

Vinalu®

'Luxembourg's first Online Wine Magazine'

*Issue Nr 74
October 2024*

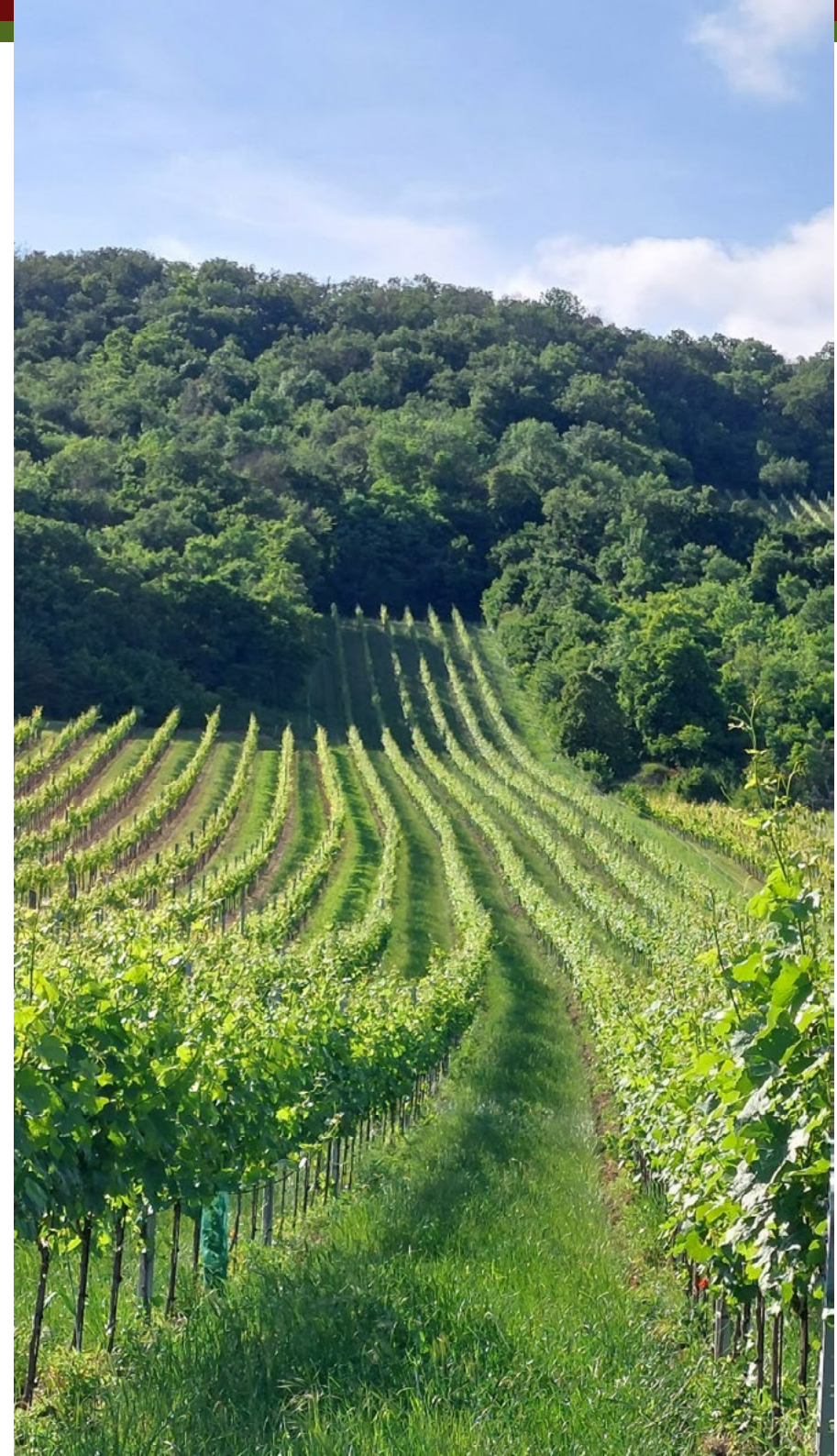


*Vinalu Special Reports Austria/
The Burgenland (Part I)*

VINALU SPECIAL REPORTS AUSTRIA / BURGENLAND (PART I)

by Liliane Turmes, Helen Latour and Harry Montagnola

Vineyards in...



Austria's special geographic setting is the one of the most important factors for the fine quality of its wines. Although Austria is at the same latitude as Burgundy, it is much more centrally located in Europe, in a zone between the mild and damp Atlantic climate and the continental Pannonian climate, with its wide variations in temperature. Warm, sunny summer and autumn days with northerly, cool nights are beneficial to the development of fresh, aromatic wines with a good structure. In addition to the climate, the diversity of soils is a key element behind the individual characters of the wines.

Internationally successful varieties, such as Riesling, Chardonnay, Sauvignon Blanc, Pinot Blanc, Pinot Noir, Cabernet Sauvignon ripen in particular regions of the country, allowing the production of fine wines with regional character. In the last years autochthonous varieties as Grüner Veltliner have become more apparent. Furthermore Austria is well known for red wines, made with Blaufränkisch, Zweigelt, and Saint Laurent grapes and for noble sweet wines, especially those made with Welschriesling.

Wine has been a part of Austrian culture since hundreds of years, and today young vintners build up on the traditional knowledge and bring in their innovative ideas of wine-making as well as their experiences, made in wine estates all over the world. Currently Austria is world leader in organic farming and along with this the 'natural' and biodynamic wine scene is especially dynamic; and also our main focus for the press visits.

BURGENLAND

Burgenland, with 13100 hectares, is Austria's most easterly federal state, sharing a long border with Hungary and enclosing the Neusiedler See (Lake Neusiedl), Europe's most westerly steppe lake.

The designation 'Burgenland', with its four specific wine-growing regions, represents a broad spectrum from full bodied red wines to fresh white wines and to noble sweet wines.

The DAC (Districtus Austriae Controllatus) on the labels is part of the Austrian appellation system, introduced in 2003, indicating that the classified wines express the regional typicity of the wine growing region.

THE NEUSIEDLERSEE DAC

The Neusiedlersee wine-growing region to the east of the Neusiedlersee, between the town of Neusiedl and the Hungarian border, covers 6.675 hectares with the hills around Gols and the flat plain around the Seewinkel. Since 2012, the Neusiedlersee DAC stands for fruity red wines, produced with the grape varietal Zweigelt.

THE LEITHABERG DAC

This DAC region on the western bank of the Neusiedlersee is the only one in Austria to permit both white and red wines with regional typicity. The calcareous soils of the 3.097 hectares Leithaberg DAC region produce high quality white wines as well as mineral Blaufränkisch wines.

THE MITTELBURGENLAND DAC

Blaufränkisch is the dominant variety in the Mittelburgenland DAC, with 2104 hectares of vineyards, with its typical aroma of black fruits and spicy notes, developed on the warm, loamy soils, and with a good aging potential.

THE EISENBERG DAC

The smallest wine-growing region in the South of the Burgenland is stretching along the Hungarian border. On 515 hectares, mainly Blaufränkisch grapes are grown, the terroir giving exceptional minerality and freshness to the wines, bottled since 2009 under the labels of Eisenberg DAC or Eisenberg DAC Reserve.

... the Austrian Burgenland state



THE BIODYNAMIC WINERY HEINRICH GERNOT

THE VISIT

The 100 ha biodynamic winery Heinrich Gernot, with mainly red varieties, is located in Gols, near the Neusiedl lake. The vintner couple Heike and Gernot Heinrich, known since the 1990ies for their pioneering, unconventional spirit in wine making, decided in 2006 to convert to biodynamic viticulture, along with less intervention in the vineyards and with dryfarming, to make the vines stronger and the soils more vital and with the idea of producing outstanding wines, reflecting the character of the terroir. All the grapes are hand harvested and spontaneously fermented. The natural wines at Heinrich winery come out under the label 'Freyheit' (Liberty), an homage to wines free of norms and obligations, with the focus on the pureness in the wines, which should stay precise, with a fine dynamic.



*Visit of the winery with
Gernot Heinrich*



Impressive clay eggs in the cellar



THE TASTING

KIND OF BLUE 2022, 50% Blaufränkisch, 40% St Laurent and 10% Zweigelt, Pet Nat wine, 11%

In the glass: salmon colour

On the nose: plums, herbs

On the palate: pleasant acidity, light elegant bitterness of yellow grapefruit.

LEITHABERG 2022, 100% Chardonnay, 7 months in 2500 l big oak barrels, 13%

In the glass: straw colour

On the nose: pears, mineral

On the palate: creamy, salted notes, good structure, long in the aftertaste

GRAUE FREYHEIT 2021, 35% Pinot Blanc, 30% Pinot Gris 30% Chardonnay, 5% Neuburger, 13 months in amphoras and in used big oak barrel, 12%

In the glass: light red colour

On the nose: herbs, red berries

On the palate: pepper, spices, tannic structure

MUSKAT FREYHEIT 2022, 85% Muskat Ottonel, 15% Pinot Blanc, 9 months in amphoras, unfiltered, 12%

In the glass: greenish yellow

On the nose: rosmarin, herbs

On the palate: freshness of citrus fruits, delicate, well balanced with a light saltiness in the finish

OUT OF THE DARK 2022, 100% Blaufränkisch, matured in amphoras, 13%

In the glass: ruby red

On the nose: raspberries

On the palate: ripe red currants combined with a powerful acidity

FREYHEIT PINOT NOIR 2022, 100% Pinot Noir, unfiltered, 7 months in amphoras, 12%

In the glass: light red

On the nose: bouquet of red berries and almonds

On the palate: red berries, good harmony, elegant



The tasting of ...



Leithaberg Chardonnay 2022

LEITHABERG 2018, 100% Blaufränkisch, from vineyards at 300m altitude, aged 38 months in amphoras and 500 l used barrels, 13%
In the glass: brilliant dark red
On the nose: red currants
On the palate: fine tannic structure, complex with a long aftertaste

ALTER BERG BLAUFRÄNKISCH LEITHABERG DAC 2018, 100 % Blaufränkisch, from old vineyards, 43 months in amphoras and 500 l used barrels, 13%
In the glass: purple red
On the nose: mineral,fruity
On the palate: complex, herbs, juicy acidity, long

EDELGRABEN BLAUFRÄNKISCH LEITHABERG DAC 2019, 100% Blaufränkisch, 42 months in amphoras and used 500 l barrels, 13%
In the glass: dark ruby
On the nose: cherries, red berries
On the palate: fruity, spicy, dense structure, well balanced , full bodied.

ADDRESS: Heinrich Gernot, Baumgarten, 60
7122 Gols /Austria



Pinot Noir Freyheit 2022



*Out of the dark 2022
Blaufränkisch*

A TASTING WITH MARTIN PASLER AT 'THE FRITZ'

We meet the winemaker Martin Pasler for the tasting of his wines during a lunch at the amazing restaurant 'The Fritz' in Weiden am See. As Martin explains, Pasler is a family winery, located between the Leitha mountains and the Neusiedl lake, organic since 2007 and with 10 ha mainly planted with Chardonnay, Welschriesling and Grüner Veltliner for the whites and Blaufränkisch, Merlot and Zweigelt for the reds. We enjoy the vertical tasting of Pasler's Chardonnay, with a great view on the Neusiedl lake.



Tasting with Martin Pasler



during lunch at 'The Fritz' Neusiedlersee



THE TASTING

CHARDONNAY RIED HENNEBERG

LEITHABERG DAC 2022, 100%

Chardonnay, 13,50%

In the glass: light straw colour

On the nose: pears, exotic fruits

On the palate: mineral, yellow stone fruits, creamy

CHARDONNAY RIED HENNEBERG

LEITHABERG DAC 2019, 100% Chardonnay,
13,50%

In the glass: greenish yellow

On the nose: herbs, anis,

On the palate: ripe fruits , full bodied

CHARDONNAY RIED HENNEBERG

LEITHABERG DAC RESERVA 2017, 13,50%

In the glass: gold colour

On the nose: melon, honey

On the palate: herbs, salty notes in a long finish

ADDRESS: Winery Martin Pasler, Obere
Hauptstrasse 44, 7093 Jois /Austria



with a great view on the lake

VISIT AT THE ORGANIC WINERY MARKUS ALTENBURGER

Together with Victoria Altenburger, our guide during the Burgenland press trip, we have a tasting with her brother, Markus Altenburger at the family winery. At the Altenburger winery, certified organic since 2017, located in Jois, between the Neusiedl lake and the Leitha mountains the main focus is put on the production of single vineyard wines, with low intervention in the winemaking.



Some information about the terroir

THE TASTING

BLAUFRÄNKISCH VOM KALK 2023 LEITHABERG DAC, 100% Blaufränkisch, unfiltered, 12,5%

In the glass: purple red

On the nose: herbs, cherries

On the palate: ripe red berries, easy to drink

MARKUS ALTENBURGER ROT 2021- HELDEN, 100% Blaufränkisch from limestone and slate soils, from vineyards in a cool area, 12,50%

In the glass: ruby red

On the nose: mineral, red & dark berries

On the palate: dense acidity, elegant structure

GRITSCHENBERG BLAUFRÄNKISCH 2021, LEITHABERG DAC

100% Blaufränkisch Alte Reben, (old vines) , unfiltered, 13%

In the glass: garnet red

On the nose: strawberries, cherries

On the palate: mineral, spices, juicy, black berries plums, in a long finish

CHARDONNAY VOM KALK 2023, 100% Chardonnay, a natural wine,

On the nose: herbs, green olives

On the palate: fruity, ripe fruits, salty notes

JUNGENBERG CHARDONNAY 2022, 100% Chardonnay, elaborated in big oak barrels and in concrete eggs, unfiltered, 13%

On the nose: freshness of citrus fruits

On the palate: pleasant & powerful acidity.

ADDRESS: Winery Markus Altenburger, Untere Hauptstrasse, 62 7093 Jois/Burgenland Austria



Blaufränkisch vom Kalk 2023



Chardonnay Vom Kalk 2023

VISIT AT THE GLAMOROUS ESTERHÁZY WINERY

The viticulture at the glamorous Esterházy estate dates back to the 18th century. In the past the wines were elaborated under the Esterházy palace, in the town of Eisenstadt, before the production was moved 2005 to the new plant in Trausdorf, equipped with the latest technologies. Since 2019 the 65ha winery is certified organic, working with dry farming and manual harvest. The vineyards are exclusively located within the Leithaberg DAC.

In the recent years soil samples were taken in the vineyards, allowing a precise examination of their profile, experiments made in the cellar, with different kinds of vessels in form and in material, with the idea of producing top quality fine wines, reflecting the terroir and matching with the style of the winery, committed to tradition and to innovation. The most impressive acquisitions in the cellar are doubtless the huge concrete eggs, with a 30% content of basalt and with a capacity of 3800 l. The world's largest concrete eggs.

We had the pleasure to visit the estate and taste the wines with Frank Schindler, the managing director of the winery, who guided us with expertise through the winery and through the tasting in the trendy and elegant restaurant PaulGarten in Eisenstadt, with an amazing view on the Esterházy palace.

*The beautiful
Esterhazy palace
in Eisenstadt*





*The Esterhazy sparkling
Rosé Reserve*



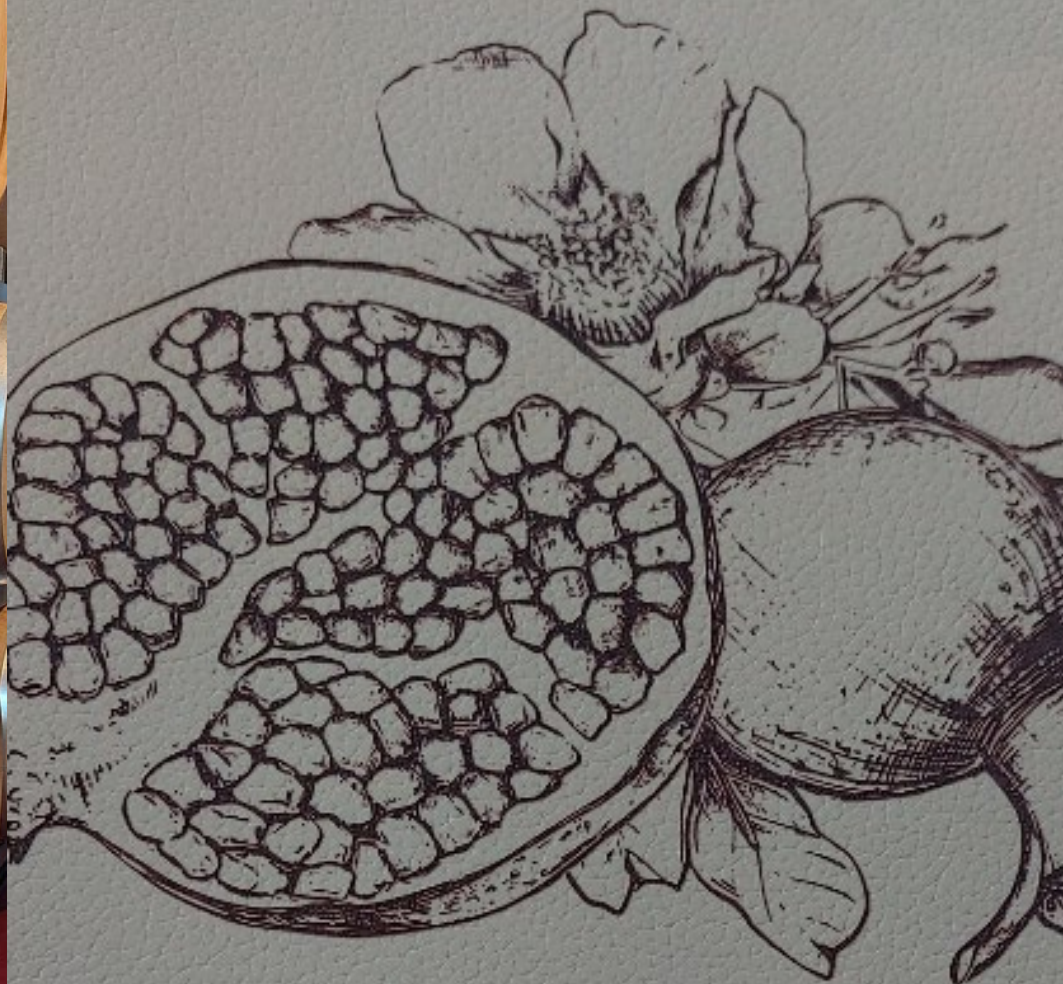
Juicy Blaufränkisch Grosshöflein 2021



Complex Blaufränkisch St Georgen 2021



The barrel cellar



PAULGARTEN

Grill & Greens

*Dinner at restaurant PaulGarten
in Eisenstadt*



THE TASTING

ESTERHÁZY Rosé Brut Reserve, 100% Blaufränkisch, sparkling, traditional method, 36 months on the lees, 12,50%

On the nose: red currant

In the glass: pale rose colour

On the palate: fruity, with a pleasant acidity

ESTERHÁZY BLAUFRÄNKISCH ROSE 2022, 100% Blaufränkisch, unfiltered, 13%

In the glass: pale abricot colour

On the nose: freshness of citrus fruits

On the palate: red berries, elegant bitterness of yellow grapefruit

ESTERHÁZY BLAUFRÄNKISCH 2021, Leithaberg DAC, Grosshöflein, 100% Blaufränkisch, 16 months in 500 l oak barrel, hand harvest, 13%

In the glass: purple colour

On the nose: herbs, mineral

On the palate: red fruits, juicy acidity

ESTERHÁZY BLAUFRÄNKISCH 2021 Leithaberg DAC, Sankt Georgen, 100% Blaufränkisch, 16 months in 500 l oak barrel, 14,50%

In the glass: ruby red

On the nose: cherries, black berries

On the palate: mineral, spicy, fruity, freshness in a long finish

ESTERHÁZY RIED SCHILDTEN 2021 Leithaberg DAC, 100% Blaufränkisch, single vineyard top line, 22 months in oak barrel, hand harvest, 14,50%

In the glass: garnet red

On the nose: dark berries and plums

On the palate: complex, full fruit, herbs, pepper, well balanced, good tannic structure.

ADDRESS: Esterházy Winery, Trausdorf, 7061 Trausdorf an der Wulka/Austria



Elegant Pinot Noir 2021



Top line Blaufränkisch Ried Schildten 2021

VISIT AT THE WINERY FEILER-ARTINGER

The Feiler-Artinger winery used to be a mixed farm with cattle and grain as well as vines in the 1930ties. In 2017 Kurt and Katrin Feiler took over and today they lead the estate in the third generation. The winery, certified biodynamic since 2011, comprises 29 ha in the best 'Ruster Rieden' vineyards around the village of Rust and the Neusiedl lake. 65% are planted in red varieties, with 30% exclusively in Blaufränkisch and 35% in Chardonnay, Pinot Blanc, Pinot Gris, Traminer and Welschriesling.

UNIQUE TASTE OF 'THE FLUID GOLD'

The continental climate, with cold and dry winters and hot summers and the microclimate in the vineyards are essential for the quality of the wines and the nearby Neusiedl lake is acting as an important climate regulator, in storing the heat in the summer and releasing it in the cooler season, with the effect, that even later in the year the climate is moderate. In autumn the high humidity, the mist and the heat coming from the lake are beneficial for the botrytis in the vineyards and obviously for the production of sweet wines, the speciality of the region. The sweet wines of Rust called 'Ausbruch', are famous in the wine world and have even influenced the history of the tiny village in the past centuries and given the inhabitants many privileges. In 2020 the 'Ruster Ausbruch' is distinguished as a DAC (Districtus Austriae Controllatus). For the 'fluid gold of Rust', the grapes have to be grown in the vineyards of Rust, elaborated in the cellars in Rust and produced exclusively with white grapes. We have the pleasure to taste the Feiler-Artinger wines with Kurt Feiler in the family's beautiful barock house in the center of the charming Rust and enjoy them with the 'Grammelpogatscherl', a traditional salted pastry with bacon. A great combination with the unique sweetness of the 'Ausbruch'!



The biodynamic Winery Feiler Artinger



with a lovely courtyard

*Tasting with
Kurt Feiler*



*The Chardonnay
Leithaberg 2023*



THE TASTING

CHARDONNAY LEITHABERG DAC 2023, 100% Chardonnay from different vineyards , spontaneous fermentation, aging 10% in oak barrels, 90% in stainless steel, 13,50%
In the glass: light yellow
On the nose: herbs, pears
On the palate: creamy, fruity, elegant

THE BLAUFRÄNKISCH RIED RUSTER OBERER WALD LEITHABERG DAC, from one of the best vineyards for Blaufränkisch, calcareous soils, 24 months in oak barrels, with 1/3 in new wood, 14%
In the glass: violet colour
On the nose: pepper, ripe black berries
On the palate: dark cherries, good tannic structure, mineral, red currants in a long finish, with a good aging potential

FEILER – ARTINGER SOLITAIRE 2019, 85% Blaufränkisch, 15% Merlot, the top red wine of the winery, from 50-55 years old vines, 24 months in oak barrels, with 50% in new barrels,
In the glass: dark ruby red
On the nose: strawberries, dark berries, chocolate
On the palate: dense, ripe black berries, spices, well structured, with a long aftertaste

CABERNET FRANC 2019, 100% Cabernet Franc, elaboration as the previously described 'Solitaire', 14%
In the glass: purple red
On the nose: herbs of Provence,
On the palate: pleasant acidity, red currants with an elegant bitterness and soft tannins

RUSTER AUSBRUCH DAC GELBER MUSKATELLER, 100% Gelber Muskateller, residual sugar 205g/l, acidity 7,8 g/l, elaboration in stainless steel tanks , 11,50%
In the glass: brilliant golden colour
On the nose: yellow stone fruits
On the palate: lively acidity, complex, exotic ripe fruits, nicely balanced.

ADDRESS: WINERY Feiler – Artinger, Hauptstrasse 3
7071 RUST /Austria



The Solitaire 2019



The delicious sweet Ruster Ausbruch 2020

Impressum

Based on an idea by Romain Batya



Vinalu ©, Luxembourg's First Online Magazine for Wine and Lifestyle, online since 2010, is focused on wine, wine producing countries, wine travel, wine tastings, gastronomy and culinary reports. Additionally, automobile tests are a regular feature in specific issues.

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