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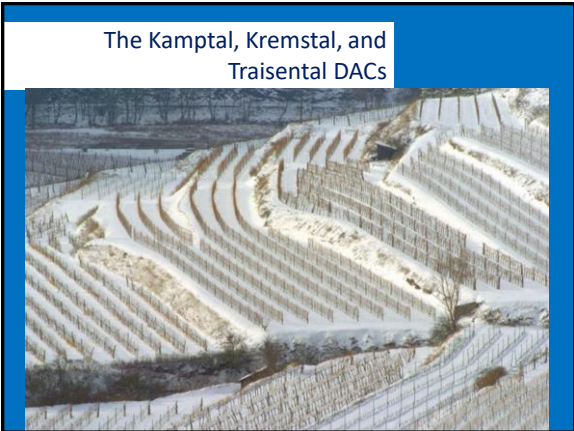
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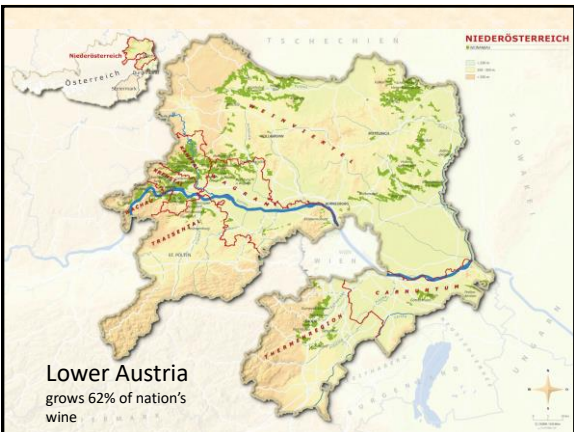
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### WHITE WINE IN AUSTRIA vs. Lower Austria

	AUSTRIA TOTAL IN HA	AUSTRIA TOTAL IN %	NIEDER- ÖSTERREICH (LOWER AUSTRIA)
Grüner Veltliner	13,517.69	29.44%	43.70%
Weissriesling	3,597.11	7.84%	4.97%
Müller-Thurgau	2,102.47	4.58%	5.12%
Weissburgunder	1,995.48	4.35%	3.23%
Riesling	1,863.27	4.06%	5.69%
Chardonnay	1,431.24	3.12%	1.73%
Sauvignon Blanc	932.71	2.03%	0.76%
Gemischter Satz	806.95	1.76%	2.18%
Neuburger	651.66	1.42%	1.56%
Muskateller	526.88	1.15%	0.85%
Frühroter Veltliner	424.04	0.92%	1.46%
Scheurebe	398.13	0.87%	0.18%
Muskat Ottonel	359.89	0.78%	0.33%
Traminer	320.82	0.70%	0.33%
Bouvier	234.42	0.51%	0.10%
Grauburgunder	221.78	0.48%	0.15%
Roter Veltliner	193.45	0.42%	0.71%
Goldburger	149.98	0.33%	0.09%
Rotgipfler	105.23	0.23%	0.38%
Zierfandler	85.37	0.19%	0.31%
Sylvaner	43.04	0.09%	0.10%
Jubiläumsrebe	13.11	0.03%	0.01%
Furmint	8.88	0.02%	0.00%
Other White Varieties <sup>1</sup>	154.82	0.34%	0.32%
<b>Total White</b>	<b>30,138.42</b>	<b>65.65%</b>	<b>74.26%</b>

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### RED WINE IN AUSTRIA vs. Lower Austria

	AUSTRIA TOTAL IN HA	AUSTRIA TOTAL IN %	NIEDER- ÖSTERREICH (LOWER AUSTRIA)
Zweigelt	6,476.15	14.11%	12.26%
Blaufränkisch	3,225.45	7.03%	0.55%
Blauer Portugieser	1,621.52	3.53%	5.86%
Blauburger	903.44	1.97%	2.58%
St. Laurent	778.39	1.70%	1.28%
Blauburgunder	648.56	1.41%	1.02%
Merlot	648.63	1.41%	0.82%
Cabernet Sauvignon	594.48	1.29%	0.75%
Blauer Wildbacher	450.40	0.98%	0.00%
Roesler	160.93	0.35%	0.31%
Syrah	136.99	0.30%	0.09%
Cabernet Franc	56.37	0.12%	0.08%
Gemischter Satz	51.10	0.11%	0.09%
Rathay	9.12	0.02%	0.03%
Other Red Varieties <sup>2</sup>	8.52	0.02%	0.02%
<b>Total Red</b>	<b>15,770.05</b>	<b>34.35%</b>	<b>25.74%</b>

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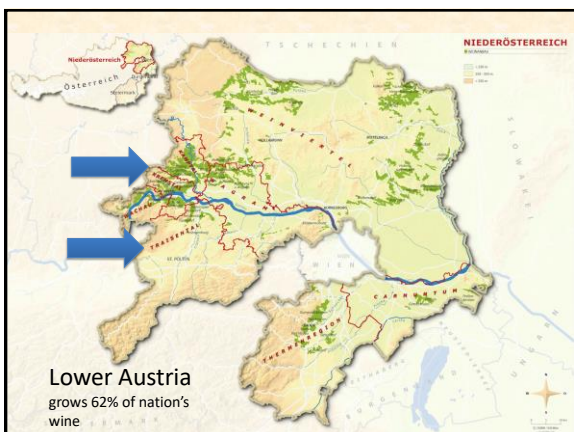
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The Kamptal, Kremstal, and Traisental DACs

With the 2016 vintage, the three DACs began using a new classification system:

Regional Wine [ $> 11,5\%$ ]

Village Wine [ $> 12\%$ ]

Vineyard (Ried) Wine [ $>12,5\%$ ]

to emphasize *terroir*. Also

DAC reserve [ $>13\%$ ]




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Levels of Origin Pyramid




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### The Kamptal DAC



- 3,800 ha [9,400 acres] vineyard area along the 30-mile-long Kamp river
- sandstone, loess, gravel, and gneiss soils; some volcanic elements also
- Kamptal DAC: dry, balanced, no wood, no botrytis
- Kamptal DAC reserve: dry, robust, wood and botrytis allowed

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### Heiligenstein Vineyard (Ried)



The Heiligenstein is the best known and most traditional single vineyard Riesling in the Kamptal, Niederösterreich (Lower Austria). It was the first single vineyard of the region to be named and drawn on a map. It is classified by the "Traditionsweingüter Österreichs" (Traditional Wine Estates of Austria) as an "Erste Lage", or Premier Cru.

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**The Kremstal DAC**

- 2,243 ha [5,500 acres] vineyard area along the 50-mile-long Krems river
- loess over water-retaining sub-soil [-> GV] and well drained primary rock [-> Riesling]
- warmer than neighboring Kamptal
- DAC: dry, fresh, balanced, no wood, no botrytis
- DAC reserve: dry, robust, wood and botrytis allowed



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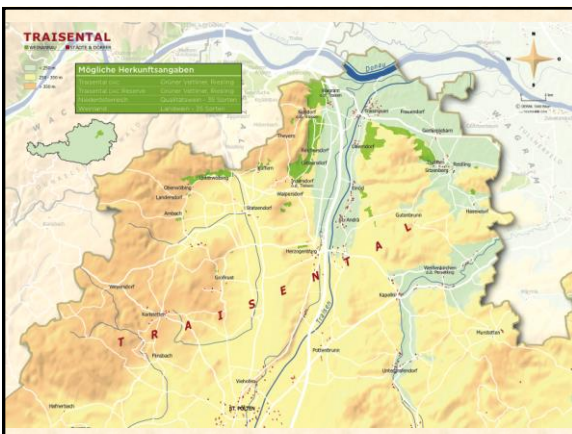
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### The Traisental DAC

- 800 ha [2,000 acres] vineyard area along the 50-mile-long Traisen river
- area under vine still growing
- 55% GV and 5% Riesling
- clay, marl, sandstone, gravel soils
- DAC: dry, balanced, no wood, no botrytis
- DAC reserve: dry, robust, wood and botrytis allowed




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### *Osterreichische Traditionsweingüter* **1<sup>er</sup> ERSTE LAGEN**



- founded in 2010
- currently 33 members in all three –tals plus Wagram
- dedication to standards of excellence
- demarcation of “First Sites” [Erste Lage] Vineyards – 61 to date; goal to define “Great Sites” [Grosse Lage] Vineyards in the future
- members can use ÖTW logo on their labels

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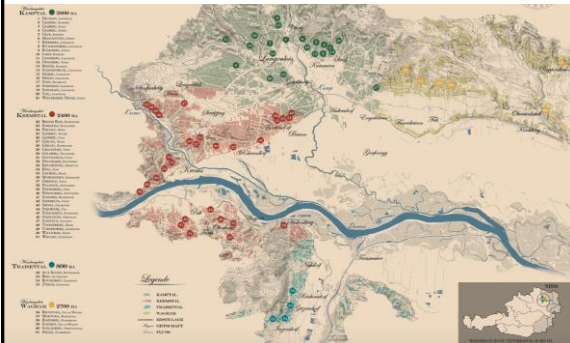
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### *Osterreichische Traditionsweingüter* **1<sup>er</sup> ERSTE LAGEN**




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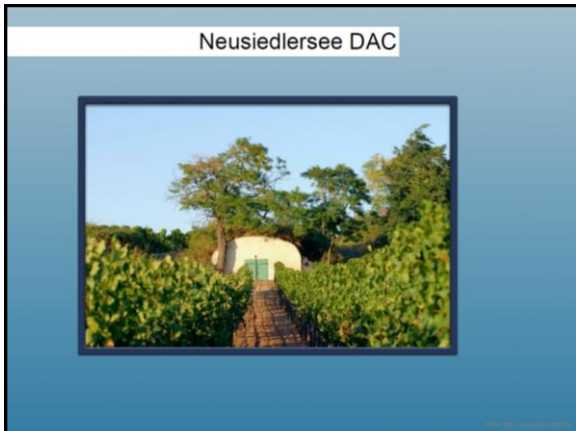
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## Neusiedlersee

- Location:
  - Eastern border, near Hungary
  - ~9000 hectares
- Climate:
  - Pannonian
  - Autumn fog, high humidity
- Geology:
  - Loam, loess, gravel and sandy sedimentary soils
  - Gravel plains (Secwinkel, Pandorfer)



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## Neusiedlersee

- Main red grapes
  - Zweigelt
  - Spätburgunder
  - Blaufränkisch
  - St. Laurent
- Main white grapes
  - Welschriesling
  - Chardonnay
  - Pinot Blanc




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## Neusiedlersee DAC Wines

Quality Levels	Klassik	Reserve
Grapes	Zweigelt	Zweigelt (60% min) + other indigenous grapes
Alcohol	Min 12%	Min 13%
Residual Sugar	Max 4 g/l	Max 4 g/l
Aging	Oak or stainless, released on 1 March after harvest year	Oak, released 1 March of 2nd year after harvest

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## Wine Styles of the Region

- Zweigelt DAC
- Botrytized
  - BA
  - TBA




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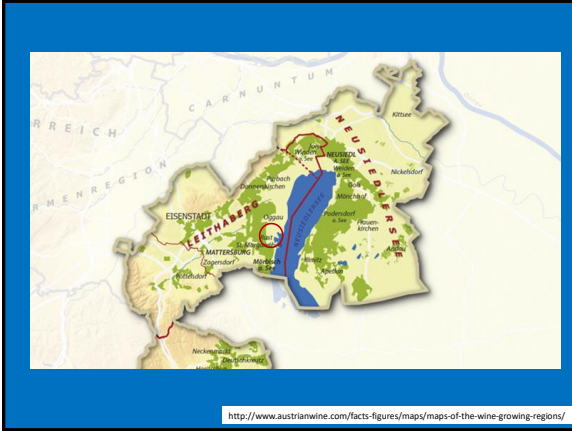
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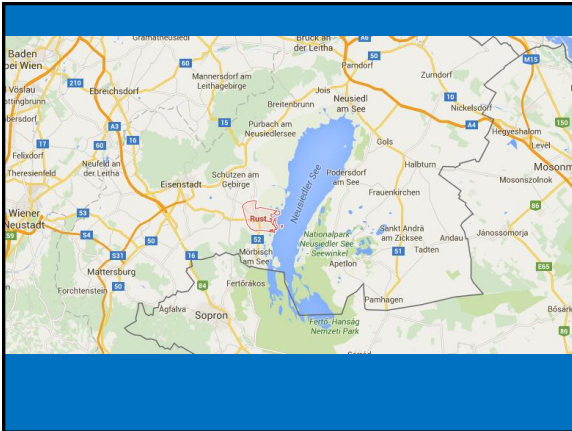
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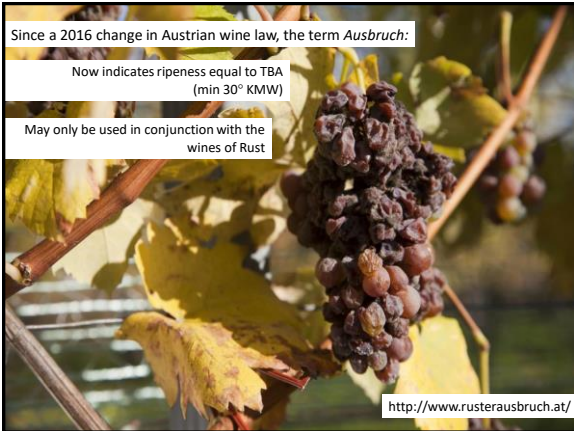
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