger Zweigelt 2022

The red grape variety is a cross of Blaufrankisch and St. Laurent from the year 1922 and makes up 14% of the entire Austrian vineyard area. This makes it one of the most planted red grape variety in Austria. Originally the name of this grape was „Rotburger“ and it was named Zweigelt after Professor Fritz Zweigelt who worked at the Viniculture institute Stift Klosterneuburg using his last name. 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 and black pepper on the finish. A great value!

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



Steinger Cabernet Sauvignon Rosé 2024

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

Steinger 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 Steinger

Alc.: 19.5 vol. % Acidity: 6.4 g/l Residual sugar: 84g/l





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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.

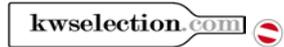
The Strauss wine estate, whose high-quality products are already well known and widely appreciated beyond the region’s borders, is located in Steinbach, near Gamlitz. The enormous Gamlitzberg is the largest single wine-growing area in southern Styria.

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 SCHÖPPER



Strauss Gelber Muskateller Südsteiermark DAC Klassik 2024

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 Südsteiermark DAC Klassik 2024

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 Ried Gamlitzberg Südsteiermark DAC 2024

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



Strauss Sämling 88 Steiermark 2024 (Scheurebe)

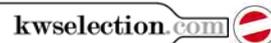
Light yellow-green, intense, complex aroma with a very distinctive varietal character reminding you to Sauvignon Blanc and dry Riesling. The scent of lemons and vineyard peach is reflected

on the juicy palate with a harmonious finish. The perfect summer aperitif wine and with appetizers... with lunch or in the afternoon.....

Alc: 11.5%, Residual sugar: 7 g/l, Acid: 6.2 g/l

Weingut Tscherne-Strauss - 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 DAC 2024

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 2024 - Steiermark DAC

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 2023

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, and 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 2021

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 ceramic "clayver" for 18 months. Unfiltered bottled!

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



Mittelbach 2024 Zweigelt Rose (Kremstal, Austria)

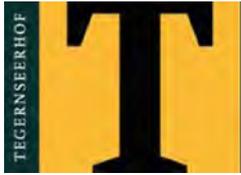


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Tegernseerhof, located in the Wachau region at Unterloiben just below Durnstein, is the property of the **Mittelbach** family. It claims a tradition on dating back to the Middle Ages when it was built in 1176 by the Benedictine community of the Tegernsee Abbey, and like many medieval abbeys Tegernsee was a center for learning and culture, producing illustrated manuscripts as well as wine. At the turn of the 19th century the property was acquired by the Austrian Imperial family and some decades later it passed into private ownership. Today **winemaker Martin Mittelbach** is the sixth generation of Mittelbachs to lead the family enterprise. When Weingut Tegernseerhof became a member of the "Vinea Wachau" consortium in 2009 they had to give up any vineyards outside the Wachau, which in this instance impacted all their holdings in Kremstal, all planted to Zweigelt. Happily they were able to lease these vineyards to **Hans Mittelbach** Martin's uncle, **who makes this rose Zweigelt at his winery in Rohrendorf specifically for the Tegernseerhof label.**

The vineyards are farmed in a sustainable regimen. Martin Mittelbach, owner of Weingut Tegernseerhof and nephew of Hans, oversees all aspects concerning quality. **grapes are hand-harvested, a strict selection is made, the grapes are gently pressed, and the** maceration is for only one hour. This hands-on approach is the reason that the wine is bottled under the Tegernseerhof label.

Fermentation is entirely in stainless steel to ensure fresh aromas and flavors. This rose is estate-bottled and the entire Zweigelt production is devoted to rose wine; no red wine is produced. The beautiful coral pink color is enough to get your mouth watering. The bright fruit-filled nose is loaded with delicate cherry and red currant notes. The **crisp, refreshingly dry, light to medium-bodied palate is perfectly balanced** and showcases the fresh cherry and delicate red currant flavors. Perfectly at home on any picnic, delicious with fried chicken and tames the heat when paired with spicy dishes. There is also a slight watermelon note that makes it perfect for summer sipping and a great pairing with barbecued shrimp.



www.tegernseerhof.at



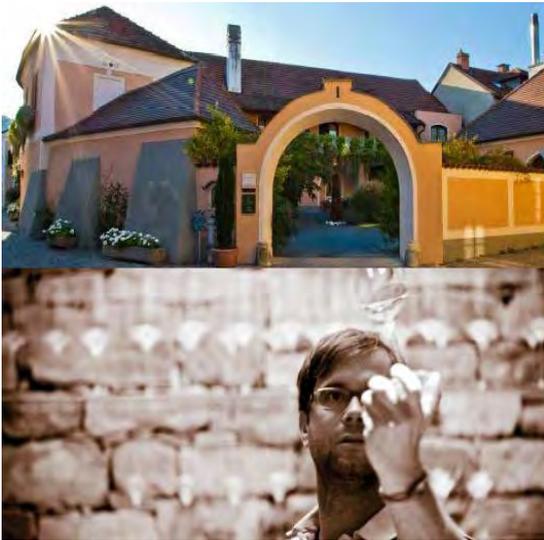
Vineyards: 23 hectares (57 acres)

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*



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".



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



Tegerenseerhof T 26 Grüner Veltliner Dürnstein 2023 Federspiel®

Classic Gruner aromas of grapefruit zest, white peach, wet stones, a little bit of petrol, and lots of white flowers. These are old vines, so there's an incredible concentration of flavors here, especially at this price, everything you smelled continuing to the first sip, beautiful acidity, bright and refreshing that takes a rich wine and makes it sing.

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



Tegerenseerhof Grüner Veltliner Bergdistel 2023 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. 13 % acidity 4.2 g/l residual sugar 3.5 g/l

2019 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **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,*



Tegerenseerhof Grüner Veltliner Loibenberg 2023 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. 14 % acidity 3 g/l residual sugar 5.3 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 inhomogene

Tegerenseerhof Grüner Veltliner Höhereck 2023 Smaragd®

This shining yellow-gold wine has a lovely bouquet of fruit, lemongrass, nuts, and spice. On the palate there is a great balance of sweet fruit and light spice. Its full body and power make it a world class Grüner Veltliner.

Alc. 14 % – acidity 5.7 g/l – residual sugar 4.5 g/l

2017 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **94 pts.** *“Freshly turned wet earth and pear peel on the nose promise richness and texture. The palate duly obliges and presents a concentrated core that unites salty yeast, lemon zest and savory miso notes. A slight but pleasant bitterness adds bite and counters the lovely fruit. This is complex and mouthwatering to the last.”*

ANNE KREBIEHL MW \$49

“The Höhereck is in fact nature's reserve. The conservation of the dry grasslands is of inestimable importance for the habitat of rare plants, insects and breeding birds. The vineyard cru on Höhereck is one of the smallest in the Wachau. Because of erosion, the soil-structure on Höhereck is very rocky, barren and very little in depth. 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. In 1951, this vineyard was planted with our own selections of Gruener Veltliner. The age of vines, Gföhler Gneiss and a south-easterly exposure, facing directly into the Mentalgraben effects a fascinating combination. The Danube plays a major role as well. Because of its stream, it draws cold air from the Waldviertel plateau through the Mentalgraben and provides huge temperature differences, which result in the enormous expression and tension of the wine's minerality.” Martin Mittelbach



Tegernseerhof Riesling Dürnstein 2023 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 2023 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 % – acidity 6.4 g/l – residual sugar 4.5 g/l

2017 **WINEENTHUSIAST** BY 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

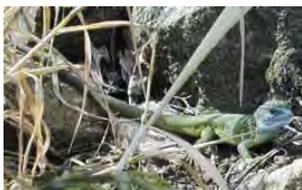


Tegernseerhof Riesling Kellerberg 2023 Smaragd®

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 6.6 g/l – residual sugar 3.8 g/l

WINEENTHUSIAST BY 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



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.



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.



WEINGUT MÜLLER GROSSMANN

FACTS

Weingut Müller-Grossmann

www.mueller-grossmann.at
office@mueller-grossmann.at

winemaker & owner: Marlies Hanke

farming practice: organic farming

size: 11 hectares

region: Furth-Palt, Kremstal, Austria

geography: 70 km in the north of Vienna

climate: Continental/Pannonian

soil: loess and gravel

The Winemaker

Marlies runs the Müller-Grossmann winery, which she took over from her mother. Since 2009, she has steadily developed the business, all while staying true to its roots. She has not only switched to organic and sustainable farming practices, but also works with feminine finesse, adhering to the principle "as much as necessary, as little as possible." The result: passionate wines that reflect their origin in the vineyard and the hands of the winemaker.

Organic & Sustainable

Respect is highly valued at the Müller-Grossmann winery – respect for nature, for people, and for the next generation. In both the vineyard and the cellar, organic practices are employed. This approach was the natural consequence of the path Marlies has followed over the past 15 years. The winery also operates sustainably in economic and social terms, focusing on responsible management and a considerate approach to the people involved in the business.

The Kremstal region

The southern Kremstal is a very diverse wine-growing region. This is due to the variety of soils and the natural interplay of warm days and cool nights. Where the cooler, humid influences from the nearby Waldviertel meet the warm, dry air from the Pannonian plain, juicy, elegant white wines grow on gravel and loess soils. Marlies' vineyards are all farmed organically, and each site brings its own uniqueness. Höhlgraben is not Steinbühel, and Steinpoint is as distinct as Silberbichl. These different origins result in individual wines that bring joy year after year.

Klaus Wittauer
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kwselection.com 

WEINGUT MÜLLER GROSSMANN



Rosé Zweigelt 2024

Fragrant, bright color, fruity strawberry notes on the palate, refreshingly animating with a big drinking pleasure.

Alcohol: 12% vol, Acidity: 6,2 g/l, Sugar: 1,0 g/l

Grüner Veltliner Satz Viertel 2024

Light green-yellow colour, fruity, like yellow fruits. Mineral and juicy taste with a lively acidity, fresh and animating. A versatile food companion for the classic and modern kitchen!

Alcohol: 13% vol, Acidity: 5,7 g/l, Sugar: 1,5 g/l



Grüner Veltliner FURTH 2024

Village Wine, Bright green-yellow color, juicy, open fruit notes, delicate spice, soft texture on the palate, very juicy wine with good length, spicy finish

Alcohol: 13% vol, Acidity: 5,4 g/l, Sugar: 1,0 g/l

Riesling FURTH 2024

Village Wine, Juicy scent of vineyard peach, ripe apricot, clear melt extract, integrated acidity, classic Riesling, powerful, long-lasting

Alcohol: 12,5% vol, Acidity: 5,7 g/l, Sugar: 7,1 g/l



Grüner Veltliner Ried Höhlgraben 2024

Vibrant fruit notes, more powerful body, full extract, lively acidity, creamy, great finale

Alcohol: 13,5% vol, Acidity: 4,5 g/l, Sugar: 2,9 g/l

Weissburgunder Ried Steinpoint 2023

Ripe fruits, fine extract, accessible and very charming. High elegance, high varietal character, full and dense on the palate, great potential.

Alcohol: 13% vol, Acidity: 4,6 g/l, Sugar: 8,0 g/l

Brut Rosé Reserve

A delicate and juicy sparkling wine with aromas of red berry notes, Méthode champenoise

Alcohol: 12% vol, Acidity: 5,7 g/l, Sugar: 1,6 g/l

No Make Up 2023

Fine herbs, baked apple flavors, delicate like dried mandarins, floral touch, juicy, elegant and mineral, unfiltered & untreated

Alcohol: 12% vol, Acidity: 3,3 g/l, Sugar: 1 g/l



Bubbles without Troubles

It has a fine perlage, yellow tropical fruit, is structured on the palate with a fresh acidity on the finish and for any sparkling moments without alcohol

Alcohol: <0,05% vol, Acidity: 4,6 g/l, Sugar: 44 g/l



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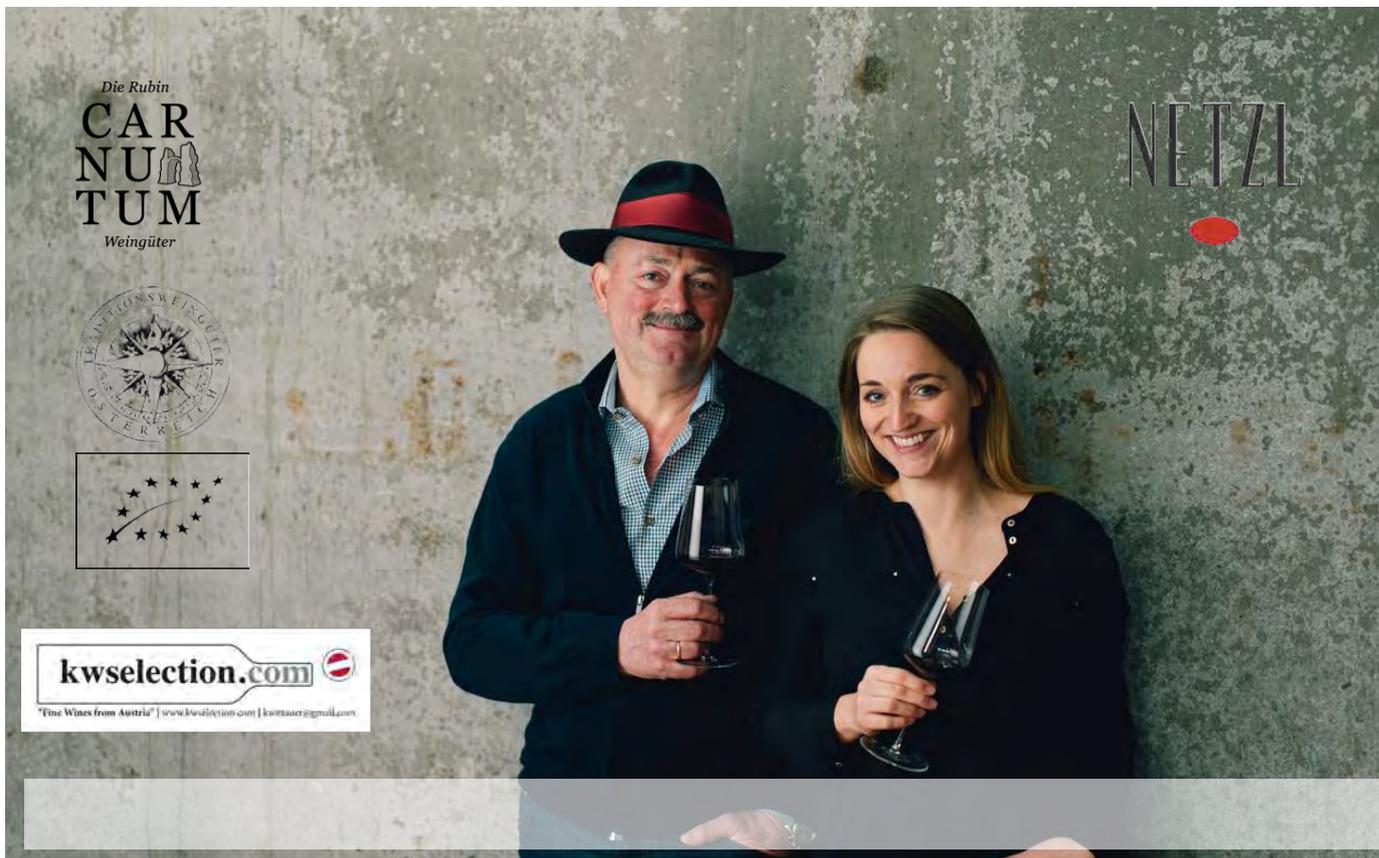
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Vineyard 30 hectares (64 acres) | **Wine Region Carnuntum** Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidentor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park. | **Pannonian Climate** Characterized by dry summers and warm autumns, it allows us to cultivate excellent white and red wines from very ripe grapes. | **Arbesthaler Hügelland** Extensive sunshine with enough rainfall, prevents from the cold wind from north - west (river Danube) | **Pannonian Lowland** In the Southeast, blows warm and dry wind. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. | **Danube River** brings cooler temperatures during the nights, which lead to intensive fruit and aromatic wines | **Soil** Ranges from very nutritious loess to poor and dry gravel – these differences are taken into consideration during planting. Accordingly our spicy and fruity white wines grow on the poor gravel and our powerful and rich reds on the nutritious soils. | **Organic farming** 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.

Wine Enthusiast: 95 points Ried Bärnreiser 1ÖTW Anna-Christina 2017. 94 points Ried Haidacker Zweigelt 2016. 93 points Ried Altenberg Weißburgunder 2020 **Falstaff:** „Best red wine 2015“ Privat 2019: 97 points. Ried Bärnreiser 1ÖTW Anna-Christina 2019: 96 points. Ried Haidacker 1ÖTW 2019: 94 points **Gault**



Netzl 2024 Grüner Veltliner Carnuntum

Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced.

alc. 12.5% – acidity 5.4 g/l – residual sugar 1.0 g/l



Netzl 2024 Chardonnay Carnuntum

our vineyards benefit from the cool winds off the Danube especially during the hot summer nights giving this Chardonnay its perfect harmony. Beautiful tropical fruit aromas are balanced by great acidity built on good minerality.

alc. 13 % – acidity 6.4 g/l – residual sugar 1.0 g/l



Netzl 2023 Ried Altenberg Weißburgunder

Pinot blanc is the oldest, most traditional grape variety of Carnuntum loving the warm loessy soils of the Bärnreiser vineyards. Fermented and aged in 500 l vats on the yeast without malolactic fermentation brings complexity and mouthfeeling on the palate. alc. 13.5 % – acidity 5.3 g/l – residual sugar 3.6 g/l



Netzl 2024 Rosanna - Zweigelt Rosé

Juice from our most typical Zweigelt grapes. light onion-red, vitalizing fresh fruit like strawberries and raspberries, animated acidity, the perfect summer companion!

alc. 13% – acidity 6.2 g/l – residual sugar 2.2 g/l



Netzl 2022 Zweigelt Carnuntum classic

The classic Zweigelt is the first harvest and a blend of the many outstanding Zweigelt vineyards, in which the Weingut Netzl specializes. Pure Zweigelt! Ruby-garnet, typical cherry fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming soft finish.

alc. 13 % – acidity 5.2 g/l – residual sugar 1.0 g/l



Netzl 2022 Carnuntum Cuvee classic

40% Zweigelt 40% Blaufränkisch 20% Merlot. 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.

alc. 13.5% – acidity 5.4 g/l – residual sugar 1.0 g/l





Vineyards: 90+ hectares (222+ acres)

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.



3 LEO **HILLINGER**
More than wine!

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.



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



HILL Brut Reserve

2018 50% Chardonnay, 50% Pinot Noir

Brilliant golden yellow with green reflections and a fine, constantly rising perlage – _this is how the HILL Brut Reserve presents itself in the glass.

On the nose, the aromas of light brioche, green apple and white currant unfold, accompanied by the fruit of delicate honeydew melon. Embedded in an elegant interplay between acidity and perlage, these aromas continue the palate.

Finally, the long, balanced, and fresh finish leaves a very compact impression. A stylish companion that is a pleasure to drink on all occasions.

ACIDITY: 5.2 g/l

RESIDUAL SUGAR: 6.0 g/l



Classic / Reserve (terroir)

Leo Hillinger Pinot Gris 2021

(organic)

lunch

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

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

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....

Leo Hillinger Pinot Noir Eveline 2020

(organic)

lunch

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 Zweigelt 2022

(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 Blaufränkisch 2022

(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





Minerality in white and red



Leo Hillinger Grüner Veltliner Leithaberg 2021

Alc. 13.5% acidity 5.4 g/l RS 1 g/l

2017 **WINEENTHUSIAST** OF THE WORLD IN YOUR GLASS **91 pts.** "Mossy freshness and gentle hazelnut make for an appetizing nose. It is on the palate that ver aromatic fruit appears, almost akin to apricot on this rounded, mellow but fresh wine that finishes with almost tropical overtone of passion fruit." KWSelection.com. — ANNE KREBIEHL MW abv: 13.5% \$39

Leo Hillinger Pinot Blanc Leithaberg 2021

(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

acidity 5 g/l RS 1 g/l



Leo Hillinger Blaufränkisch Leithaberg DAC 2021

(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. 13.5 % acidity 5.5 g/l residual sugar 1 g/l



Leo Hillinger Blaufränkisch Ried Umriss 2019 (organic)

The color runs from a light ruby red in the core of the glass to a dark velvety red on the outside and ends with light clear edges. Clear, red fruits appear immediately on the nose. Cherries and currants initially appear fresh, lively and, above all, stable. On the palate, the round, polished tannins of cherry and pepper, which are hardly perceptible as such, make an impressive comeback. The finish surprises by reflecting the previous impressions unsorted and unfiltered. Pepper talks to fruit, pressure becomes intense elegance and tannins become compact and feminine. These unsorted impressions remain, change and challenge for minutes.

Selective harvest by hand, fermented in an open fermenter, contact with the mash approx. 18 days, aged in a large oak barrel - only one 3200 liter barrel is produced

Alc. 12.5 % acidity 6.1 g/l residual sugar 1 g/l



Leo Hillinger Small Hill Red 2023

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 g/l residual sugar 4.7 g/l



Wunderbar weiche und geschmeidige Cuvée aus 50 % Merlot, 25 % Pinot Noir und 25 % St. Laurent. Das Aroma erinnert an dunkle Beeren und – zart im Hintergrund – Schokolade. Der Gaumen präsentiert sich vollmundig und harmonisch. Ein Wein, der sich jeder Speise perfekt anpasst.

“Wonderfully soft and supple blend of 50% Merlot, 25% Pinot Noir and 25% St. Laurent. The aroma is reminiscent of dark berries and – delicately in the background – chocolate. The palate is full-bodied and harmonious. A wine that goes perfectly with any dish.”

Leo Hillinger HILLSide 2020 (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



“With a dark ruby and violet edge, the nose reveals fruity, fleshy, and spicy aromas reminiscent of blackberries, raspberries, and ripe cherries, but also of smoked meat and black pepper. The spice of cloves mixes with it. On the palate, the blackberry tone and the taste of black pepper stand out, paired with fine roasted aromas and very well integrated acidity. The subtle use of wood contributes to the strong tannin structure. The long finish is compact.”



Leo Hillinger Pinot Noir “terroir” 2019

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. Fleshy 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/



Leo Hillinger Hill 1 2019 (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



Weingut Steindorfer is located in the village of Apetlon, surrounded by picturesque lakes and the plains Neusiedler See – Seewinkel National Park, located in easternmost state of Austria, Burgenland. Precisely for this reason, a natural and gentle approach in the vineyard and in the cellar is of the utmost importance to ensure healthy grapes and wines of exceptional character.

We farm our vineyards in the most non-interventionist manner as possible, focusing on promoting the natural resilience of the vine. We pay particular attention to which variety is best suited for a particular vineyard site regarding the ripening of the variety, their yield and Botrytis susceptibility as well as resistance to winter frosts. In addition, care for the soil plays a major role, starting with preparatory measures before planting, mulching and methods for erosion protection and soil compaction. For example, by limiting the number of times we take the tractor into the vineyard rows we are able to promote lighter, healthier soils. Important factors we focus on include monitoring weather patterns, which can provide information about possible pest infestation, as well as understanding the occurrence and life cycle of insects and determining their flight times. To help combat pests, maintaining or producing a stable ecosystem in the vineyard is of central importance. This includes the protection, promotion, and naturalization of beneficial organisms, which act as natural enemies to counteract potential pests. An example is predatory mites which are effective against spider mites. So, we have introduced flora that promotes an attractive environment beneficial insect life. Also, mechanical procedures (such as nets) are used as well as pheromone traps.

In the long run, our vines will produce their best fruit in an intact ecosystem with healthy soil and will perfectly reflect their terroir in our wines.



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 Apetlon, 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, Apetlon. 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 2024

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



Steindorfer Chardonnay Golden Cut 2022

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



Steindorfer Apetlon Rouge 2022 40% Baufränkisch, 30% St. Laurent and 30% Zweigelt

Very purple - lots of ripe plum and blackberry preserves, followed up by morello cherries and then into the vanilla, black pepper, and rosemary notes to balance this wine and tip it just a bit savorier. Medium bodied wine with a richness that mirrors the fruit forwardness on the nose, and a nice quick flash of soft tannins on the very end.

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

Steindorfer Blaufränkisch Kaiserberg 2022

“Located on a beautiful hill with a stunning view to the lake. So, it is next to a famous castle called “Schloss Halbturn” and was the garden of the former kaiser. Therefore, it is called Kaiserberg. Above on the hill the grapes receive enough sunshine for a great ripeness and soft tannins. This in combination with the cool influences of that windy area result in a wine which comes up with freshness, ripeness and structure” Roland Steindorfer

tasting notes:

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.

Serve with lamb, roasted duck or beef tenderloin. Alc. 14% – acidity 5.5 g/l – residual sugar 2.3 g/l



Steindorfer Blaufränkisch Reserve 2021

50-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

Steindorfer St. Laurent Reserve 2022

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

Steindorfer Beerenauslese Cuveé Klaus 2023

50% Scheurebe, 50% Pinot Blanc Elegant!

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.



Vineyard: 16 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."





<https://www.eisenberg-dac.at/wp-content/uploads/2017/02/Eisenberg-Infomappe-ENGLISH-low-res-20170316.pdf>



Jalits Eisenberg DAC 2020 (Blaufränkisch)

Dark ruby garnet, violet reflections, delicate brightening of the edges. Delicately smoky, dark fruit, nuances of blackberries, mineral touch. Tight, close-knit, salty, red berry style, fine tannins, sticks, a lively, light-footed accompaniment to dishes. Think summer fare like grilled burgers, grilled vegetables and charcuterie.

Alc. 13,5% acidity 6.4 g/l residual sugar 1.4 g/l

Jalits Diabas 2018 (Blaufränkisch)

Dark ruby garnet, violet reflections, delicate brightening of the edges. Fresh cherries, fine dark berry jam, orange zest, tobacco-like flavor, mineral notes. Juicy, extract-sweet, red wild berry jam, ripe, well- integrated tannins, firm texture, sticks, salty finish, great length, good development potential.

Alc. 14% acidity 6,0 g/l residual sugar 1,3 g/l





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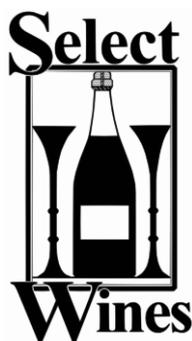
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