

# Austria

Districtus Austriae Controllatus

June 2023



# The DAC system

- In 2002 the Austrian wine law permitted each wine growing region to set up its own interprofessional committee to develop standards for regionally typical wines.
- The criteria is therefore different in each district for approved varieties, barrel size, alcohol levels, maturation times etc.
- Specified varieties are nominated for DAC status.

All other wines from the same region are designated as Qualitätswein with the name of the region in which the DAC is located.

- Approved wines must be submitted for blind tasting examination before approval.

## **2 levels of DAC**

**Klassik - Replaces Kabinett in DAC districts**

**Reserve - Replaces Spatlese**

- Some districts opting for 3 quality levels **Riedenwein, Ortswein, Gebietswein**

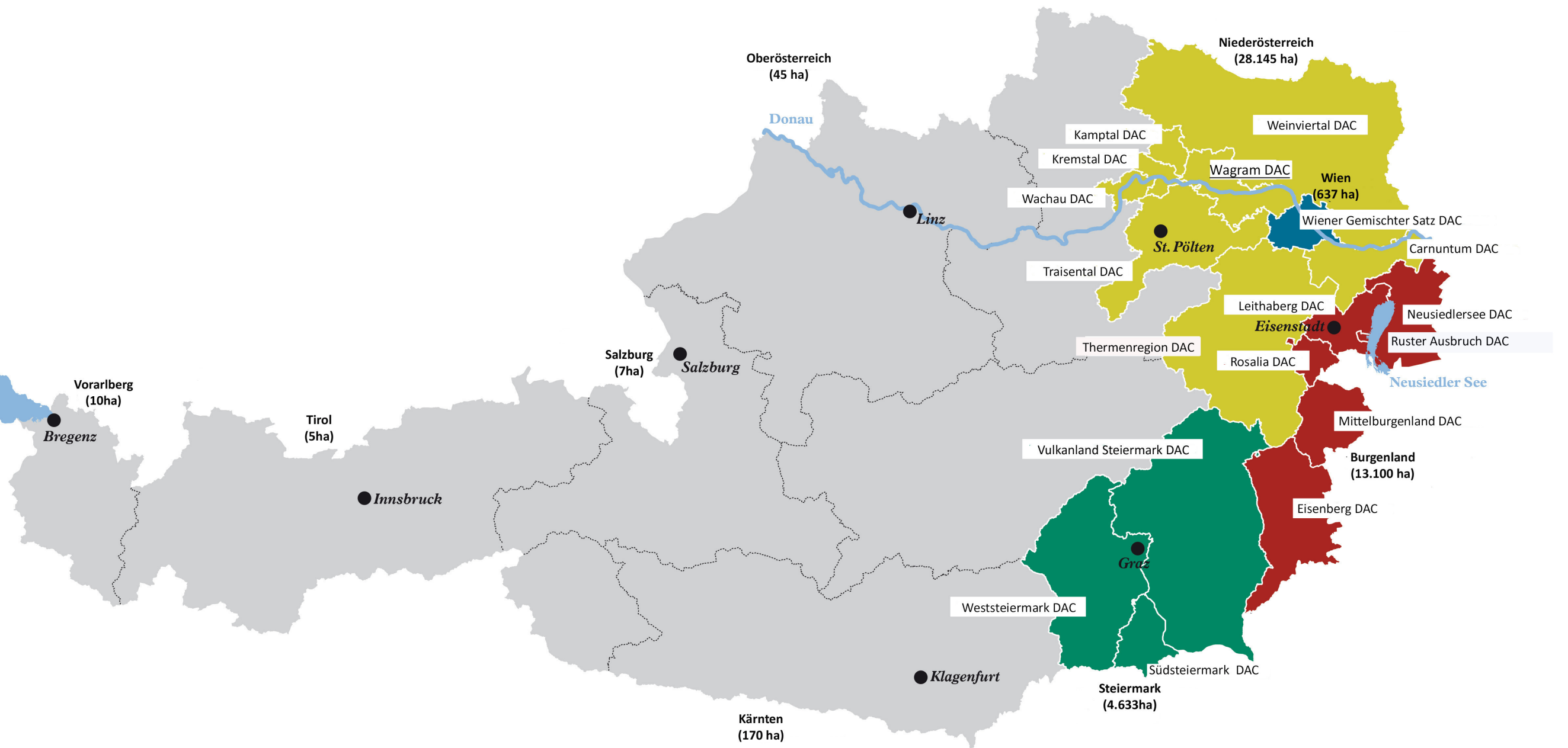


- From 2023 all wine districts are in the DAC system. (18)

- **Weinviertel**
- **Mittelburgenland**
- **Traisental**
- **Kremstal**
- **Kamptal**
- **Leithaberg**
- **Eisenberg**
- **Neuseidlersee**
- **Wiener Gemischter Satz**
- **Rosalia**
- **Südsteiermark**
- **Vulkanland Steiermark**
- **West Steiermark**
- **Carnuntum**
- **Wachau**
- **Ruster Ausbruch**
- **Wagram**
- **Thermenregion**



# DAC Districts



# Weinviertel

Weinviertel DAC from 2002 vintage. Reserve from 2009 vintage  
Grosse Reserve from 2020

<b>Grape Varietals</b>	Grüner Veltliner
<b>Quality Levels</b>	<b>Weinviertel DAC:</b> Submission to prüfungs tasting commission from Jan 1 following harvest (Available 1 March) <b>Weinviertel DAC Reserve:</b> Submission to prüfungs tasting commission from 15 March following harvest (Available 15 March) <b>Weinviertel DAC Grosse Reserve</b> Submission to prüfungs tasting commission from 15 March following harvest
<b>Alcohol</b>	<b>Weinviertel DAC:</b> Min 12% <b>Reserve &amp; Grosse Reserve :</b> min 13%
<b>Residual sugar</b>	<b>Weinviertel DAC:</b> Max 6g/ltr <b>Reserve:&amp; Grosse Reserve</b> Dry
<b>Taste Profile</b>	<b>Weinviertel DAC:</b> No Botrytis, No Oak <b>Reserve &amp; Grosse Reserve:</b> DAC Subtle Botrytis notes and oak ageing permitted



# Traisental

From 2006 Vintage

<b>Grape Varietals</b>	Grüner Veltliner Riesling
<b>Quality Levels</b>	<b>Riedenwein:</b> Submission to prüfungsnummer from Jan 1 following harvest <b>Ortswein</b> Submission to prüfungs tasting commission from 1st January following harvest <b>Gebietswein</b> Submission to prüfungs tasting commission from 1st January following harvest
<b>Alcohol</b>	<b>Traisental DAC</b> Min 11.5% <b>Traisental DAC Ortswein</b> Min 12% <b>Traisental DAC Riedenwein</b> Min 12.5% <b>Traisental DAC Reserve</b> Min13%
<b>Residual Sugar</b>	Dry
<b>Taste Profile</b>	No Botrytis & no oak notes Reserve - Botrytis & Oak are acceptable
<b>Labelling</b>	Designation of origin vintage and quality level



# Wagram

## DAC from 2021

<p><b>Grape Varietals</b></p>	<p><b>Riedenwein:</b> Grüner Veltliner , Röter Veltliner, Riesling  <b>Ortswein:</b>(Monovarietal - No Rosé or blanc de noirs )          Grüner Veltliner , Röter Veltliner, Riesling, Weißburgunder,Chardonnay,          Blauburgunder, Zweigelt  <b>Gebietswein:</b>(Monovarietal,Cuvée or Gemischtersatz)          Chardonnay, Frühroter Veltliner Grüner Veltliner,Sauvignon Blanc, Traminer,          Weißburgunder, Riesling,Blauburgunder, St Laurent,Zweigelt</p>
<p><b>Quality Levels</b></p>	<p><b>Riedenwein</b> Submission for prüfungsnummer from 1st March of year following harvest.  <b>Ortswein</b> (:27 protected designations ) Submission for prüfungsnummer from 1st January of year following harvest.  <b>Gebietswein</b> Submission for prüfungsnummer from 1st Dec of harvest year</p>
<p><b>Taste Profile</b></p>	<p>:Dry wines. No Botrytis, No Oak</p>



# Kremstal

From 2007 Vintage

<b>Grape Varietals</b>	Grüner Veltliner, Riesling
<b>Quality Levels</b>	<b>Kremstal DAC, Min 12%</b> <b>Kremstal DAC Ortswein Min 12%</b> <b>Kremstal DAC Riedenwein Min 12.5%</b> <b>Kremstal DAC Reserve Min 13%</b> Submission to prüfungs tasting commission from Jan 1 following harvest <b>Reserve:</b> Submission to prüfungs tasting commission from 1st July following harvest
<b>Residual Sugar</b>	Dry
<b>Taste Profile</b>	No Botrytis & No Oak notes <b>Reserve:</b> Subtle Botrytis & Oak notes permitted
<b>Labelling</b>	Designation of origin, quality level, Vintage
<b>Ortswein approved villages</b>	Krems, Stein, Rohrendorf, Gedersdorf, Stratzing, Senftenberg, Furth, Höbenbach, Krussetten



# Kamptal

From 2008 Vintage

<b>Grape Varietals</b>	Grüner Veltliner, Riesling
<b>Quality Levels</b>	<b>Riedenwein:</b> Submission for prüfungsnummer from March 1st following harvest <b>Ortswein</b> Submission for prüfungsnummer from January 1st following harvest <b>Gebietswein:</b> Submission to prüfungs tasting commission from 1st January following harvest <b>Kamptal DAC Reserve</b> Submission to prüfungs tasting commission from 1st July following harvest
<b>Alcohol</b>	<b>Gebietswein:</b> Min 11.5% <b>Ortswein:</b> Min 12% <b>Riedenwein</b> Min 12.5% <b>Reserve :</b> Min 13%
<b>Taste Profile</b>	<b>Kamptal DAC:</b> No Botrytis & No Oak notes <b>Kamptal DAC Reserve:</b> Subtle Botrytis & Oak notes permitted
<b>Labelling</b>	Designation of origin Vintage and quality level to be declared on Front label



# Wachau

from 2020 Vintage

<p><b>Grape Varietals</b></p>	<p><b>Riedenwein</b> -Grüner Veltliner, Riesling</p> <p><b>Ortswein</b> -Grüner Veltliner , Riesling ,Weißburgunder, Grauburgunder, Chardonnay, Neubürger,Muskateller, Sauvignon Blanc, Traminer,</p> <p><b>Gebietswein</b>- Grüner Veltliner, Riesling, Weißburgunder, Grauburgunder, Chardonnay, Neubürger, Muskateller, Sauvignon Blanc, Traminer, Frühroter Veltliner, Müller Thurgau, Muskat Ottonel. Röter Veltliner, Pinot Noir, St Laurent, Zweigelt - <b>Or cuvées from any .Also Gemischter Satz</b></p>
<p><b>Quality Levels</b></p>	<p>Riedenwein - 2 grape varieties - 157 Rieden</p> <p>Ortswein- 9 grape varieties - 2 municipalities</p> <p>Gebietswein -17 grape varieties - Labelled Wachau DAC</p> <p>Hand harvesting at all levels</p> <p><b>Steinfeder, 11.5-12.5% Federspiel Min 12.5% Smaragd Min 12.5%</b></p>
<p><b>Taste Profile</b></p>	<p>Little or No Oak - Ortswein and Riedenwein</p> <p>Riedenwein - No Chaptalisation</p>
<p><b>Ortsweiin Approved districts</b></p>	<p>Dürnstein, Weiissenkircheen, Jochling, Wösendorf, St Michael, Spitz, Gut am Steg, Viessling, Elsarn,Mühldorf,Spitzer Graben, Schwallenbach, Willendorf,Grisebach,Aggsbach,Arnsdorf,Rossatz,Unterbergen,Mauternbach, Mautern, Baumgarten</p>



# Wiener Gemischter Satz

DAC from 2013

<b>Grape Varietals</b>	Minimum three approved varieties grown in the same vineyard One varietal cannot exceed 50% Third varietal not less than 10%
<b>Quality Levels</b>	<b>Wiener Gemischter Satz</b> <b>Single Domain Wiener Gemischter Satz</b>
<b>Alcohol</b>	Gemischter Satz DAC Max 12.5% Single Domain DAC Min 12.5%
<b>Taste Profile</b>	Must be dry and have minimum wood influence Single Domain <b>does not</b> have to meet "Dry" profile but cannot be released before March 1 following harvest



# Mittelburgenland

From 2005 vintage

Grape Varietals	Blaufränkisch
Quality Levels	<p><b>Mittelburgenland DAC:</b> Submission to prüfungs tasting commission from May 1 following harvest (Available 1 August)</p> <p><b>Riedenwein</b> Submission to prüfungs tasting commission from May 1 following harvest (Available from 1st October)</p> <p><b>Reserve:</b> Submission to prüfungs tasting commission from Jan 1 in the second year following harvest (Available 1 March)</p>
Alcohol	<p><b>Mittelburgenland DAC :</b> min12.5% - Max 13%</p> <p><b>Riiedenwein:</b> Min 13% Max 13.5%</p> <p><b>Reserve:</b> Min 13%</p>
Residual Sugar	max 2.5g/ltr
Taste Profile	<p><b>Mittelburgenland DAC &amp; Riedenwein</b></p> <p>Matured in stainless steel, Traditional large used oak barrels or used small oak barrels (Light cask influence or none)</p> <p><b>Reserve:</b> Matured in traditional large or small oak barrels</p>



# Leithaberg

White from 2009 vintage - Red from 2008 vintage

<b>Grape Varietals</b>	<b>White:</b> Pinot blanc, Chardonnay, Neuburger, Grüner Veltliner - or a blend of these varietals
	<b>Red:</b> Blaufränkisch
<b>Quality Levels</b>	<p><b>Leithaberg DAC:</b> Submission to prüfungs tasting commission from 1st February of year following harvest (available 1 Sept)</p> <p><b>Leithaberg DAC Ortswein or Riedenwein</b></p> <p><b>White:</b> Submission to prüfungs tasting commission from 1st May of year following harvest</p> <p><b>Red:</b> Submission to prüfungs tasting commission from 1st May of the 2nd year following harvest (available 1 Sept) Mandatory maturation in cask</p>
<b>Alcohol</b>	<p>Min 12.5%</p> <p>Max 13.5%</p>
<b>Residual Sugar</b>	<p><b>White:</b> Dry</p> <p><b>Red:</b> up to 2.5g/ltr</p>
<b>Taste Profile</b>	<p>White: Little or no use of oak</p> <p>Red: Must be oak aged</p>
<b>Labelling</b>	<p>Designation of origin and quality level to be declared on Front label.</p> <p>Dry Red and white wines from Rust district to be included in the DAC</p> <p>(Same grape varieties)</p>



# Neusiedlersee

From 2011 vintage

Sweet wines from 2020 vintage

<p><b>Grape Varietals</b></p>	<p>Red wines: <b>Neusiedlersee DAC:</b> Zweigelt <b>Reserve:</b> Zweigelt</p>	<p>Sweet wines from approved qualitätswein varieties or blends. May use the term <b>Seewinkel</b> if sourced from the villages of Illmitz, Podersdorf &amp; Apetlon</p>
<p><b>Quality Levels</b></p>	<p><b>Neusiedlersee DAC:</b> Submission to prüfungs tasting commission 1st Feb of year following harvest (available 1 March) <b>Reserve:</b> Submission to prüfungs tasting commission 1st Feb of the 2nd year following harvest (available 1 March)</p>	<p><b>Neusiedlersee DAC</b> - Spätlese &amp; Auslese <b>Neusiedlersee Reserve</b> - Beerenauslese &amp; Trockenbeerenauslese</p>
<p><b>Alcohol</b></p>	<p><b>Neusiedlersee DAC:</b> Min 12% <b>Reserve:</b> Max13% <b>Sweet wines</b> - not specified</p>	
<p><b>Residual Sugar</b></p>	<p><b>Max 4g/ltr</b> <b>Sweet</b> min 45gr/ltrRS</p>	
<p><b>Taste Profile</b></p>	<p><b>Neusiedlersee DAC:</b>May be matured in stainless steel or oak barrels <b>Reserve:</b> Must be oak aged either in large casks or small barriques <b>Sweet wines</b> not specified</p>	



# Thermenregion

DAC from 2023

<p><b>Quality Levels</b></p>	<p><b>Riedenwein:</b>  <b>White grapes-</b> Weißburgunder, Chardonnay, Rotgipfler, Zierfandler  <b>Red Grapes -</b> St Laurent, Pinot Noir.</p> <p><b>Ortswein:</b>  <b>White Grapes-</b> Weißburgunder, Chardonnay, Rotgipfler, Zierfandler, Grauburgunder  <b>Red Grapes-</b> St Laurent, Pinot Noir, Zweigelt.</p> <p><b>Gebietswein</b>  <b>White Grapes-</b> Weißburgunder, Chardonnay, Rotgipfler, Zierfandler, Grauburgunder, Neubürger  <b>Red Grapes-</b> St Laurent, Pinot Noir, Zweigelt, Portugieser</p>
<p><b>Alcohol (Minimum)</b></p>	<p>Riedenwein / Ortswein- 12.5%  Gebietswein</p>
<p><b>Residual Sugar Taste Profile</b></p>	<p>Riedenwein - Dry - Max 4 g/l RS  Ortswein - May be dry or sweet (Auslese, BA. TBA.)  Gebietswein - Must be dry and without overt wood character</p>
<p><b>Labelling</b></p>	<p>Wine made from grapes grown in the Thermenregion area that does not comply with these standards may use a different designation or region of origin on its label such as <i>Qualitätswein of Niederösterreich</i></p>



# Ruster Ausbruch

from 2020 vintage

<b>Grape Varietals</b>	Any approved qualitätswein grapes either as a varietal or in blends. Most commonly used: Chardonnay, Weißburgunder, Welschriesling, Muskateller, Ferment
<b>Quality Levels</b>	Must be grown, hand harvested, vinified and bottled within the free city of Rust Must comply with regulations for Trockenbeerenauslese production. Botrytis affected berries only
<b>Residual Sugar</b>	Minimum must weight 30° KMW. Minimum residual sugar 45gr/ltr
<b>Regulations</b>	Submission for prüfungsnummer from 1st April in year following harvest



# Eisenberg

Reserve from 2008 vintage - Klassik from 2009 vintage

<b>Grape Varietals</b>	Blaufränkisch
<b>Quality Levels</b>	<b>Eisenberg DAC:</b> Submission to prüfungs tasting commission 1st August of year following harvest (available 1 Sept) <b>Reserve:</b> Submission to prüfungs tasting commission 1st February of the 2nd year following harvest (available 1 March)
<b>Alcohol</b>	<b>Eisenberg DAC:</b> Min 12.% <b>Reserve:</b> Max13.%
<b>Residual Sugar</b>	Max 4g/ltr
<b>Taste Profile</b>	<b>Eisenberg DAC:</b> Little or no use of oak <b>Reserve:</b> Must be oak aged either in large casks or small barriques
<b>Labelling</b>	Designation of origin, DAC and quality level to be declared on Front label



# Rosalia

DAC from 2017

<b>Grape Varietals</b>	<b>Rosalia DAC:</b> Blaufränkisch, Zweigelt <b>Rosalia DAC Rosé :</b> One or more of the qualitätswein varieties
<b>Quality Levels</b>	<ul style="list-style-type: none"><li>• <b>Rosalia DAC &amp; Rosalia DAC Rosé:</b> Submission of the wine to the Prüfnummer <i>tasting</i> commission from 1 January in the year following the <i>harvest</i>.</li><li>• <b>Rosalia DAC Reserve:</b> Submission of the wine to the Prüfnummer <i>tasting</i> commission from 1 November in the year following the <i>harvest</i></li></ul>
<b>Alcohol</b>	<ul style="list-style-type: none"><li>• <b>Rosalia DAC:</b> min. 12,0 % vol.</li><li>• <b>Rosalia DAC Reserve:</b> min. 13,0 % vol.</li><li>• <b>Rosalia DAC Rosé:</b> n.a</li></ul>
<b>Taste Profile</b>	<ul style="list-style-type: none"><li>• <b>Rosalia DAC:</b> rich in <i>finesse, fruit-driven aromas, spicy, aromatic</i></li><li>• <b>Rosalia DAC Rosé:</b> <i>fresh, fruit-driven aromas, spicy</i></li></ul>
<b>Labelling</b>	Designation of Origin (incl. "DAC") has to be declared on the front label The indication of a <i>vineyard site</i> (Riede) is only permitted for <i>Rosalia DAC Reserve</i> and <i>Rosalia DAC Rosé</i>



# Carnuntum

DAC from 2019

<b>Grape Varietals</b>	<b>White</b> : Grüner Veltliner, Weißburgunder, Chardonnay <b>Red</b> : Zweigelt, Blaufränkisch Cuvées : A minimum of $\frac{2}{3}$ of these varieties + other Qualitätswein varieties
<b>Quality Levels</b>	<b>Carnuntum Gebeitswein DAC</b> <b>Carnuntum Ortswein DAC</b> <b>White</b> : Submission for prüfungsnummer from 15 March in year following harvest <b>Red</b> : Submission for prüfungsnummer from 1st November in year following harvest <b>Carnuntum Riedenwein DAC</b> <b>White</b> : Submission for prüfungsnummer from 15 March in year following harvest <b>Red</b> : Submission for prüfungsnummer from 1st November in year following harvest
<b>Alcohol</b>	• Min 12.0% (Red)
<b>Taste Profile</b>	<i>Dry</i>




# THE NEW SYSTEM OF ORIGIN FOR THE STEIERMARK

© Wein Steiermark

SÜDSTEIERMARK DAC  
VULKANLAND STEIERMARK DAC  
WESTSTEIERMARK DAC



 Grape varieties permitted: Welschriesling, Weissburgunder, Morillon, Grauburgunder, Riesling, Gelber Muskateller, Sauvignon Blanc, Traminer & Schilcher, as well as cuvées made from these varieties

\* Exceptions: Riesling and Traminer with the designation "trocken" (dry)

\*\* Exceptions: Traminer and Riesling "trocken" (dry); Klöcher Traminer with a maximum of 12 g/l

\*\*\* Exceptions: the grape varieties Riesling, Gelber Muskateller and Traminer with the designation "trocken" (dry)



# Weststeiermark

DAC from 2018

<p><b>Grape Varietals</b></p>	<p><b>Principal Grapes:</b> Blauer Wildbacher (as Schilcher), Weissburgunder, Sauvignon Blanc, <b>Other local varieties</b> Welschriesling , Morillon, Grauburgunder Gelber Muskateller, Traminer as well as cuvées made from them</p>
<p><b>Quality Levels</b></p>	<ul style="list-style-type: none"> <li>• <b>Riedenwein</b> - Released to market from May 1st in year following harvest</li> <li>• <b>Ortswein</b> - Released to market from May 1st in year following harvest</li> <li>• <b>Gebietswein</b>-Released to market from 15thFebruary in year following harvest</li> <li>• <b>Schilcher</b> from 1st February</li> <li>• <b>Reserve</b> - Minimum 18 months later than prescribed in respective level (Schilcher 12 months)</li> </ul>
<p><b>Regulations</b></p>	<ul style="list-style-type: none"> <li>• Obligatory hand harvesting</li> </ul>
<p><b>Taste Profile</b></p>	<ul style="list-style-type: none"> <li>• Max 4 gr/ Ltr Residual sugar Must correspond to the designation Trocken</li> </ul>
<p><b>Ortswein Approved districts</b></p>	<p><b>Ligist:</b> Blauer Wildbacher (Schilcher) Sauvignon Blanc  <b>Stainz:</b> Blauer Wildbacher (Schilcher) Sauvignon Blanc  <b>Deutschlandsberg:</b> Blauer Wildbacher (Schilcher) Sauvignon Blanc  <b>Ebiswald:</b> Blauer Wildbacher (Schilcher) Sauvignon Blanc</p>



# Südsteiermark

DAC from 2018

<b>Grape Varietals</b>	Sauvignon blanc, Weißburgunder, Morillon, Gelber Muskateller, Riesling, Welschriesling, Grauburgunder, Traminer
<b>Quality Levels</b>	<ul style="list-style-type: none"><li>• <b>Südsteiermark DAC:</b> Released to market from 1st May of the year following the harvest; for Welschriesling from 1 December of the harvest year.</li><li>• <b>Südsteiermark DAC Ortswein:</b> Released to market from 1st May of the year following the harvest.</li><li>• <b>Südsteiermark DAC Riedenwein</b> Released to market from 1st May of the year following the harvest</li><li>• <b>Reserve</b> -Release date is 18 months after release of prescribed category</li></ul>
<b>Taste Profile</b>	<ul style="list-style-type: none"><li>• Max 4gr/ltr Residual sugar for all levels .</li><li>• Must correspond to the designation Trocken</li></ul>
<b>Ortswein approved districts</b>	<p><b>Kitzeck Sausal</b> - Sauvignon Blanc, Riesling <b>Eichberg</b> - Sauvignon Blanc, Gelber Muskateller <b>Leutschach</b> - Sauvignon Blanc, Gelber Muskateller <b>Gamlitz</b> - Sauvignon Blanc, Gelber Muskateller <b>Ehrenhausen</b> - Sauvignon Blanc, Morillon</p>



# Vulkanland Steiermark

DAC from 2018

<p><b>Grape Varietals</b></p>	<p>Weißburgunder, Grauburgunder, Morillon, Sauvignon Blanc, Riesling, Traminer, Welschriesling, Gelber Muskateller. Blends from approved varietals</p>
<p><b>Quality Levels</b></p>	<ul style="list-style-type: none"> <li>• <b>Vulkanland Steiermark DAC:</b> submission for control number from 15 January of the year following the harvest; for Welschriesling from 1 December of the harvest year.</li> <li>• <b>Vulkanland Steiermark DAC Ortswein:</b> submission for control number from 1 April of the year following the harvest, for Klöcher Traminer in the first three years from 1 March of the year following the harvest.</li> <li>• <b>Vulkanland Steiermark DAC Riedenwein:</b> submission for control number from 1 April of the year following the harvest</li> </ul>
<p><b>Taste Profile</b></p>	<ul style="list-style-type: none"> <li>• Max 4 gr/ Ltr Residual sugar Must correspond to the designation Trocken</li> </ul>
<p><b>Ortswein approved districts</b></p>	<p><b>Oststeiermark:</b> Sauvignon Blanc, Weißburgunder  <b>Gleichenberg:</b> Sauvignon Blanc, Morillon  <b>Riegersburg:</b> Sauvignon Blanc, Weißburgunder  <b>Kapfenstein:</b> Sauvignon Blanc, Weißburgunder  <b>Sankt Anna:</b> Sauvignon Blanc, Morillon  <b>Tieschen:</b> Sauvignon Blanc, Pinot Cuvées  <b>Klöch :</b>Sauvignon Blanc, Traminer  <b>Straden:</b> Sauvignon Blanc, Grauburgunder  <b>Sankt Peter:</b> Sauvignon Blanc, Weißburgunder</p>