

NEUSIEDLERSEE

• DAC •

Unique Zweigelt.
Unique sweet wines.



Supported by the federal government, the federal province and the European Union


 Federal Ministry
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LE 14-20
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BURGENLAND**

The European
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Rural Development:
Europe investing in
rural areas





Each single of the DAC stated areas of origin in Austria is dedicated to its leading typicalities. **NEUSIEDLERSEE DAC** distinguishes the particularly authentic character of the regional Zweigelt as well as its fruit-sweet and noble-sweet wines. Individually vinified with care, knowledge and passion by each of our over 100 winemakers, quintessential red wines – **classically vinified or as a Reserve** – characterized by their unique origin, the UNESCO World Heritage Neusiedlersee.



**Wine, characterized by the unique diversity of its origin,
individually vinified with passion by each winemaker, committed to
craftsmanship, quality, heritage and regional typicality.**

„DAC“ stands for
DISTRICTUS
AUSTRIAE
CONTROLLATUS

and is the legal abbreviation for a
particular region-typical quality wine
with a protected origin.

Delicate grapes – in a special region

THE ZWEIGELT is Austria's most popular red wine. This is – not least – due to the versatility of its crossings. Ranged from fine and fruity, classically matured wines to powerful top end wines from barrique barrels. The Zweigelt owes its special regional nature – **juicy and fruity**, yet slightly salty in flavour – to distinctive regional characteristics:



small and medium-sized salt and soda lakes, an underground mineral water lake and the special Pannonian microclimate which is regulated by the lake Neusiedl. Conditions which also predestinate the **unmistakable**,



unique SWEET WINES of the region. One of the leading varieties here is the Welschriesling, which matures into a world class sweet wine. A multilayered mosaic, born of a harmonious blend of alcohol, residual sweetness and fruit acid, the sweet wines from lake Neusiedl will continue to develop in exciting ways over a long period of time. This provenance combined with the **craftsmanship** of each individual winemaker, results in this impressive multifaceted variety of unique and complex wines.



**More than 100 individual winemakers.
More than 100 distinctive wines.**

ANDAU APETLON GOLS
HALBTURN ILLMITZ MÖNCHHOF
NEUSIEDL AM SEE PODERSDORF
AM SEE ST. ANDRÄ AM ZICKSEE
TADTEN WALLERN WEIDEN AM SEE
FRAUENKIRCHEN

Enjoy a visit – plan your personal tasting experience with one of our winemakers at
neusiedlersee-dac.wine



A **NEUSIEDLERSEE DAC Zweigelt** is characterized by a dark ruby colour with a slightly violet edge and an almost opaque core. One smells and tastes the extremely fruity, red berries (blackberry, blueberry), a lot of cherry, a little plum and a variety of meadow herbs. This complexity is not least thanks to the crossing of the Blaufränkisch with St. Laurent. The aroma spectrum of the **NEUSIEDLERSEE DAC Reserve Zweigelt** resembles that of the classically matured wines – in steel tanks and / or used wooden barrels – but has a darker fruit and fuller body. The typical regional slightly salty seasoning is also more pronounced. Partly responsible for this is the mandatory maturing period of at least 18 months and the fermentation in large oak barrels or barrique vats – Great wine needs time! The result is a powerfully expressive wine with the ability to be stored for long periods. Mature, but always soft tannins support the typical juiciness, which makes the wine – in the truest sense of the word – enjoyable. Individually vinified each winemaker brings the full width and regional character of the grape into the bottle, giving each glass his own personal style.



Fruit and noble-sweet wines have one thing in common: The residual sweetness must be natural. A white, **fruit-sweet NEUSIEDLERSEE DAC** (Spätlese or Auslese) must be pressed from fully ripe white grapes meeting special requirements. The result are aromatic wines with a perfectly balanced interlay of fruit and acidity on the palate.

A white, **noble-sweet NEUSIEDLERSEE DAC Reserve** (Beerenauslese or Trockenbeerenauslese) represents the highest rated grade in Austria with a protected indication of origin. The harvest by hand and the use of overripe or botrytized berries is mandatory here. Botrytis cinerea, a type of noble-rot, that gives these wines a distinctly intense, yet delicate note. It removes water from the grapes – forming the first stage of a sweet raisin on the vine. These world-class wines are far more than dessert wines, they harmonize perfectly with spicy stews or Asian dishes. The reference „Seewinkel“ is only permitted for wines in this category if the grapes have grown in the municipalities of either Apetlon, Illmitz and / or Podersdorf.



HISTORY

- 1074
First documented reference to today's Neusiedlersee under the Hungarian name Stagnum Ferteu.
- 1864-1870
Last time the Lake Neusiedl dried out – used then as agricultural land (e.g. rice). Tracks were developed between the lake communities (e.g. from Illmitz across the lake to Mörbisch).
- 1895
Construction began for the „Einserkanal“ a canal with the purpose of draining the Neusiedlersee (completion: 1909). Permanent sludge and sediment prevented the success of this project. Other planned drainage systems, which should have followed, were therefore not put into action.
- 1918
Nikolas IV called for a meeting with all those having a vested interest in the lake and created the „lake regulation company“. Their aim was to completely drain the lake and create land for agriculture. This project failed with the end of the K.u.K Monarchy and the annexation of Burgenland to Austria.
- 1922
Successful crossing of the two varieties Blaufränkisch x St. Laurent under the name 'Rotburger' (a combination of the word for the colour red and its origin Klosterneuburg, renamed Zweigelt in 1975). Today the most cultivated red wine grape variety in Austria with a particularly high population in the wine region Neusiedlersee.
- 1941
Largest documented expansion of the Lake Neusiedl. Street names such as „Seeufergasse“ (Lakeside Street) in Apetlon show even today how far the lake could then extend inland.
- 1955
Discovery of an underground mineral water lake with the largest mineral water resource in Europe – an area of 250 km².
- 1993
Foundation of the Neusiedlersee-Seewinkel national park and merging with the Fertő-Hanság national park (Hungary) to become Austrias first cross-border national park.
- 2001
The area around the Neusiedlersee is declared a landscape of „outstanding universal value“ and from now on a UNESCO World Heritage region.
- 2012
NEUSIEDLERSEE DAC is the legal marking and seal of quality for the regions typical Zweigelt, the local and Austria-wide no. 1 red wine grape variety.
- 2020
NEUSIEDLERSEE DAC status now granted to the white, fruit-sweet wines (Spätlese and Auslese) as well as the white, noble-sweet wines (Beerenauslese and Trockenbeerenauslese) of the Neusiedlersee region.

ORIGIN



FROM THE BRIGHT SIDE OF AUSTRIA

ORIGIN

Lake Neusiedl (Hungarian: Fertő-tó) is one of the largest steppe lakes in Europe and has shaped and influenced the northern area of Burgenland since time immemorial. The wine region **NEUSIEDLERSEE DAC** spans from the hills of the Wagram at the northern tip of the lake, on to the eastern protected area Waasen (Hungarian: Hanság), to the southern flat expanses of the Seewinkel. With a good 7,800 hectares, the area is comparatively small on an international scale, but offers great diversity. Long stretches of this wine-growing region are part of the protected National Park Neusiedlersee-Seewinkel. In 2001 UNESCO added this area to its list of **World Heritage regions**.

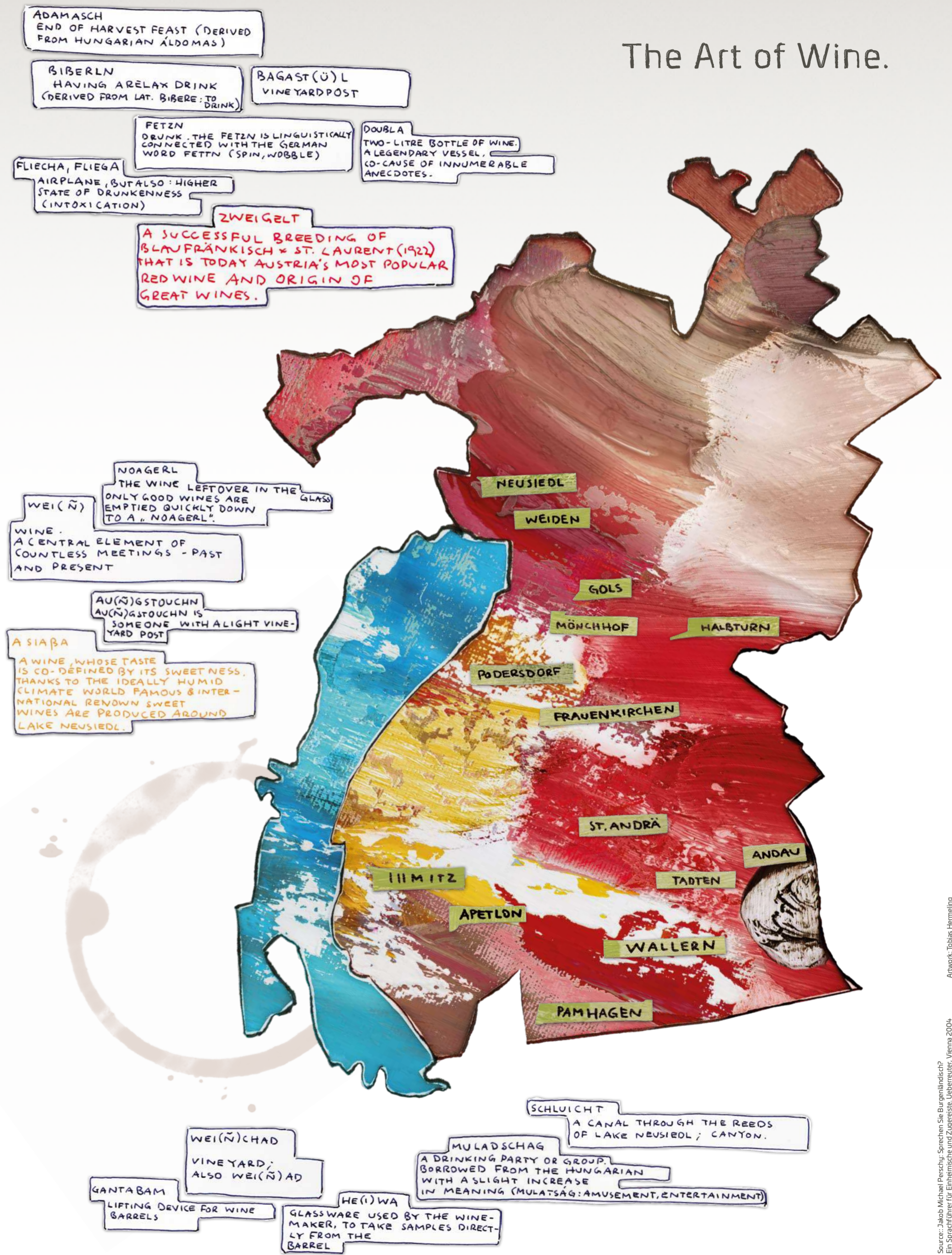
CLIMATE

Located in the Pannonian climate zone, characterized by hot, dry summers and snow-poor winters, no other region in Austria has more sunny days. This gives the grapes their distinctive power and depth of fruit allowing red wines of international standard to be created. The lake assumes the important function of a central climate regulator. In summer, its large water surface heats up and slowly releases the stored heat to the environment at night. This light nocturnal cooling fosters the formation of a **cool grape fruit** and promotes the **delicate acidity** that characterizes these wines. The lake is also of major importance to the world's most unique sweet wines from this region. Towards the end of September and in to October, the humid air in the form of ground fog envelops the vines and the grapes which have yet to be harvested are afflicted by the „noble-rot“ **Botrytis cinerea**. A phenomenon that characterizes the unique sweet wines of this region.

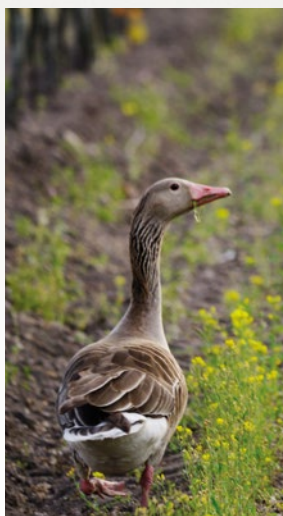
Significant wines – shaped by the Characteristics of their heritage.

NEUSIEDLERSEE • DAC •

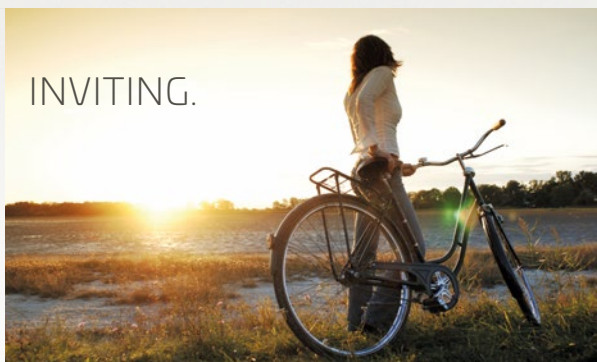
The Art of Wine.



AS THE REGION, SO ITS WINE:



DIVERSE.



AUTHENTIC.

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