

AUSTRIA

Riesling



Dac (Controlled District of Austria)

Classification dedicated to the typical quality wines of certain zones - nine in total, the products of one or more varieties located in that territory, and to the style of wine there produced. For example, in the region of Weinviertel, which borders Slovenia and the Czech Republic, the native varietal bearing the **DAC**, results only in the Grüner Veltliner vinified in a dry version. Other varieties can be cultivated in this area, as long as they do not receive the appellation. The **DAC** reserve label signifies a wine with an alcohol volume of at least 13% and usually, rich in character, perhaps due to botrytis and/or some time aged in wood.

Riesling

White grape variety of a very versatile nature, used for producing dry, sweet, or sparkling variations. With an elevated acidity, it adapts well to rigid climates.

This grape is one of the best for transmitting the native terroir's characteristics. In order not to mask its wealth of aromas and flavors, it is rarely vinified or aged in oak.

When wood is used, however, it is never new and is often of large or very large dimensions. The flavor of petrol, generally associated with this variety and with the wines derived from it, is somewhat of a tasting cliché attributable to diverse factors such as heat, soil treatments, and much more. Added to the virtue of its versatile character is a considerable aging capacity and longevity. Together with the Chenin Blanc, the Riesling is one of the longest lasting in the world. Crossed with different production zones, it goes without saying that the aromas and flavors of the Riesling are only more ample and in some respects, almost limitless. While its native regions are Germany, Austria, France, and in particular, the Alsace, it is also cultivated with results ranging from good to very good in Italy, New Zealand, the United States, Canada, and South Africa.

Top 5 Riesling

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

94

 **Riesling Weinviertel Steinbergen 2014**
JULIUS KLEIN

Nose of a tropical voyage, travelling from the acidity of guava and passion fruit to the sumptuous note of ripe papaya. In the mouth, fruity sensations play upon the balance between the tartness of Mediterranean citrus and the sweetness of tropical fruit. Finishing on melodic notes of ginger and iodine.



94

 **Riesling Kremstal DAC Reserve Privat Senftenberger Pellingen Erste Lage 2013**
NIGL

Fern and lime, along with white-fleshed fruit make up the catalogue of aromas. Wellbalanced sip. An initial horizontal aspect, during which, the wine expands on notes of apple and white peach. At mid-mouth, the stony flavor that characterizes the finish, appears and expands the breadth of the taste.



93

 **Riesling Kamptal DAC Zöbinger Gaisberg Iste ÖTW 2014**
HIRSCH

Aged in steel and wood of large sizes. Aromas of tropical fruits accompanied by refreshing sensations of ginger and anise. In the mouth, strong. The fruity characteristic, full of references to yellow raspberry, passion fruit, and lime, dominates the sip. Completed on the finish, by an intense sweet and savory seasoning.



93

 **Riesling Kamptal DAC Reserve Zöbinger Heiligenstein Alte Reben Iste ÖTW 2013**
JURTSCHITSCH

Vines that arose in the 1960s, planted on terrains made up of natural, volcanic rocks and sand. Opulent nose of citrus zest, citron, and white melon with hints of quince. The amply strong mouth is enriched with almost marine sensations that lengthen and give elegance to the taste.



93

 **Riesling Kamptal DAC Reserve Zöbinger Heiligenstein Alte Reben Iste ÖTW 2014**
BRÜNDLMAYER

Golden yellow in color with yellow sensations at the nose. From citron to pineapple and quince. In the mouth, a more than ample structure again recalls yellow fruit. A well-balanced, flavorful, and spicy finish, dominated mostly by candied ginger.



Grüner Veltliner



This variety, the fruit of a natural crossbreeding of Traminer and St. Georgen, is the most cultivated white grape variety in Austria. It has no kinship however, with other Veltliners, for example, the Roter Veltliner. In the 1950s, the Grüner Veltliner was the most used of all varietals for training vines by young Austrian producers. Because of its capacity for high-yields, it must be kept in check.

In the vineyard, the Grüner Veltliner favors deep soils, while suffering from the dry ones. It behaves in the same manner as the Riesling, with respect to the use of oak. One of the variety's gustative characteristics is that of spicy notes, in particular those that are peppery and balsamic. In Austria, it is cultivated with excellent results, especially in the eastern and centraleastern parts of the country, such as Wachau, Weinviertel, Kamptal, and Kremstal.

Top 5 Grüner Veltliner

GARDINI NOTES WINE RANKING

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93

 **Grüner Veltliner Kamptal DAC Kies 2015**
KURT ANGERER

Intensely fruity citrus nose of bergamot and citron with yellow-fleshed fruits, such as mango. The same impressions in the mouth, which is then rendered more complex by spicy, balsamic notes of wild fennel, anise, and fresh ginger. Very savory finish.



92

 **Grüner Veltliner Kamptal DAC Domaene Gobelsburg 2015**
SCHLOSS GOBELSBURG

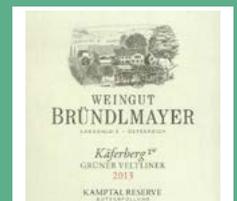
Attacks the nose with mentholated and even spicy sensations. In the mouth, the leitmotif remains the same: celery, white pepper, anise, and hints of citrus, such as lime and the tropical, such as passion fruit. On the finish, some of the breadth is sacrificed in favor of length.



92

 **Grüner Veltliner Kamptal DAC Reserve Käferberg Iste ÖTW 2013**
BRÜNDLMAYER

The nose and the mouth represent two opposing variations of the same wine. Aromas of dried fruits and medlar with only a few fruitier notes. The mouth, instead, is rather oily but never flabby. There is a lot of substance that translates into an ample, round sip. In time, its form will streamline.



91

 **Grüner Veltliner Kamptal DAC Reserve Charming 2014**
LAURENZ V

Initially sulfurous nose melts into tidy citrusy sensations of lime and bergamot. In the mouth, tense and almost icy, helped by a constant and persistent salty impression, in addition to spicy notes of horseradish and lightly candied ginger. Excellent persistence.



90

 **Grüner Veltliner Weinviertel DAC Rustenberg 2015**
JULIUS KLEIN

Elegant both on the nose and in the mouth, suggesting impressions rather than underlining them. Enveloping aromas of white-fleshed fruit, accompanied by the spiciness of ginger and white pepper. Good breadth of a fruity mix in the mouth, penalized only by a bitter finish.



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Layout and design by **ZeppelinStudio.it**

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MAY 2016

AUSTRIA WINE RANKING BY
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TASTING PERIOD
MAY 2016

