

Selection “Sweet Gold Burgenland” Burgenland’s best sweet wines



Not many parts of the world can claim to produce high quality noble sweet wines year after year. Thanks to the special climatic conditions around Lake Neusiedl, Burgenland in Austria is one of those places. The selection “Sweet Gold Burgenland” has been created in order to raise the profile of sweet wines from the region.

Burgenland is famous for its wide range of wine specialities. The great variety of wines not only impresses wine lovers around the world but is also an important asset when it comes to making a mark on the global wine market. Burgenland not only boasts a broad spectrum of grape varieties but also an array of different wine styles. The people of Burgenland are particularly proud of their sweet wines, which also come in a variety of different tastes and styles.

White grape varieties are typically used to make sweet wines. Aromatic varieties such as members of the Muscat family, Sämpling 88 and Sauvignon Blanc are favoured for their attractive and clearly distinguishable taste. Welschriesling produces an extremely animated sweet wine due to its natural acidity. This grape variety is often served as a dry wine in the traditional wine taverns of Austria, but as a noble sweet wine it develops a fascinatingly complex spiciness.

Impressive variety of wine styles

Burgenland offers everything from the slightly sweet Spätlese to an intensive Trockenbeerenauslese with high sugar content. Next to Auslese and Beerenauslese there is also Ausbruch, which is mostly found in and around Rust, and straw and reed wines, which require the grapes to be dried out on straw and reed mats for a minimum of three months. Icewine is another speciality which can legally only be made from grapes naturally frozen on the vine. This means of course that one is extremely dependent on the weather at harvest time, as icewine calls for temperatures below freezing point over a number of days.

Where, if not here?

When it comes to Beerenauslese, Ausbruch and Trockenbeerenauslese complexity is the key, and this complex process is aided by the noble rot *Botrytis cinerea*. *Botrytis* requires particular conditions, namely warm-humid weather, which has to set in exactly when the grapes are ripe but still hanging on the vine. There aren't many parts of the world that can claim to regularly produce top quality sweet wines: Burgenland is in good company along with Bordeaux in France, Tokay in Hungary and specific areas along the Mosel in Germany. The fungus perforates the skin of the grapes causing water to evaporate through the tiny holes, which in turn means that the remaining contents are concentrated. The rest is down to thorough and precise work during the harvest, the winemaker's bag of magic tricks and pure pleasure while enjoying the sweet gold.

What goes with what?

Burgenland's noble sweet wines offer the perfect accompaniment to an array of dishes and food styles. They can be paired with far more dishes than one would first think and are well matched with everything from starters through to desserts and cheese selections. It's useful to remember that opposites attract and to include all grades of sweetness in your combinations: a Spätlese or Auslese provides the perfect partner for terrine, pâté or goose liver hors d'oeuvre.

Sweet wines provide a nice contrast to the spiciness of Asian cuisine or Indian or Thai curries with their wonderful blend of spices and herbs. Strongly seasoned Levantine, Turkish or Arabian dishes go well with Auslese or light straw wines with fruity elements. Fruity desserts are complemented by Beerenauslese. For those who prefer cheese, varieties such as Camembert, Brie or blue cheeses find the perfect balance with noble sweet wines. If anyone is wondering what goes well with a red sweet wine, try a rich chocolate dessert with a glass of Auslese or Beerenauslese from fruity Blaufränkisch or Zweigelt.

Sweet Gold Awards

The "Sweet Gold Burgenland" Awards were created in order to raise the profile of noble sweet wines from Burgenland. The jury consists of a range of international wine experts including sommeliers, WSET Diploma holders, journalists and wine merchants. In order to be fair to all sweet wine styles, the awards consist of five different categories: Spätlese and Auslese (more than 70grams of residual sugar), Beerenauslese, Ausbruch, Trockenbeerenauslese and ice, straw & reed wines.

The best sweet wines submitted for tasting are added to the selection "Sweet Gold Burgenland". These wines are labelled with a stylish sticker to make them recognisable for consumers. If you are looking for a unique present, why not opt for a bottle of noble sweet wine from Burgenland? They make excellent presents due to their longevity and aging potential. "Sweet Gold Burgenland" represents top quality noble sweet wines from Burgenland both at home and abroad.



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