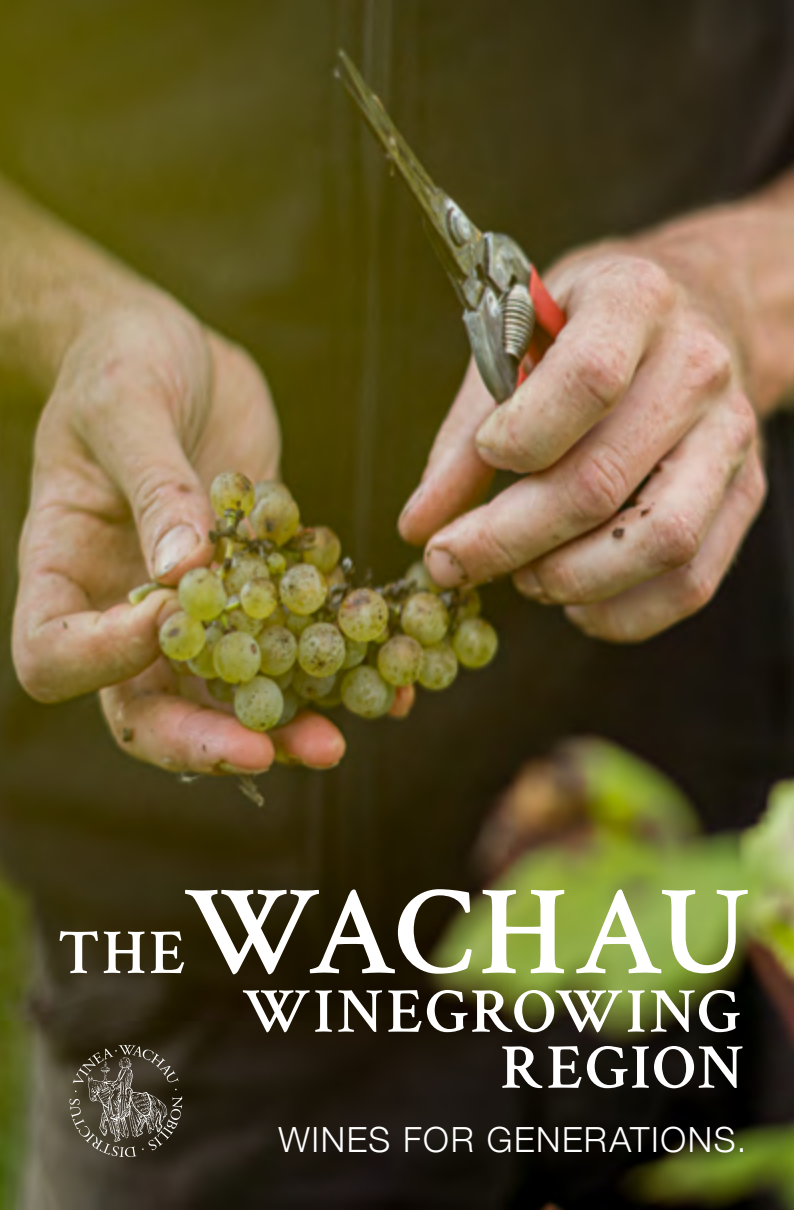
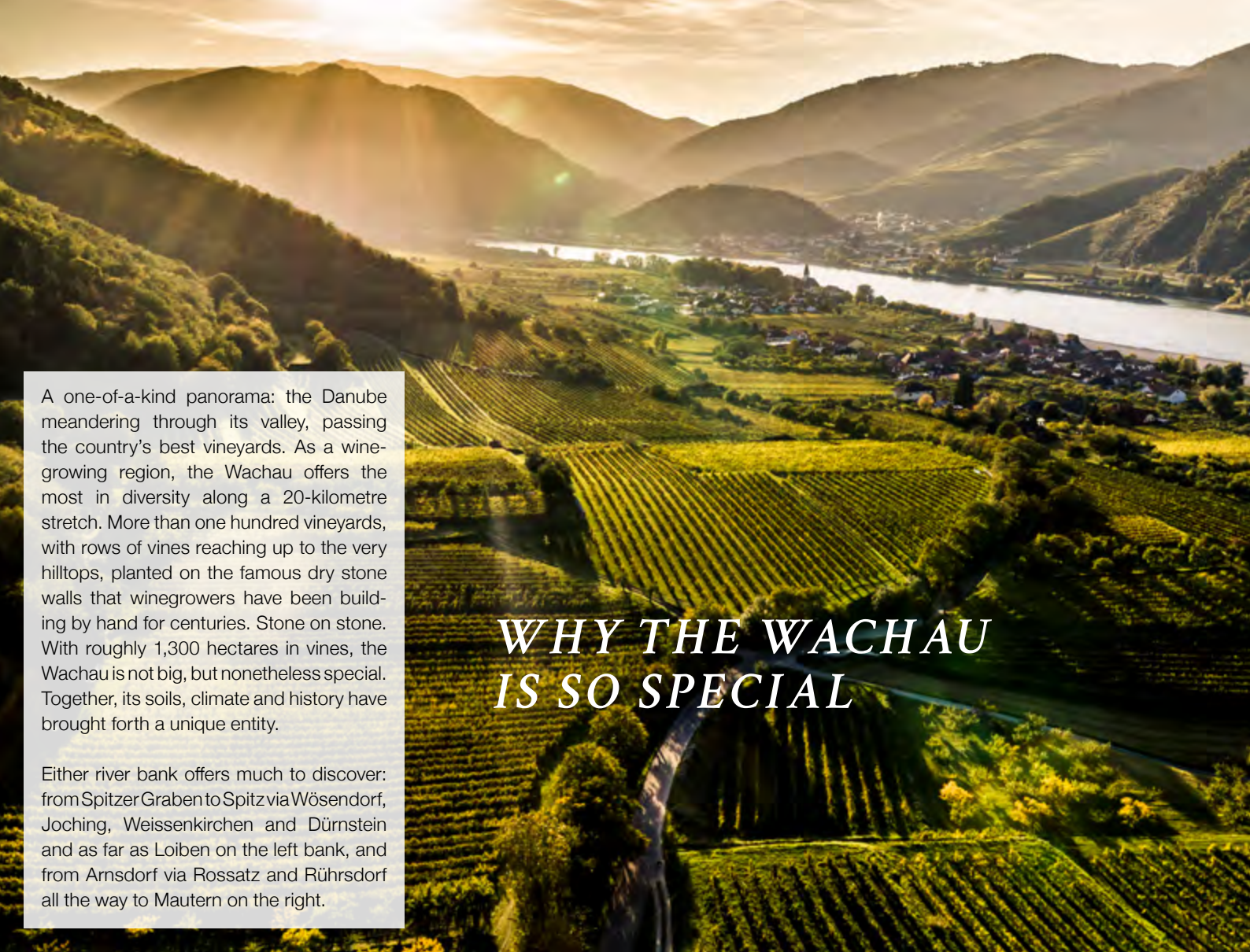




THE WACHAU WINEGROWING REGION



WINES FOR GENERATIONS.



A one-of-a-kind panorama: the Danube meandering through its valley, passing the country's best vineyards. As a wine-growing region, the Wachau offers the most in diversity along a 20-kilometre stretch. More than one hundred vineyards, with rows of vines reaching up to the very hilltops, planted on the famous dry stone walls that winegrowers have been building by hand for centuries. Stone on stone. With roughly 1,300 hectares in vines, the Wachau is not big, but nonetheless special. Together, its soils, climate and history have brought forth a unique entity.

Either river bank offers much to discover: from Spitzer Graben to Spitz via Wösendorf, Joching, Weissenkirchen and Dürnstein and as far as Loiben on the left bank, and from Arnsdorf via Rossatz and Rührsdorf all the way to Mautern on the right.

WHY THE WACHAU IS SO SPECIAL



HOW WACHAU FAMILIES HAVE SHAPED THE WINE CULTURE

The Wachau stands for over 180 estates – most of them family-run – united in a single association: Vinea Wachau. Thinking in generations is part of our DNA. For decades, our common goal has remained the same: to ensure the Wachau denomination of origin stands for the highest quality standards. That is why we are committed to hand-harvesting and sustainable cultivation.

WACHAU.
ONE HUNDRED PERCENT.

Every bottle labelled Wachau has Wachau in it. This applies equally to both grapes and processing – which also takes place within our winegrowing region. In addition to the Wachau DAC label as consumers' legal guarantee of origin, the three wine styles Steinfeder, Federspiel and Smaragd provide information about the ripeness of the pressed grapes as well as a wine's complexity. Even greater variety, depending on the site, soil and the vintner's signature, is waiting to be discovered, with all wines nonetheless related through a common foundation: Vinea Wachau.



WHERE WORKING BY HAND HAS ALWAYS BEEN MODERN

Today, almost everything in viticulture can be mechanised. Except perhaps along the Wachau's steep terraces, where great wines are still literally 'hand-made'. All Vinea winegrowers are committed to hand-harvesting. Not only along steep terraces, which require 100-percent effort the year round. We have been committed to this principle for over 40 years – and have never been more in step with the times.

LOOK WHAT'S GROWING HERE!

The soil is our foundation – and that of future generations. That's why we treat it with care. This includes cultivating greenery as well as maintaining the dry grasslands and stone walls. Important habitats for plants and animals, some extremely rare. Not without a little pride, we vintners contribute in this way to biodiversity. And, by committing to the Sustainable Wachau quality seal, together we have taken an important step forward.

The project behind the seal means looking at viticulture from a holistic perspective – in ecological, economic and social terms. Which fits in perfectly with our way of thinking in generations, a mindset firmly anchored in the Wachau with its small farms. That is why we are the first wine-growing region to jointly implement the Sustainable Austria quality seal: together we can achieve more. Vinea Wachau has been living this motto since founded in 1983.

THREE DIFFERENT STYLE TYPES: ALL CLEAR!

Steinfeder. Federspiel. Smaragd. Three wine style types, each with a unique taste profile, that together reflect the diversity of the Wachau region. They offer clear guidance, based on the maturity and complexity of the wines. What the three style types have in common: invariably white and dry and matured without any hint of oakling.

STEINFEDER®

Steinfeder®

Fragrant and light. Wines belonging to the Steinfeder style group provide a fresh, clear tasting experience, with up to 11.5% alcohol by volume. The name comes from the Steinfeder, the European feather grass abounding in the Wachau's steep rocky terraces. The grass, like the wine – feather-light.



FEDERSPIEL®

Deeply subtle and strong in character. Federspiel wines reflect the many facets of their exceptional origin. Always striking a balance between elegance and depth, these wines go well in a variety of settings and, with 12.5% alcohol at most, are ideal companions for any meal. The name recalls the art of falconry: the Federspiel was the bait used to lure the falcon homewards.



SMARAGD®

Complex and long-lived. The grapes for Smaragd wines linger longest on the vine. The result: remarkably complex wines, intricately structured and heavier than many, with at least 12.5% alcohol by volume. And they display promising ageing potential. The dry stone walls of the Wachau are home to the Smaragdeidechse, the emerald-green lizard that lends its name to this wine style.

The image features three vertical columns representing different soil and geological profiles. The leftmost column is the widest and shows a complex, dark, and crumbly texture with some lighter, yellowish-brown patches near the bottom. The middle column is narrower and shows a more uniform, reddish-brown soil with small, light-colored pebbles or stones visible throughout. The rightmost column is the narrowest and shows distinct horizontal layers of varying colors, including dark brown, light brown, and white, suggesting different geological strata.

COMPLEX GEOLOGY BUT A SIMPLE RULE

Wachau stands for diversity – even below ground. Orthogneiss and paragneiss, amphibolites and wind-blown loess: various soil structures are often found within a single vineyard. These are best evident from soil profiles, available for the vast majority of Wachau vineyards.

The Wachau's vineyards can be roughly divided into three locations: on steep slopes, at the foot of hills and in flat areas. Riesling thrives to resilience in the mostly shallow, meagre terraced vineyards. Grüner Veltliner finds ideal conditions in the loess deposits left by winds at the foot of slopes, or in the sandier soils near the Danube, offering a better supply of water and nutrients.



HOW CLIMATE SHAPES OUR WINECRAFT

Why do the grapes in Loiben ripen earlier than the vines in Spitzer Graben? The Wachau is a meeting place: of the warm Pannonian climate from the east, and the cool continental climate from the north-west. Depending on the location, this results in differing microclimates – with varying ripening periods.

The Danube is also an important factor, moderating temperature and humidity. The cold air from the Waldviertel region to the north descends on the Danube valley via surrounding tributary valleys and ravines, especially at night. On the right bank of the Danube, the Dunkelsteinerwald forest is responsible for this cooling climatic effect. This combination results in temperatures that widely vary between day and night, and infusing the wines with freshness, tension and complexity.

THE BEST PLACE TO EXPERIENCE WACHAU WINES

Directly at the winery, of course! Many businesses regularly open their doors for tastings and direct sales – for an overview, check out the myWachau app or the website at www.vinea-wachau.at.

If you visit the Wachau, be sure not to miss out the Heurigen wine taverns. Always check the app or website to find out which of our association's wineries are open. G'selchtes (salted smoked ham), Liptauer cheese spread and typical Wachau bread rolls are the best snacks to order with your wine. And, for a sweet finish, an apricot cake if the season is right...

WACHAU: AN OVERVIEW

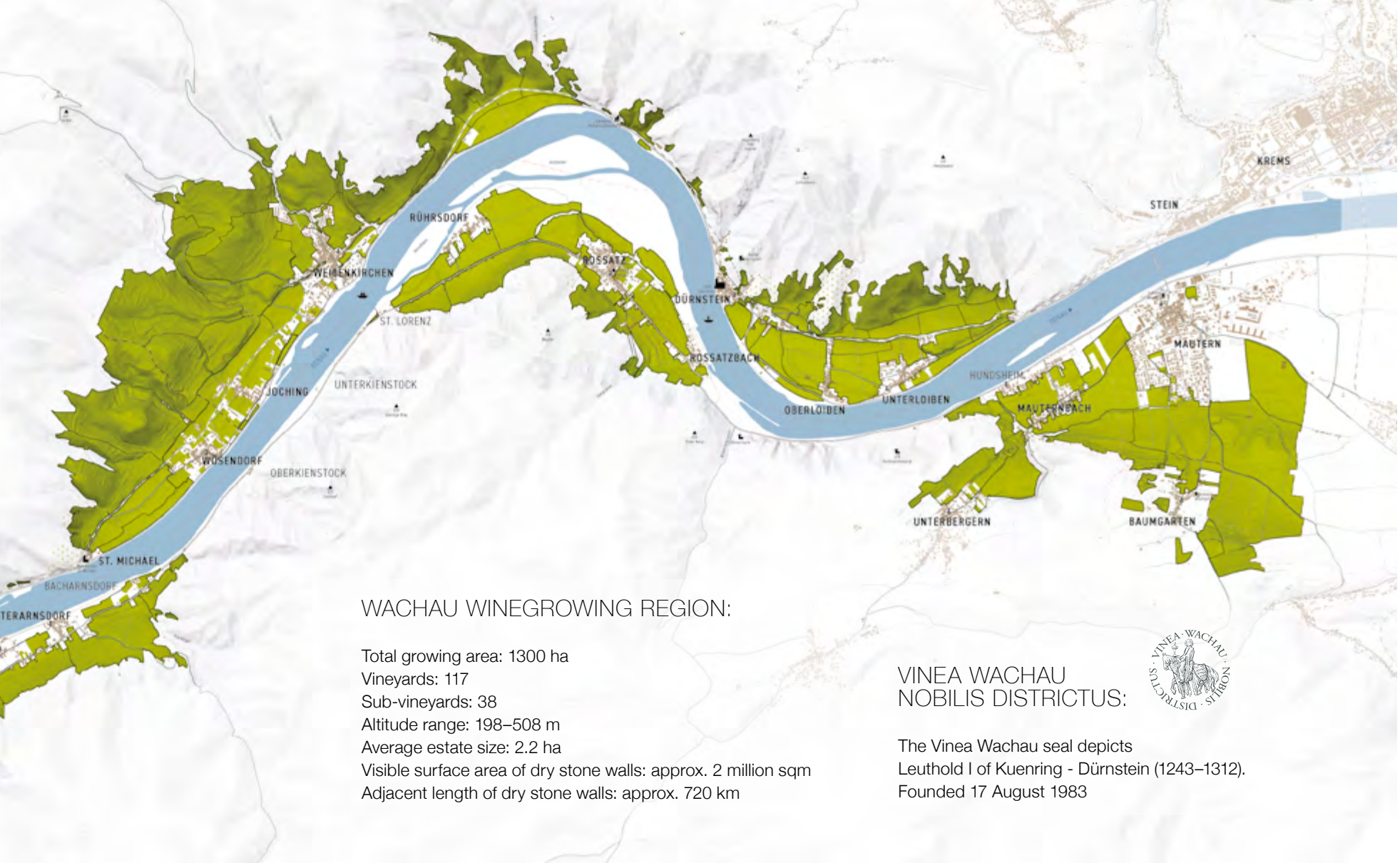
Background information on how we craft our wines.

WACHAU^{DAC}

When you see Vinea Wachau or Wachau^{DAC} on a bottle, you can be sure: the grapes have been grown in the Wachau, picked exclusively by hand, with the wine processed and bottled in the region. A reliable guide for consumers, supplementing the established Vinea Wachau style categories: Steinfeder, Federspiel and Smaragd.

THE ORIGIN PYRAMID

Since the 2020 vintage, we have been classifying Wachau into regional wines (Gebietswein), local wines (Ortswein) and vineyard wines (Riedenwein). All are from 100% hand-harvested grapes. Behind every bottle carrying the Wachau label stands handcrafting.

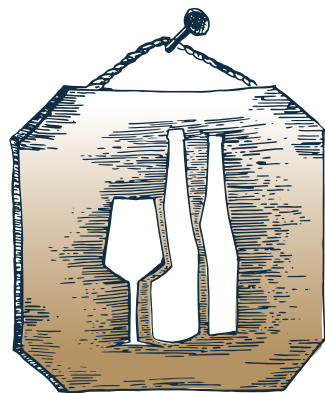


WACHAU WINEGROWING REGION:

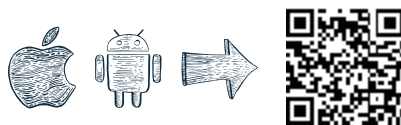
Total growing area: 1300 ha
Vineyards: 117
Sub-vineyards: 38
Altitude range: 198–508 m
Average estate size: 2.2 ha
Visible surface area of dry stone walls: approx. 2 million sqm
Adjacent length of dry stone walls: approx. 720 km

VINEA WACHAU NOBILIS DISTRICTUS:

The Vinea Wachau seal depicts
Leuthold I of Kuenring - Dürnstein (1243–1312).
Founded 17 August 1983



myWachau
Vineyard Map, Soil Profiles, Wine Taverns, Restaurants



WWW.VINEA-WACHAU.AT

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