



2008 WELSCHRIESLING VOGELSANG

Description of the wine:

LIGHT FRESH SUMMERWINE, CRISPY, FRUITY, DRY, APPEL-CITRUS AROMA IN THE NOSE, FRUITY YOUNG CHARM

In our assortment is Welschriesling the light, fresh and fruity white wine. The centuries old vineyard slope "Vogelsang" is located near by the lake Neusiedl and affected by the distinctive unique microclimate from them. From the clayey and calcareous soil with primitive rocks and quartz became the wine the fresh and aromatic character. Welschriesling is refreshing in the summer.

The variety "Welschriesling" is an old grape which came from Italy to Austria for some centuries. Important for us by this variety is the clear and fresh character.

dry, 0,75 l bottle, alc. 12 % vol, optimal temperature: ca. 10-12 °C



2008 GRÜNER VELTLINER GERTBERG

Description of the wine:

PEPPERY, SPICY, FINE AROMA OF GREEN APPELS, LIGHT AND LIVING, FINE STRUCTURE, RICH IN FINESSE, A TYPICAL AUSTRIAN GRÜNER

Grüner Veltliner ist the most important variety in Austria. The typical character is the unique gentle peppery, spicy and fresh taste. Grüner Veltliner is a domestic grape which is only grown in Austria. The variety has an authentic and distinctive wonderful taste. The centuries old vineyard hill "Gertberg" is located near by the lake Neusiedl and affected by the distinctive unique microclimate from them. From the clayey and calcareous soil with primitive rocks and quartz became the wine the fresh and aromatic character. In the foreground stands the typical distinctive taste.

dry, 0,75 l bottle, alc. 12,5 % vol, optimal temperature: ca. 10-12 °C



2008 PINOT BLANC OLD VINES

Description of the wine:

A FINE BURGUNDY BOUQUET, REMEMBER ON PEARS, YOUTHFUL AND WELL BALANCED IN THE TASTE, ELEGANT FRUIT, COMPLEX

Over 45 years old vines bring every year a full-bodied and elegant Pinot blanc. The roots of the vines are rooted deep in the mineral soil and can extract the best substances. Full ripe and over ripe grapes are important for the grandiose character. The calcareous soil with weathered slate makes a contribution to the complex, fine structure and the full-bodied taste. The "Burgundy" varieties adapted very well to the calcareous soil which brings the aromatic in the grapes.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: ca. 10-12 °C



2008 CHARDONNAY FROM SHELL LIMESTONE

Description of the wine:

MINERALLY, YELLOW, RIPE FRUITS, FULL-BODIED, HARMONIOUS, EXPRESSIVE, FINE STRUCTURED CHARACTER, IMPRESSIVE

This centuries old vineyard hill was originated for over 16 million years as a coral reef from the primal ocean. The wine became from the shell limestone, weathered slate and quartz this fruity, full-bodied and unique character. This coral reef soil is ideal for the vines to result filigree wines Chardonnay is planted in Rust since over 100 years and had ideal conditions. Full ripe and over ripe grapes are important for the grandiose character.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: ca. 10-12 °C



2008 SAUVIGNON BLANC HILL COUNTRY

Description of the wine:

ELDERBERRY-CITRUS AROMAS WITH RIPE FRUITS LIKE GOOSEBERRIES, ATTRACTIVE CHARM, WELL-BALANCED

The sunny south eastern sides of the hills around Rust, are being among the best traditional vineyards in Austria. The vineyard with our Sauvignon blanc is located on the so called „Hügelland“ the “hill country” in the north of Rust. The variety had a long tradition in Austria. From the calcareous soil with primitive rocks and quartz became the wine the distinctive and typical character. The higher sea level and the stronger windy hills are ideal conditions for the development of aromatic substances in the grapes. In the foreground of the wine stands the fresh, aromatic and distinctive character.

dry, 0,75 l bottle, alc. 12,5 % vol, optimal temperature: ca. 10-12 °C



2008 MUSKAT OTTONEL KREFTN

Description of the wine:

FRESH, LIVING, AROMATIC CHARMING MUSCATFRUIT, HARMONIOUS WITH A WONDERFUL COMBINED AROMA, EXOTIC FRUITS

Muskat ottonel is the typical and traditional Muscat variety in Austria. This grape is a very old domestic variety. The soil is a primitive rocks with quartz. Full ripe grapes and a cool fermentation give the wine the distinctive and aromatic fruity taste. The „Pannonian“ climate and the specific microclimate in Rust develop the grape ripening. The higher sea level and the stronger windy hills are ideal conditions for the development of aromatic substances in the grapes. In the foreground of the wine stands the fresh, aromatic and distinctive character.

dry, 0,75 l bottle, alc. 12,5 % vol, optimal temperature: ca. 10-12 °C



2008 NEUBURGER OLD VINES

Description of the wine:

FINE FRUIT ELEMENTS, ALMOND-QUINCE, BALANCED AND LIVING, YOUTHFUL, FRESH, HARMONIOUS, CHARMING AND ATTRACTIVE

Neuburger is an old domestic Austrian variety. From the wine style often similar a burgundy. Over 45 years old vines bring every year a full-bodied and elegant Pinot blanc. The roots of the vines are rooted deep in the mineral soil and can extract the best substances. Full ripe and over ripe grapes are important for the grandiose character. The residual sugar from the Neuburger gives the wine a wonderful balance and harmony. Interesting, glamour taste, completely separate style. The higher sea level and the stronger windy hills are ideal conditions for the development of aromatic substances in the grapes.

halfdry, 0,75 l bottle, alc. 13 % vol, optimal temperature: ca. 10-12 °C



2008 ROSÈ ZWEIFELT

Description of the wine:

RASPBERRY – STRAWBERRY AROMAS, REFRESHED, GRAPY TASTE, YOUTHFUL, CHARMING, HARMONIOUS AND LIVING

Our Rosè is suitable for lots of occasions. A Rosè wine with Austrian character. Fruity, fresh fragrant after different red fruits and gently spicy. These vines are planted on a clayey soil with weathered slate. The residual sugar from the Rosè gives the wine a wonderful balance and harmony. Rosè is refreshing in the summer. Important for us by this style is the clear and fresh character. A modern, unconventional wine style.

halfdry, 0,75 l bottle, alc. 12,5 % vol, optimal temperature: ca. 10-12 °C



2008 PINOT BLANC SPÄTLESE (LATE HARVEST)

Description of the wine:

A BASKETFUL OF FRUITS IN THE NOSE, FRESH FRUITS, SEDUCTIVE SWEETNESS, SOFT AND LIVING, IMPRESSIVE

The full ripe, late harvested Pinot blanc grapes generate every year an expressive and typically Pinot blanc Spätlese. "Spätlese" is the German word from "Late harvest" and it is a quality category in the Austrian wine law. The Late harvest category is by us a fresh, fruity wine with lower harmonious sweetness. From the calcareous soil with primitive rocks and quartz became the wine the distinctive and typical character and the refined sweetness. The natural sweetness gives the wine a wonderful balance and harmony.

sweet, 0,75 l bottle, alc. 10,5 % vol, optimal temperature: ca. 10-12 °C



2008 MUSKAT OTTONEL SPÄTLESE (LATE HARVEST)

Description of the wine:

ATTRACTIVE MUSCATNOTE, FINE PASSIONFRUIT AROMAS, VERY BALANCED WITH INTERESTING FRUITS, RICH IN FINESSE

The full ripe, late harvested Muskat grapes generate every year an expressive and typically Muskat ottonel Spätlese. "Spätlese" is the German word from "Late harvest". The Late harvest category is by us a fresh, fruity wine with lower harmonious sweetness. Muskat ottonel is the typical and traditional Muscat variety in Austria. These grape is a very old domestic variety. From the calcareous soil with primitive rocks and quartz became the wine the distinctive and typical character and the refined sweetness. The natural sweetness gives the wine a wonderful balance and harmony.

sweet, 0,75 l bottle, alc. 11 % vol, optimal temperature: ca. 10-12 °C



2008 GEWÜRZTRAMINER SPÄTLESE (LATE HARVEST)

Description of the wine:

FINE AROMA OF ROSES, COMBINED WITH FINE SPICES AND SEDUCTIVE SWEETNESS, SOFT AND ROUND

One of the oldest grape varieties of the world is Gewürztraminer. The German Word „Spätlese“ („Late harvest“ in English) is a quality category in the Austrian wine law. The naturally residual sugar gives the seductive harmonious sweetness. From the calcareous soil with primitive rocks and quartz became the wine the distinctive and typical character and the refined sweetness. The full ripe, late harvested Gewürztraminer grapes generate every year an expressive and typically Gewürztraminer Spätlese.

sweet, 0,75 l bottle, alc. 11 % vol, optimal temperature: ca. 10-12 °C



2005 AUSLESE CUVÉE

Description of the wine:

FRUITAROMATIC OF THE LATE AUTUMN, CAMEL, DRIED FRUITS IN THE NOSE, SPOILING GREAT TASTE, RICH IN FINESSE

This charming Auslese Cuvée is a blend of 3 varieties: Welschriesling, Pinot blanc and Chardonnay. Auslese is a quality category in Austria and one class higher than the late harvest wines. The two burgundy varieties bring the creamy note and the body into the wine. Welschriesling the freshness and the aromatic. The grapes are affected by the specific noble rot „Botrytis cinerea“. The grapes are picked in the late autumn some weeks after the main harvest ends. The natural residual sugar gives the wine a wonderful balance and harmony.

sweet, 0,75 l bottle, alc. 11,5 % vol, optimal temperature: ca. 10-12 °C



2007 **BLAUFRÄNKISCH KREFTN**

Description of the wine:

DOMINANT CHERRY- AND PLUMSAROMATIC, FRUITY-SPICY CHARACTER, VELVETY, POWERFUL BODY, HARMONIOUS

Blaufränkisch is the most primary and important red wine variety in our region. A classic in our assortment. Already in the middle age are declared the best vines as „Fränkisch“. Blaufränkisch is an old Austrian domestic variety. Very spicy, peppery and fruity aromas on cherries and blackberries. The finishing and ripening was for one year in a big traditional oak barrel. The soil of the vineyard slope „Kreftn“ is a heavy loamy soil with an calcareous underground. The ideal soil conditions, low quantity, work with the nature inthe vineyard and slowly ripening generate every year a beautiful Blaufränkisch.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: 16-18 °C



2007 **ZWEIGELT SCHAFIGRUBE**

Description of the wine:

BLACKBERRY AND DARK FRUITSAROMATIC, COMPLEX STRUCTURE, VELVETY TANNINS, WONDERFUL FRUITS, HARMONIOUS

Fullripe grapes and a low yield per hectare generates a gentle, harmonious and full-bodied Zweigelt. A classic in our assortment. Zweigelt is one of the most important varieties in our region. Zweigelt is an old Austrian domestic variety. Spicy and fruity aromas of cherries and blackberries. The finishing and ripening was for one year in a big traditional oak barrel. The soil of the vineyard slope „Schafgrube“ is a heavy loamy soil with an calcareous underground. The ideal soil conditions, low quantity, work with the nature inthe vineyard and slowly ripening generate every year a beautiful Zweigelt.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: 16-18 °C



2006 **PINOT NOIR SCHAFIGRUBE**

Description of the wine:

TYPICAL BURGUNDY FRUITAROMATIC, FINE STRUCTURE, CRANBERRY AROMA, SOFT AND STRONG CHARACTER, HARMONIOUS

Our old Pinot noir vines generates every year a mild, velvety and full-bodied Pinot noir. Our Pinot noir satisfy with a typical burgundy fruit, the elegant style and the harmonious taste. The centuries old vineyard hill „Schafgrube“ is located near by the lake Neusiedl and affected by the distinctive unique microclimate from them. From the clayey and calcareous soil with quartz became the wine the aromatic, distinctive character. The finishing and ripening was for one year in a big traditional oak barrel.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: 16-18 °C



2007 CABERNET SAUVIGNON SELECTION

Description of the wine:

BLACKCURRANT, COFFEE, FINE SPICES, RICH IN EXTRACT, STRONG AND FULL-BODIED, HARMONIOUS IN TASTE, PROFOUND

A very different soil: Heavy loam with slate and quartz, in the underground calc sediment with sand. Perfect Cabernet conditions. Full ripe grapes, a very late harvesting, old vines and an organic balance in the vineyard give the wine character and quality. Matured 12 months in oak barrels. We select the best barrels to the wine. The hours of sunshine outnumber the Austrian average by far. Ideal conditions for a full-bodied Cabernet Sauvignon with distinctive character and Austrian origin.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: 16-18 °C



2006 URBARIAL

Description of the wine:

RIPE DARK FRUITS IN THE NOSE, BLACKBERRIES, HARMONIOUS, ROUND, FULL, STRONG BODY AND THICK, RICH IN FINESSE

The centuries old vineyard hill "Urbarial" is located near by the lake Neusiedl and affected by the distinctive unique microclimate from them. This wine is a blend of Zweigelt, Merlot and Pinot noir. The 18 months maturation in oak barrels and the full ripe grapes bring a charming expression in the wine. The hours of sunshine outnumber the Austrian average by far. Harmony, complex structure and a great potential with Austrian origin.

dry, 0,75 l bottle, alc. 13,5 % vol, optimal temperature: 16-18 °C



2006 LAN 1

Description of the wine:

DARK BEERIES AND ROAST AROMS, EXTRACTFUL, EXCITING GREAT TASTE, FULL, STRONG AND HARMONIOUS, IMPRESSIVE

LAN 1 are a blend of Blaufränkisch, Cabernet Sauvignon and Pinot noir. The name stands for Landauer 1, a full-bodied, distinctive wine. The wine aged for 18 months in oak barrels, from which we are selected the best. The hours of sunshine outnumber the Austrian average by far. Ideal conditions for a full-bodied blend with distinctive character and Austrian origin.

Harmony, complex structure and a great potential with Austrian origin.

dry, 0,75 l bottle, alc. 14 % vol, optimal temperature: 16-18 °C



2007 **BEERENAUSLESE CUVÉE**

Description of the wine:

FINE EXOTIC PINEAPPLE NOTE COMBINED WITH A FRUIT OF MELONS AND HONEY, BALANCED SWEETNESS-ACIDITY PLAY, IMPRESSIVE

Lake Neusiedl with its vast body of water is having a powerful influence on the climate and viticulture in Rust. As soon as the grapes have got their full ripeness, wafts of mist are creeping along the vineyards. The high humidity encourages the development of the noble rot, called *Botrytis cinerea*, which perforates the skins of the berries. The sun of the last fall days dries out the berries and so sweet wines get their marvellous sugar concentration, their acid and flavour. The hand picked grapes from the varieties Welschriesling and Pinot blanc generates this beautiful noble sweet wine fruit and concentration.

sweet, 0,5 l bottle, alc. 12 % vol, optimal temperature: 10-12 °C



2005 **BEERENAUSLESE ZWEIFELT**

Description of the wine:

DRIED FRUITS IN THE NOSE, PLUMS, JAM, SEDUCTIVE SWEETNESS, PLIANT AND FULL, BALANCED SWEETNESS-ACIDITY PLAY

The hand picked shrivelled grapes from the variety Zweigelt generates this beautiful noble sweet wine fruit and concentration. The wine type is not more a red wine style more a noble sweet wine but with a very fresh and fruity taste. The wine charming with his complex fine structure, the fruit aromatic and the sugar-acidity balance in the taste. Harvested 4 weeks later after the end of the main harvest. The natural residual sugar gives the wine a wonderful balance and harmony. From the calcareous soil with primitive rocks and quartz became the wine the distinctive and typical character and the refined sweetness.

sweet, 0,5 l bottle, alc. 12 % vol, optimal temperature: 10-12 °C



2008 **EISWEIN CUVÉE**

Description of the wine:

FINE EXOTIC PINEAPPLE NOTE COMBINED WITH FRUIT OF MELONS AND HONEY, BALANCED SWEETNESS-ACIDITY PLAY, IMPRESSIVE

For ice wines the grapes must be frozen at the time of harvest and pressed in the frozen state. Frost causes the water to crystallize in the berries, thus naturally concentrating the juice. Ice wines can only be vinified if temperatures of below -7° C have prevailed for more than one day. This ice wine was harvested on the 30. December 2008 from Furmint grapes, an old domestic variety. The wine charming with his complex fine structure, the fruit aromatic and the sugar-acidity balance in the taste.

sweet, 0,5 l bottle, alc. 12 % vol, optimal temperature: 10-12 °C



2006 RUSTER AUSBRUCH CUVÉE ESSENZ

Description of the wine:

FINE STRUCTUR, COMPLEX, FLATTERING SWEETNESS, HARMONIOUS SWEET-ACIDITY BALANCE, IMPRESSIVE AND GREAT

Ruster Ausbruch ist the highest class of wine at our winery. In terms of producing, it is very similar to Trockenbeerenauslese (TBA). Ruster Ausbruch is one of the most distinguished and best sweet wines worldwide. It has been produced in Rust for more than 600 years. Occasion ideas: as an aperitif, to desserts like chocolate, ice cream, with cheese, fruits or with coffee. At this time Ruster Ausbruch was omnipresent in many royal houses with an excellent reputation. As time goes by it is getting its finishing. Only with age it is impressing by its aroma, the fine fruity acid and the sublime sweetness. Equally as much time as it takes for maturing it deserves to be enjoyed.

sweet, 0,375 l bottle, alc. 11,5 % vol, optimal temperature: 10-12 °C



2000 RUSTER AUSBRUCH CUVÉE

Description of the wine:

FINE EXOTIC PINEAPPLE NOTE COMBINED WITH A FRUIT OF MELONS AND HONEY, BALANCED SWEETNESS-ACIDITY PLAY, GREAT

Ruster Ausbruch is the „first lady“ among wines. As time goes by it is getting its finishing. Only with age it is impressing by its aroma, the fine fruity acid and the sublime sweetness. Equally as much time as it takes for maturing it deserves to be enjoyed. From the calcareous soil with primitive rocks and quartz became the wine the distinctive and typical character and the refined sweetness. The hand picked grapes from the varieties Welschriesling, Chardonnay and Pinot blanc generates this beautiful noble sweet wine fruit and concentration.

sweet, 0,375 l bottle, alc. 12 % vol, optimal temperature: 10-12 °C



1995 RUSTER AUSBRUCH CUVÉE ESSENZ

Description of the wine:

CARAMEL WITH A HINT OF VANNILA AND HONEY IN THE NOSE, BALANCED, IMPRESSIVE AND A GRAT NOBLE SWEET WINE

The term „Ausbruch“ was coined by the words „to break out and to pick out“ the raisins and the shrivelled berries during harvest. Ruster Ausbruch ist he highest class of wine at our winery. In terms of producing, it is very similar to Trockenbeerenauslese (TBA). The hand picked grapes from the varieties Welschriesling and Pinot blanc generates this beautiful noble sweet wine fruit and concentration. Occasion ideas: as an aperitif, to desserts like chocolate, ice cream, with cheese, fruits or with coffee.

sweet, 0,375 l bottle, alc. 12 % vol, optimal temperature: 10-12 °C