



# Liquid gold

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# Sweet wines from Burgenland

Christian Zechmeister MA

# History

- 1526 – Lutherwein  
first documented TBA (Freiherr von Leisser)
- 1653 – Paul Esterhazy buys a cask of this wine
- 1852 – last drop of this wine is drunk
- 1681 – Rust becomes a free town

# Sweet wines

- min 5 % vol. alcohol
- maximum yield: 9000 kg/hectare
- chaptalization prohibited
- checked twice by an official must sampler

# Sweet wines

## Wine style

- most categories are dominated by botrytis
- mostly classic vinification

## Quality designations

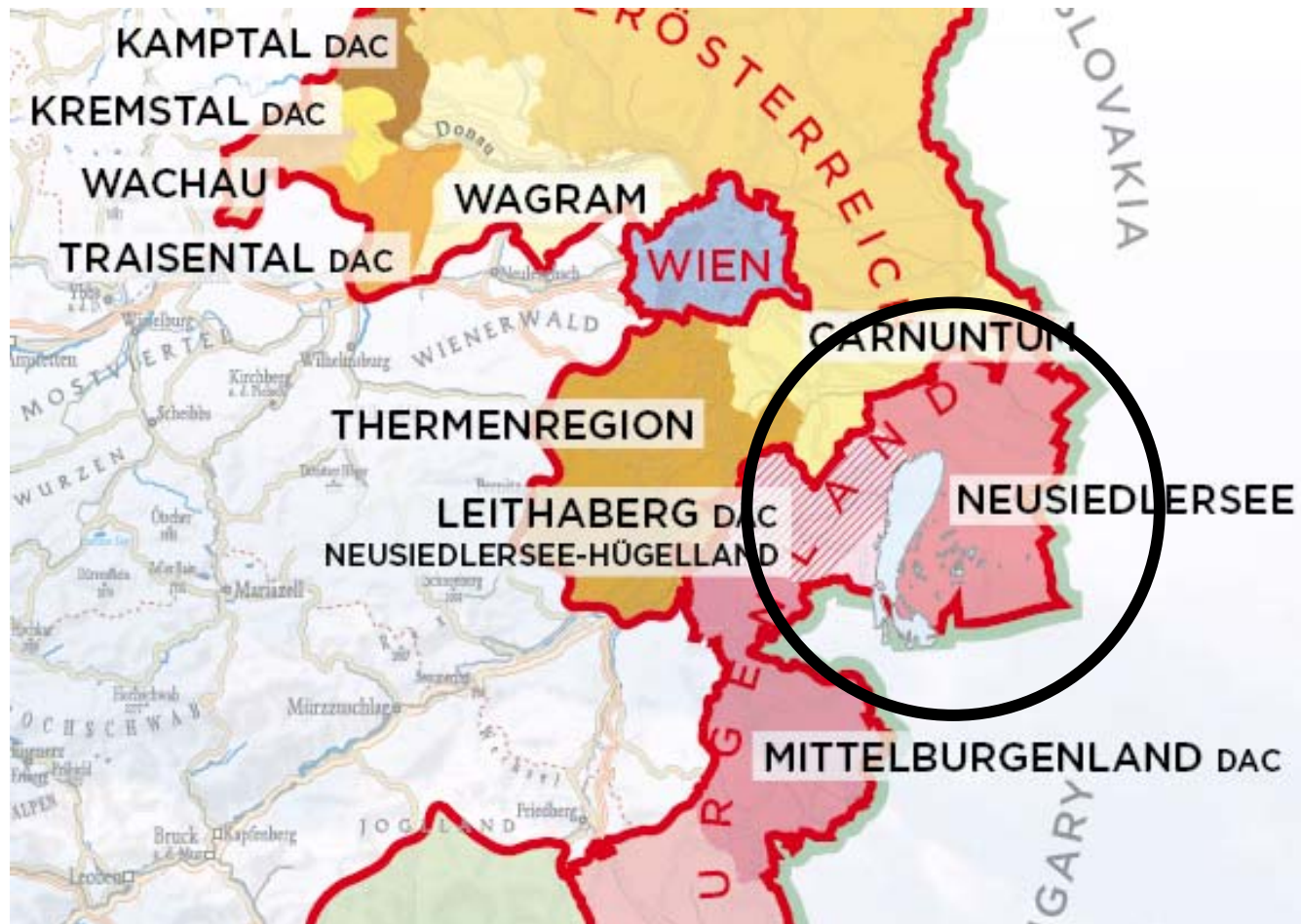
- Spätlese & Auslese
- Botrytis sweet wines
- straw or reed wine
- ice wine

# Sweet wines

## Important grape varieties

- Welschriesling
- Pinot Blanc
- Chardonnay
  
- aromatic varieties
  - Scheurebe
  - Muskat Ottonel
  - Traminer
  - Bouvier

# Noble sweet wines around the lake



# Burgenland's great lake:

WEIN  
BURGENLAND

ÖSTERREICH WEIN



# Lake Neusiedl





# Botrytis sweet wines

- Botrytis cinerea („noble rot“)
  - fungus is nurtured by
    - humid air
    - warm temperatures
  - fungus penetrates grape skins
  - fungus feeds on liquid
  - water evaporates
  - concentration of remaining contents

# Botrytis sweet wines

- Categories

- Beerenauslese: min. 25° KMW

- Ausbruch: min. 27° KMW

- Trockenbeerenauslese: min. 30° KMW

# Botrytis



# Eiswein (ice wine)

- min. 25° KMW
- grapes must be frozen
- temperature should be at least 7 degrees below 0° Celsius
- harvest takes place in early morning

# Eiswein



# Strohwein (straw wine)

- min. 25 ° KMW
- grapes must be stored for at least 3 months on reed or straw
- grapes must be stored on reed or straw for just 2 months, if the sugar concentration is higher than 30° KMW
- very expensive produktion

# Strohwein (straw wine)

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