

## Our Agenda

Austria: Terroir and Geography Wine Laws of Austria Grüner Veltliner taste-along



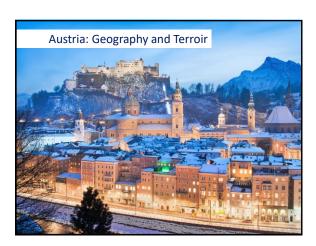
5 minute break!

The Wines of Wachau PDO Apricots and PGI Brandy All that Sparkles: Austrian Sekt Zweigelt taste-along



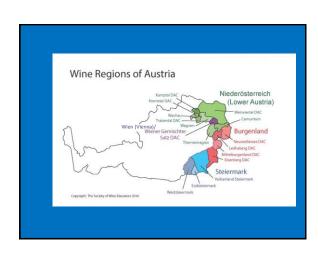
5 minute break!

The Kamptal, Kremstal, and Traisental DACs Neusiedlersee DAC Ruster Ausbruch

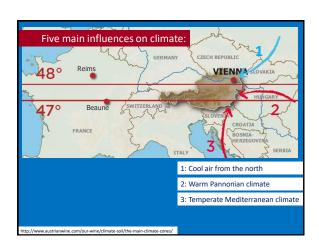


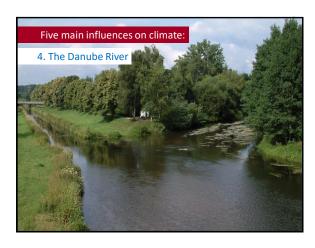








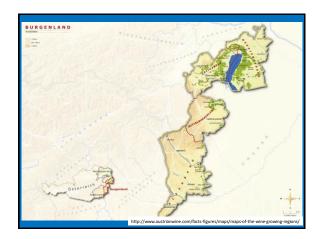


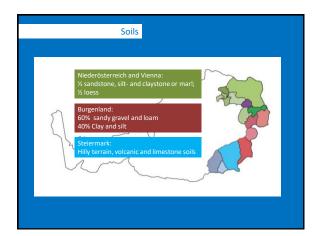


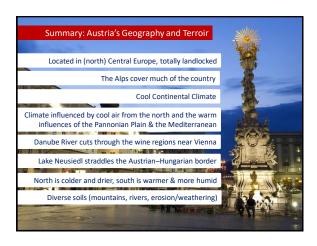




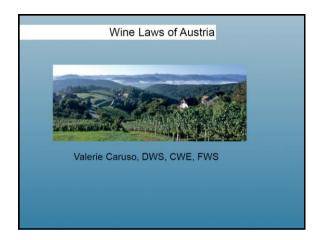






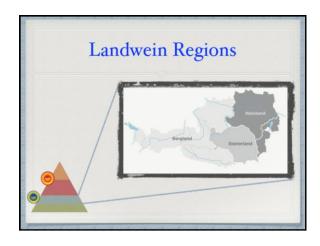


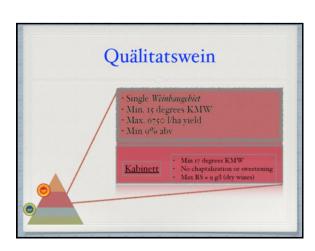


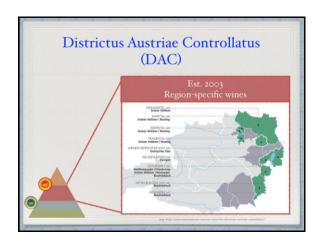


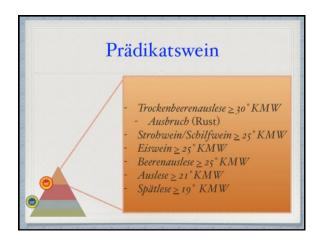


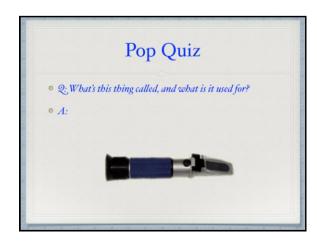


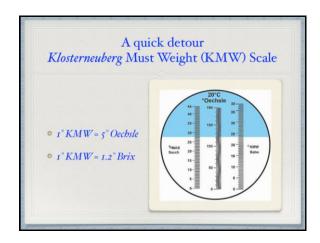




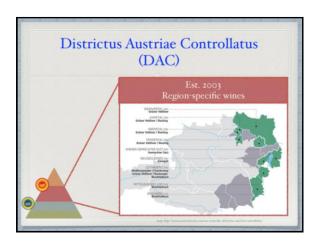








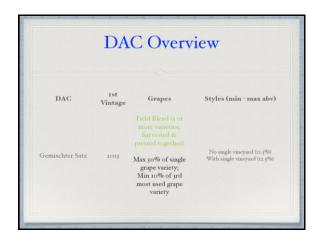




Districtus Austriae Controllatus (DAC)	
Classified regions	
Specified styles	
Prescribed grape varieties	
Quality levels (except Gemischter Satz)	The state of the s
o Klassik	
o lower abv	DAC
• less aging	DISTRICTUS AUSTRIAE
Reserve	CONTROLLATUS
• higher abv	
<ul> <li>detectable oak, botrytis</li> </ul>	
Labels can mention vineyard	



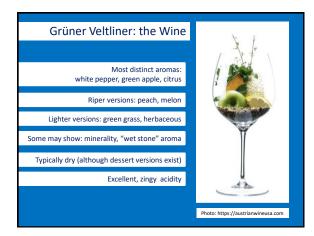












## Here are my tasting notes for Grüner Veltliner: | E & M Berger Grüner Veltliner, Lower Austria, 2015 | 12% abv | 100% Grüner Veltliner | Aromas of citrus (lemon zest, lime), white pepper, peach, mineral | Fresh, crisp acidity | Interesting "vegetal" flavors in addition to the fruit and mineral | Long, pleasant (fruity-lemon zest) finish