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2024

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AUSTRIAN WINE

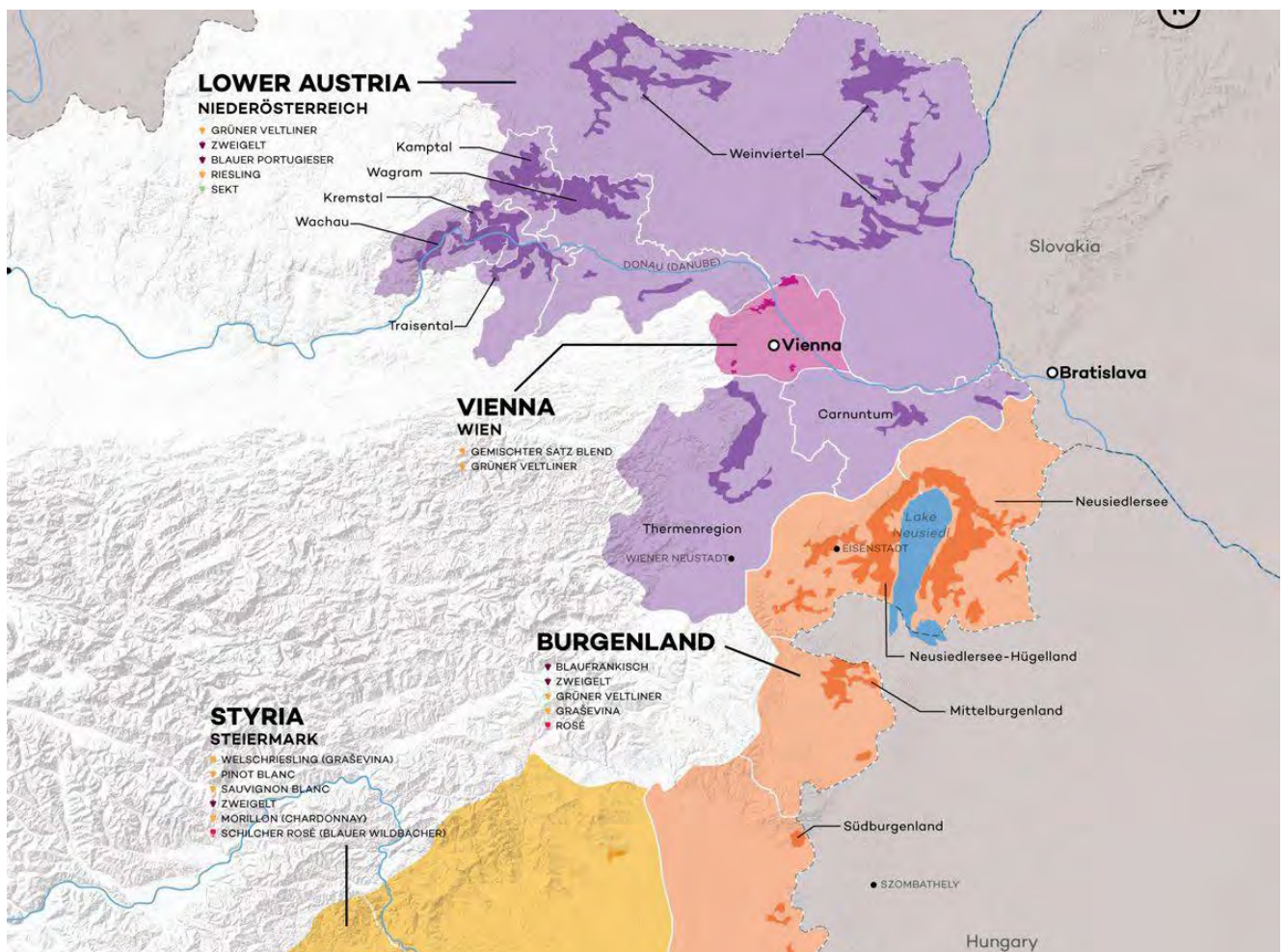


Wines from Austria

more info:
austrianwine.com



AUSTRIAN WINE
The Art of Wine. Down to Earth.





Mitterstockstall - Wagram

kwselection.com 

Direder, a name that stands for high quality wines since 1849, is rooted in tradition and has evolved **over the generations**. 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 Bee Natural - the slightly different wine!

An easy-drinking Natural wine with light yeasty notes **and a soft floral** taste. Round on the palate with a subtle note of wood and cinnamon. An unfined, unfiltered wine with a harmonious taste. 750ml bottle 11,0% Alc.- 4,8 g/l acidity



Paul D Grüner Veltliner 2023

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". Aromatic, light, and easy-to-drink Veltliner with a fresh smell of apple and a hint of pear. Perfect fit for sunny summer days. Freshly scented green apple.

It has a pleasant acidity with a delicate citrus note.

Facts: 1 liter bottle

12,5% Alc. – 6,2 g/l acidity – 4,5 g/l residual sugar

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



Paul D Riesling 2022

Refreshing Riesling with delicate notes of apricot and peach. Floral aroma with a pleasant mild acidity. Perfect to be enjoying!

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

Facts: 1 liter bottle

12 % Alc. – 7,5 g/l acidity – 4,7 g/l residual sugar

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



Paul D Rosé 2023

Full of berry aromas that softly caresses the palate with notes of wild strawberry and ripe strawberry. This rosé provides a nice mouthfeel with lots of freshness and fruit. It is wonderfully balanced and has a very 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. – 6,0 g/l acidity – 4,7 g/l residual sugar

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



Paul D Zweigelt 2022

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! A real treat!

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. – 5,2 g/l acidity – 3,0 g/l residual sugar

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

NEW – Our small ones for on the go

Always looking for innovations and new things, we **now** offer our Grüner Veltliner and Rosé in cans. With 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 by the water – we want to be part of it and break a little bit with traditions.

Something different but delightful!

Paul D. Grüner Veltliner 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

2020 - start of organic production





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

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

(www.loismus.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 2018

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 maturation 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 2019 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>



Steininger Riesling Sekt Reserve 2020

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 2018

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 2019

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 2021

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/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 2023

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



Steininger Ried Loisium Grüner Veltliner 2022

<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 2022

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 or roasted pork

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



Steininger Ried Kittmannsberg Grüner Veltliner 1ÖTW Erste Lage 2021

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 Riesling Kamptal DAC 2023

<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



Steininger Ried Steinhaus 2022 - 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



Steininger Ried Seeberg Riesling 2022 - 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.

Steininger 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

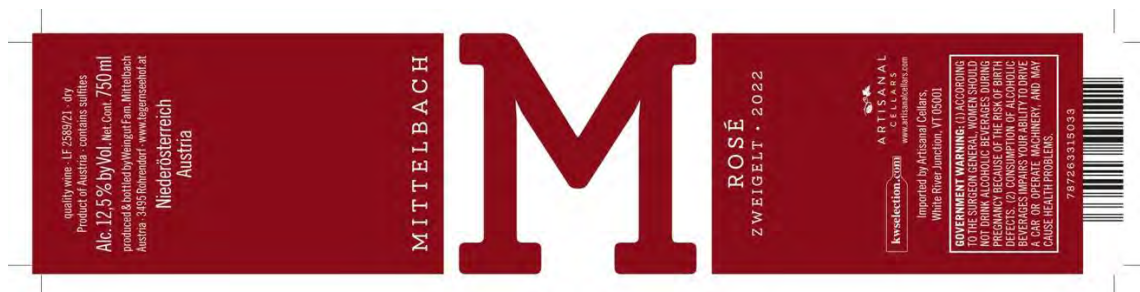


Steininger Cabernet Sauvignon Rosé 2023

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





Mittelbach 2023 Zweigelt Rose (Kremstal, Austria)



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



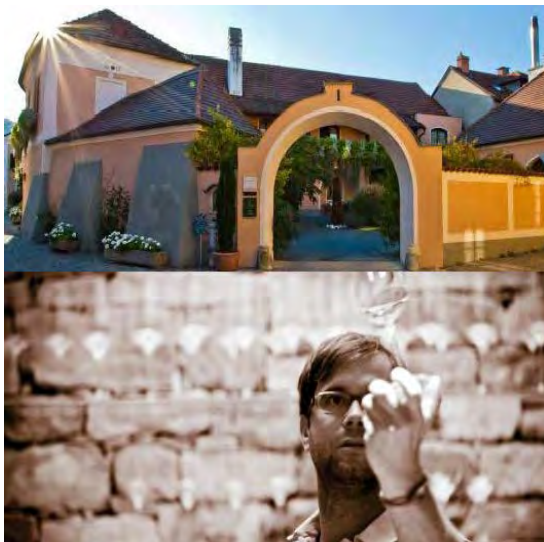
Vineyards: 23 hectares (57 acres)

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".





Tegerenseerhof T 26 Grüner Veltliner Dürnstein 2022 Federspiel®

Classic Gruner aromas of grapefruit zest, white peach, wet stones, a little bit of petrol, and lots of 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*

Falstaff 92

Tasting from 10.07.2023: Peter Moser

Light greenish yellow, silver reflections. Fresh white tropical fruit, a touch of herbal savouriness, tangerine zest, some blossom honey in the background. Medium-bodied, fine yellow peach fruit, subtle fruit expression, pleasant acidity, elegant, accessible style.



Tegerenseerhof Grüner Veltliner Bergdistel 2022 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*

Falstaff 94

Tasting from 10.07.2023: Peter Moser

Light yellow green, silver reflections. Delicate fresh apple fruit, lime zest in the background, a hint of meadow herbs, finely spicy bouquet. Juicy, elegant, ripe apple fruit, a touch of blossom honey, discreet acidity, mineral, remains well lasting, a versatile food wine.

Tegerenseerhof Grüner Veltliner Höhereck 2022 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

Falstaff 95

Tasting from 10.07.2023: Peter Moser

Light greenish yellow, silver reflections. Delicate orange zest, herbs and mango, multi-faceted bouquet. Complex, taut, white stone fruit, fine fruit, supporting acidity, a hint of orange on the finish, elegant and persistent, shows ageing potential, spice and length.

Tegerenseerhof Zwerithaler 2022 Smaragd®

This single vineyard from Weissenkirchen in the Wachau has very old vines and it is a field blend, which is called "Gemischter Statz" in Austria. Here is how Martin Mittelbach describes the wine:

"Through the picturesque extravagance of "Zwerithaler" this cru developed into ascetic museum - old varieties, crumbling walls - the time seems to have stood still. To bring the flavor potential of these two positions accurately and significantly expressed, we put the varietal character in the background." This is a full-bodied dry white wine with a rich creamy texture similar to some of the great White Burgundies with a long, beautiful finish...

Alc. 13 % – acidity 5.6 g/l – residual sugar 4.2 g/l



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

Falstaff 92

Tasting from June 24: Peter Mose Medium yellow green, silver reflections. Delicate blossom honey, a hint of herbs, a hint of ripe yellow apple fruit, tobacco touch. Juicy, balanced acidity structure, mineral, yellow stone fruit, a good food companion with certain ageing potential.



Tegernseerhof Riesling Steinertal 2022 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

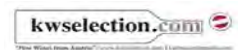
Falstaff 95 - 97

Tasting from 10.07.2023: Peter Moser

Light yellow-green, silver reflections. Fresh nuances of white tropical fruit, plus a touch of passion fruit, floral touch, very inviting bouquet. Taut, fine spice, white fruit also on the palate, finesse-rich acidity, salty on the finish, light on its feet and very accessible, a fine food wine with a long finish.



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.



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 landmarks Steinfeder®, Federspiel® und Smaragd® are a declaration of dedication to natural wine production and the strictest control.

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 Wagram Grüner Veltliner 2022 (Alc.12.5%, RS 2.6 g/l, AC 5.1 g/l)

A crisp, lively Grüner Veltliner with ripe apple & pear fruit, balanced with fresh acidity and a touch of spice and citrus on the dry and lingering finish. A delicious aperitif or enjoyable with firm cheeses, charcuterie and simple fish or chicken dishes. Excellent quality and value from the Wagram.



Anton Bauer Grüner Veltliner Ried Gmirk 2023 (Alc.12.5%, RS 2.1 g/l, AC 4.5 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.



Anton Bauer Ried Rosenberg Grüner Veltliner 2022 (Alc.12.5%, RS 3.1 g/l, AC 5.4 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 Ried Spiegel Grüner Veltliner 2022 (Alc.13.5%, RS 4.3 g/l, AC 5.4 g/l)

The Spiegel vineyard has loess in addition to gravel and river rock deposits from the old Danube River when it was wild and forming the Wagram. This gives the wine yellow pear flavors, stone fruit, a light pineapple and mango tropical fruit touch, great structure, and a very long well-balanced finish. The delicate creamy texture and lively, but pleasant, acidity making it a pure joy to drink. Wonderful now, but also has great aging potential.



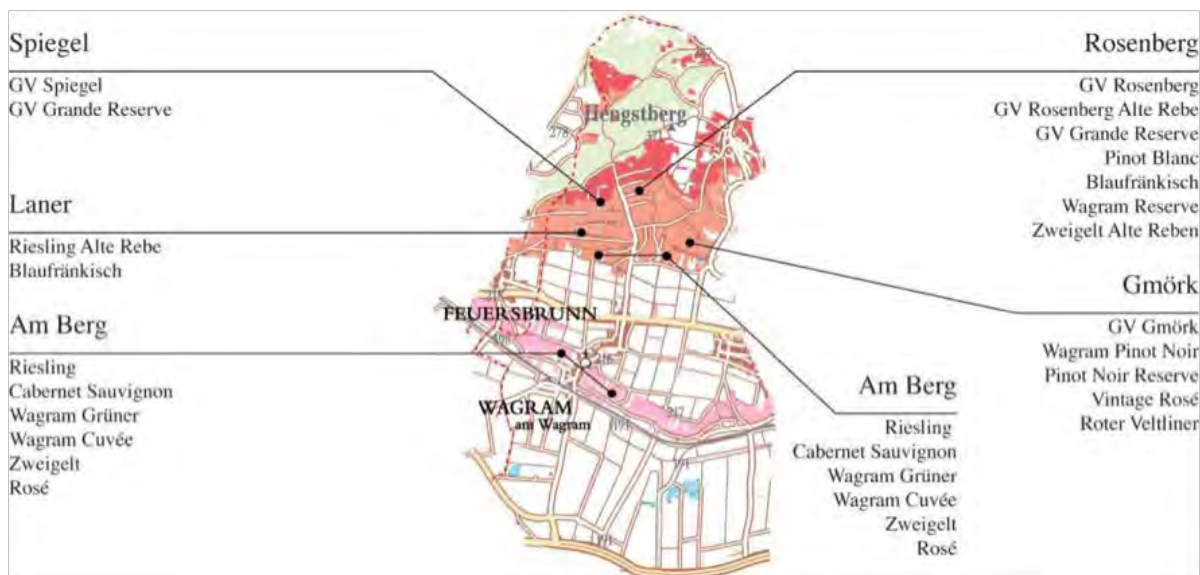
Anton Bauer Grande Reserve Grüner Veltliner 2021 (Alc.13.5%, RS 4.1 g/l, AC 5.3 g/l)

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!



Anton Bauer Riesling Feuersbrunn 2022 (Alc.13%, RS 5.9 g/l, AC 6.5 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 Rose Zweigelt/Merlot/Syrah 2023 (Alc.12.5%, RS 1.7 g/l, AC 5.7 g/l)

Clear, light pink with a stimulating fragrant floral and berry nose. The wine has an elegant structure. It is round and soft on the palate with a clean, crisp and dry finish. A marvelous patio wine for long summer evenings searching for an invitation to dinner.



Anton Bauer Zweigelt 2019 (Alc.13%, 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 2021 (Alc. 13.5%, 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.



Anton Bauer Wagram Cuvée 2019 (Alc.13.5%, RS 1 g/l, AC 5 g/l)

40% Blaufränkisch 40% Zweigelt 15% Cabernet Sauvignon 5% Merlot

Cherry fruit with amaretto tones, red berries, and herbs. On the palate cherry fruit again, with dark berry aromas and a pleasant background of herbs, good extract fruit, fine soft tannin. It finishes with a dry elegance and delicately herb tones of chocolate and cherries. Although delicious on its own, it will complement beef, duck, grilled pork, tuna, and rich red sauces.





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.



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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.



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 bottle



Minerality in white and red

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



WINEENTHUSIAST
THE WORLD IN YOUR GLASS

93 pts. *Hillinger 2017 Blaufränkisch (Leithaberg). This is marked by both power and poise, showing terrific purity to the spiced plum, juicy black cherry, and raspberry notes. It delivers refined tannins and dusky spice flavors that build richness and texture. Its acidity plays the directing role, keeping all elements in check. Drink now through 2035. Artisanal Cellars. A.Z. Price: \$39*

Leo Hillinger Blaufränkisch Ried Umriss 2017

(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



93 Points 2017 vintage

"



Leo Hillinger Pinot Gris 2021

(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. Vinification: 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 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



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 Pinot Noir Eveline 2020

(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 2022

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 2019

(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 Hill 1 2018

(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





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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 SCHOPPER

kwselection.com



Strauss Sauvignon Blanc Ried Gamlitzberg Südsteiermark DAC 2022

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

Weingut Tscherne-Strauss - Bettina Strauss

Like it used to be.... "Nachhaltig" (Sustainable)

kwselection.com

True terroir wines

<https://www.tscherne-strauss.at>

new winery and guest house



Tscherne 18 Sauvignon Blanc 2023 - 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 form Styria.

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



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 (Blafränkisch)

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 (Blafränkisch)

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



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



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 varietals 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 2023

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 2021 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 Reserve 2020

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 2021

Intense dark berry bouquet, well-balanced palate with rich fruit, elegant, substantial wine with great potential. A fine companion to duck, pork and cassole. *Alc. 14% – acidity 5.1 g/l – residual sugar 1.8 g/l*



Steindorfer Beerenauslese Cuveé Klaus 2022

Elegant!

50% Welschriesling, 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



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.

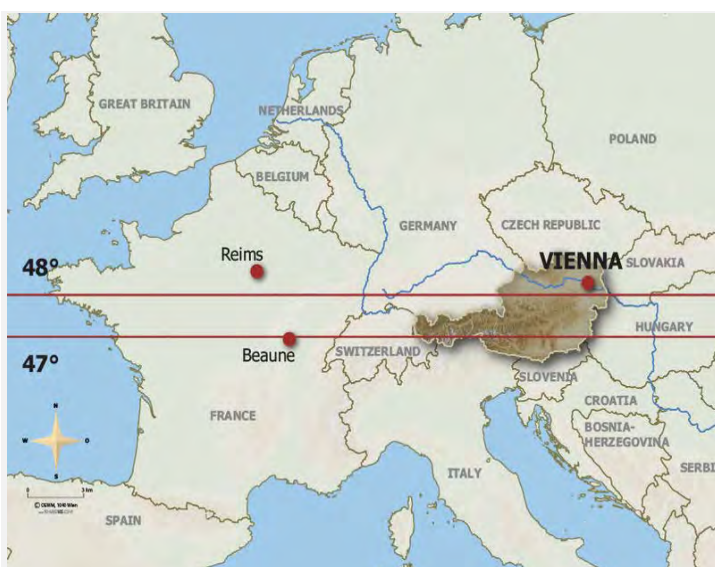
**"Absolute quality" is their motto, and
absolute success has been**

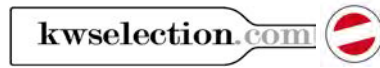
the result

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





***Your Passport to* AUSTRIAN WINE**

Austrian wine is immensely popular and a perennial favorite of sommeliers throughout the world. Austrian wines are known for their wide diversity of styles, aromas, and terroirs.

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