

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Austria's Green Vineyards: Pioneering Sustainable Wine Production



GREETINGS, wine enthusiasts and sustainability advocates!

In the heart of Europe, nestled among picturesque vine-covered hills, Austria has been quietly but steadily making a name for itself in the world of wine. But it's not just the breathtaking landscapes or the rich winemaking tradition that sets Austria apart. It's a deep-rooted love for nature and an unwavering commitment to protecting the environment that have propelled this nation into a leadership role in environmentally conscious viticulture. In this newsletter, let's explore Austria's remarkable contribution to sustainable wine production.

DID YOU KNOW?

Austria was one of the first countries in the world to develop guidelines for organic farming, several years before the first EU organic regulations were introduced. At present, about 27% of Austria's farming industry is organic, ranked 2nd highest globally. In terms of viticulture, 22% of Austria's area under vine is cultivated organically, placing it among the top 3 worldwide.



PIONEERING
ORGANIC
VITICULTURE



The country's BIO AUSTRIA is Europe's largest association of organic farmers. Its members adopt a pioneering farming approach and adhere to even more stringent organic viticulture standards than those outlined in EU regulations. Almost two-thirds of the Austrian organic agricultural industry is represented by BIO AUSTRIA.



BIRTHPLACE OF BIODYNAMIC FARMING

DID YOU KNOW?

Biodynamic practices and the founding of the first biodynamic wineries can be traced back to the work of Austrian anthroposophist Rudolf Steiner.

Two associations in Austria, Demeter and respekt-BIODYN, provide members with guidelines on growing wine biodynamically. An organic certification is a requirement for each member. In the last five years the biodynamically cultivated area under vine has almost doubled. Today, around 15% of organic vineyards in Austria are farmed biodynamically.

For a wine to be certified as organic, it must be made exclusively from grapes that have been grown using 100% organic farming practices. To make it easily recognizable to consumers, all organic products within the EU, including wines from Austria, display the "EU organic" seal.



EU ORGANIC SEAL

A winery can use the label "organic" for itself and its wines if it adheres to the legal requirements for organic production as defined by the EU's organic farming regulations. Every winery has the opportunity to participate in this certification process, which includes thorough inspections of both the winery and its products.



Certification is granted on an annual basis and must be renewed each year.

The "Sustainable Austria" (or "Nachhaltig Austria") certification program, introduced in 2015, represents a comprehensive and science-based initiative aimed at promoting sustainability in Austrian viticulture as well as environmentally responsible practices in the industry.



SCIENCE- BASED SUSTAINABILITY



**SUSTAINABLE
AUSTRIA**

At the core of this program is an innovative online tool capable of assessing more than 360 sustainability measures across 9 different areas of sustainability. Each participating winery receives recommendations for enhancing their operations and advancing their sustainability efforts.

The certification's minimum requirements are continually reviewed and elevated to ensure ongoing improvement. Remarkably, already 20% of Austria's total vineyard area conforms to the stringent criteria established by the "Sustainable Austria" certification, signaling a significant commitment to sustainable practices in the country's viticulture sector.

AUSTRIA is a nation that cherishes its natural heritage and takes pride in leaving a greener legacy for future generations. Let's raise our glasses to Austria's green vineyards and their pioneering role in sustainable winemaking!

Featuring
wine estate

WEIN WURMS

“Sustainable Austria” certified, the family winery WEINWURM is located in the north-eastern part of the Weinviertel, a region influenced by Pannonian climate. Wine maker Georg Weinwurm runs the winery in third generation, with energetic support by ambitious family members and his wife Lisa.

The family cultivate their wines in accordance with nature and in consideration of the terroir in order to reflect the top quality of the Weinviertel in our wines. The vineyards are stocked with various grape varieties in red and white, great attention is paid to even rare varieties.



ASIA BLEND CUVÉE



RM136

This cuvée from Gruner Veltiner & Pinot Blanc is perfectly harmonizing with Asian food. It has won Bronze at the Cathay Pacific Hong Kong International Wine & Spirit Competition. Only 36 winemakers were able to earn medals in Hong Kong.

TASTING NOTES: Citrus fresh, zests, firm fruit, delicately sweet, appetizing balance, nutty, dense with refreshing peppery notes, hearty acidity, chalky grip.

FOOD PAIRING: Nyonya Cuisine, Sushi, Sashimi, Dim Sum, Szechuan Cuisine, Tandoori chicken & mild Thai Curry, seafood salad, south-east Asian dishes with ginger or galangal and lemongrass, Vietnamese food.



GLÜCKSMOMENT ZWEIFELT



RM136

Single Vineyard Ried Schilling. A happy coincidence that grand father Anton planted his first vineyard 70 years ago. 2 years later the Gruner Veltiner turned out to be a Zweigelt. And up to our days the prize for one year of careful vineyard management is a moment of happiness ...sip for sip.

TASTING NOTES: Intense ruby, fresh, cheeky fruit, herb-wrapped sour cherries, silky tannin, extremely pleasant to drink, even when chilled a pleasure.

UPCOMING at Christoph's

La Montina Franciacorta
6:00 pm, Oct 4th (wed)
RM138

Wines on the Limits
6:00 pm, Oct 21st (sat)
RM180

in next issue
The Aromatic Riesling



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