

# NEU SIED LER SEE



NEUSIEDLERSEE-SEEWINKEL  
THE GOLD FROM THE  
EASTERN SHORE

NEUSIEDLERSEE  
• DAC •

# GOLD FROM THE PANNONIAN STEPPE

When the ground fog spreads out like a shroud in the morning, when the cool, damp air settles on the grapes and the autumn sun is low in the sky, bathing the vineyards in a golden sheen, then nature and winemakers on the eastern shores of Lake Neusiedl allow something entirely unique to form. **Between salt pools, in the Pannonian climate and on the area's unique soils, the Neusiedlersee DAC sweet wines mature and prosper – of an extraordinary international standing.**



## TWO OF THE BEST

All fruity and noble sweet wines in the Lake Neusiedl region have one thing in common: **the residual sugar content must have a natural origin.** In addition, **the grapes must be white quality varieties** from the protected region of wine origin "Neusiedlersee". The more localised designation of origin "Seewinkel" is only permitted for sweet wines made with grapes from the villages of Apetlon, Illmitz and/or Podersdorf.

All these sweet wines that are particularly typical for the region are recognisable from their protected designation of origin Neusiedlersee DAC and Neusiedlersee DAC Reserve. They only differ in their Prädikat levels, depending on their residual sugar content:

### NEUSIEDLERSEE DAC    NEUSIEDLERSEE DAC RESERVE

**Spätlese and Auslese    •    Beerenauslese and Trockenbeerenauslese**

Harvested in later summer/early autumn    •    **Harvested by hand** in early/late autumn

Grapes that are at least fully ripe    •    Overripe grapes and/or grapes with noble rot are obligatory



VISIT A WINEMAKER: NEUSIEDLERSEE • DAC • WINE

## EXTRAORDINARILY VARIED

The sweet wines from the Lake Neusiedl region are not restricted to a **single variety** of grape. They include the **whole spectrum** of one of Austria's oldest winegrowing regions.

WINE EXPERTISE: OESTERREICHWEIN.AT

AUSTRIAN WINE 

## PROTECTED ORIGIN

BOTH THE AUSBRUCH FROM RUST AND THE SWEET WINES FROM THE LAKE'S EASTERN SHORES BEAR THE DAC SEAL OF ORIGIN, WHICH IS PROTECTED BY LAW. **RUSTER AUSBRUCH DAC** AND **NEUSIEDLERSEE DAC** GUARANTEE REGIONAL TYPICITY, AN AUTHENTIC CHARACTER AND THE HIGHEST STANDARDS IN PRODUCTION AND TASTE.



TASTING STATIONS: WIRTSHAUSFUEHRER.AT

## ALWAYS A GOOD COMPANION...

...and a **principal performer**. With a fine taste that is always typical of the variety, an elegant nose and the naturally balanced fruit sugar content, sweet wines from Lake Neusiedl are not only able to be drunk on their own in many different settings. Whether as a traditional dessert wine, to accompany a main meal, or even in a cocktail, they conjure up moments of golden luxury at almost every opportunity.

**GOURMET TIP:**  
Sweet wine + beef – Szechuan style  
or tasty roast pork creates an  
explosion of flavours.



# A HEART OF GOLD

## SWEET WINE FROM LAKE NEUSIEDL

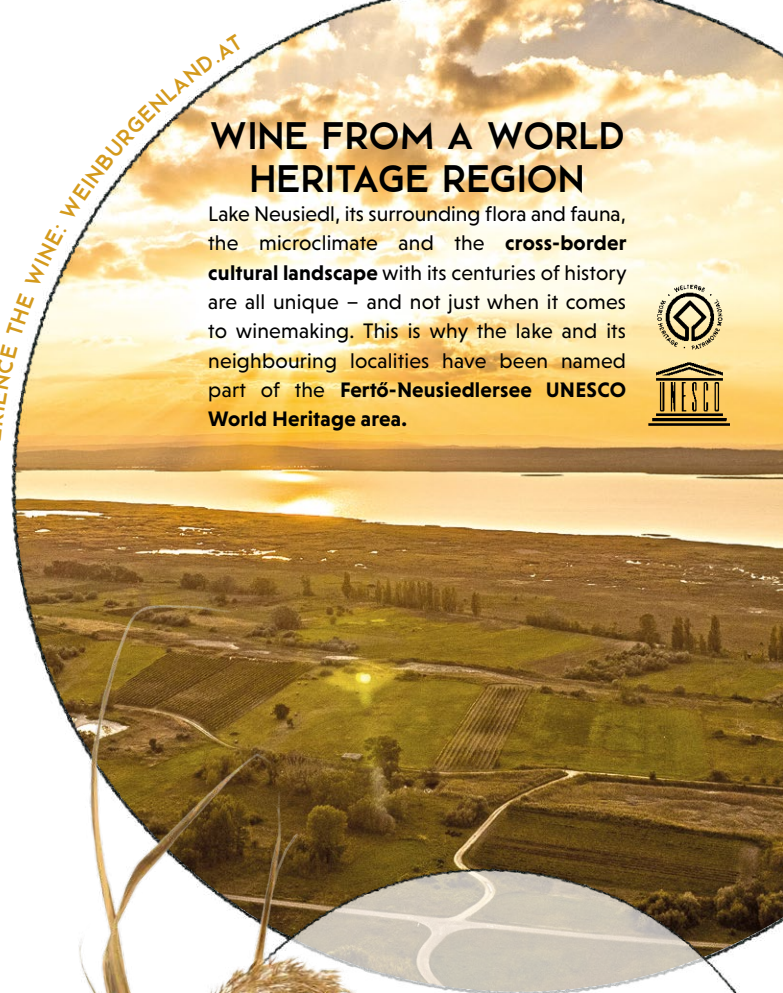
 burgenland

## WINE FROM A WORLD HERITAGE REGION

Lake Neusiedl, its surrounding flora and fauna, the microclimate and the **cross-border cultural landscape** with its centuries of history are all unique – and not just when it comes to winemaking. This is why the lake and its neighbouring localities have been named part of the **Fertő-Neusiedlersee UNESCO World Heritage area**.



EXPERIENCE THE WINE: WEINBURGENLAND.AT



## A UNIQUE CLIMATE

Lake Neusiedl benefits from a special microclimate. With the warm, sunny Pannonian lowlands, the air currents, the lake's surface and the salt and soda pools, **ideal conditions are created for fruity and noble sweet wines of international standing.**

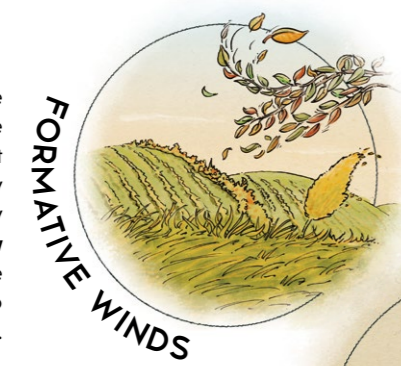
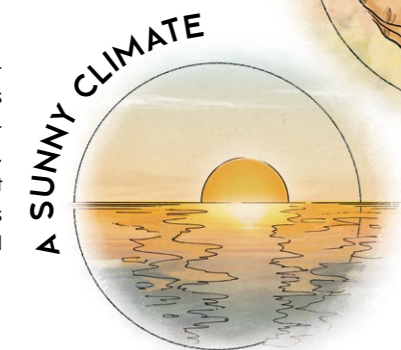
ONE OF A KIND: NEUSIEDLERSEE.COM

The **work done specifically by hand**, the expertise handed down over generations that is responsible for the particular strength of expression to be experienced in these sweet wines, and also **the vintners with their modern know-how**, sure instinct and extensive experience – all this and much more allows the gold at Lake Neusiedl to shine brightly – nationally and internationally.

The sun is especially fond of Burgenland and Lake Neusiedl. It shines down on the region and its inhabitants for up to **2,000** hours per year. Together with the microclimate that is primarily created by the lake, this region grows grapes with special sweetness and quality.

The **air currents** – mostly from the north-west – regulate the moisture and temperature in a manner that ensures an incomparable, regionally individual character. This peculiarity is one of the characteristics that **allow the grapes to ripen healthily** and the noble rot to make the sweet wines so unmistakable and typical of the region.

Once opened, Spätlese and Auslese will often **keep for 2 to 4 weeks**, while Beerenauslese and Trockenbeerenauslese keep for 6 to 8 weeks when chilled. Unopened and with good storage, these wines **can be stored for up to 100 years and even longer!**



# SPOT ON

## WHERE EVERYTHING IS WELL-MATCHED

The internationally unique taste of this sweet wine would be inconceivable without its proximity to **Lake Neusiedl**. The special microclimate with its mild nights and high humidity, and thus the fact that Botrytis cinerea – noble rot – develops here quite naturally and above all flourishes magnificently, are both due to the lake. **It is a question of locality – for sweet wines as well.**

**Botrytis cinerea**, also known as **grey fungus**, lends the noble sweet Prädikat wines their very special characteristics. It only occurs in autumn, and only where the climatic conditions are perfect: healthy and fully ripened grapes, high humidity, mild temperatures and air currents. This makes Lake Neusiedl a place of paradise for noble rot.

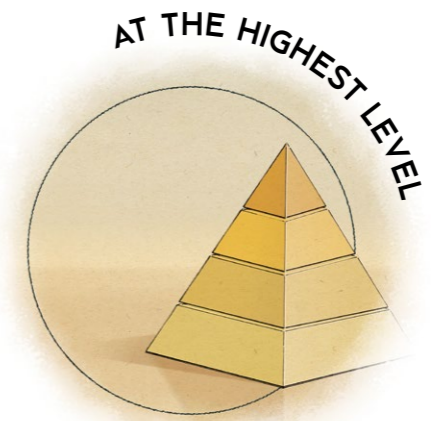


**” WHERE ARE THE WORLD’S MOST UNIQUE SWEET WINE REGIONS? ON THE WESTERN AND EASTERN SHORES OF LAKE NEUSIEDL – NO DOUBT ABOUT IT!**

Over the last 500 years, the sweet wines of these regions have been the wines of kings and the kings of wine. The historically ‘free city’ of Rust has the longest tradition – at least as far back as the 16<sup>th</sup> century, probably even further. Over the past 50 years the eastern shores of Lake Neusiedl – first and foremost the Seewinkel villages – have developed into the ‘rising superstar’ of the world’s major sweet wine appellations.

**The province of Burgenland is very fortunate that the left and right shores of the lake are defined as a protected origin for its noble sweet wines. Together they are unbeatable!** “

*Dr. Josef Schuller MW*



1	TROCKENBEERENAU SLESE & RUSTER AUSBRUCH
2	BEERENAU SLESE
3	AUSLESE
4	SPÄTLESE

Legendary and rare. Ever since the mid-16<sup>th</sup> century, **Prädikat wines** have been placed at **the top** of the quality pyramid.

Winemakers and bartenders are constantly on the look out for ways to balance the sweet with the sour. Bars are increasingly turning to sweet wines for their indulgent creations.

**APERITIF**  
6 cl SPÄTLESE  
4 cl GIN  
3 cl LEMONJUICE  
2 cl CRANBERRY SIRUP

**LVDWIG**  
*— die Bar an der Wien —*  
**RECIPE:**  
Isabella Lombardo  
chef de bar  
[www.lvdwig.bar](http://www.lvdwig.bar)

Add all ingredients to a wine glass filled with ice cubes, top up with sweet wine and stir. Decorate with a slice of orange.

A picnic in the National Park, a candle-light dinner, or simply enjoying a glass on your own? Sweet wines are always **the perfect companion for special moments, and their diversity of aromas makes them so incomparable**. Every sip of sweet wine from Lake Neusiedl contains origin, typicity and uniqueness. Simply indulge regularly and treat your friends. Enjoy every bottle.



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# R GOLD FROM A ROYAL TOWN



VISIT A WINEMAKER: [DIERUSTERWEINBAUERN.AT](http://DIERUSTERWEINBAUERN.AT)

Anybody wanting to learn more about wine comes to the western shore of Lake Neusiedl, to the town of Rust. Home to the Austrian Wine Academy, the seat of Europe's wine expertise, Rust has enjoyed its status as a 'free city' on the banks of the lake since 1681. **But more importantly, this is also the home of a wine that is unrivalled worldwide: Ruster Ausbruch DAC – noble sweet gold whose history goes back to imperial times – is only ever pressed here.** In the unique climate of this lake region, on the "Rust gravel" and with old craftsmanship that has been cultivated here for centuries.

## IN A LEAGUE OF ITS OWN

A combination of factors – the Rust gravel as a bedrock that formed 20 million years ago, the Burgenland sun, the lakeside climate and naturally the noble rot *Botrytis cinerea* – make Ruster Ausbruch both sweet and sour all at once. But more than anything else it is a fascinating wine that is waiting to be discovered.

## RUSTER AUSBRUCH DAC

- Grapes exclusively sourced from Rust, next to Lake Neusiedl
- *Botrytis*-affected grapes that have shrivelled naturally on the vine
- Highest Prädikat level
- **Harvested by hand** in late autumn
- From one or several white quality grape varieties

# RUST TER AUS BRU CH



FREE CITY OF RUST  
THE GOLD FROM THE  
WESTERN SHORE

 **burgenland**  
neusiedler see

