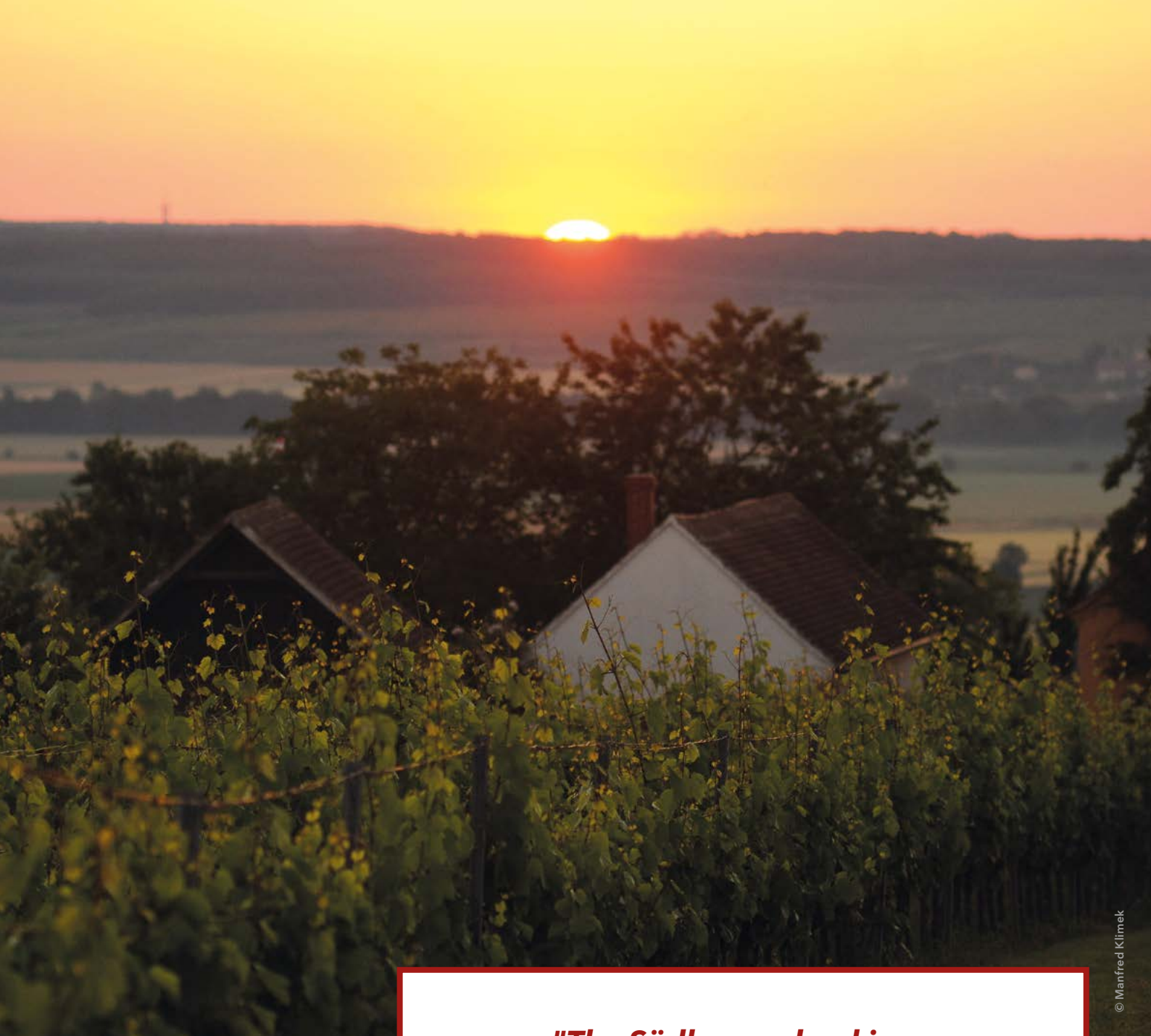


100% HOME 100% CHARACTER 100% BLAUFRÄNKISCH

Iron-rich soils, a truly unique climate, steep, rocky vineyards and passionate winegrowers: the perfect conditions for wines of character - by winemakers of character. From the idyllic Südburgenland (South Burgenland) - so individual, so mineral & spicy, and so alive with cool vitality and structure.

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"The Südburgenland is an idyllic corner of the world with a unique terroir. There, the clocks tick differently, and the wines have an unmistakable character."

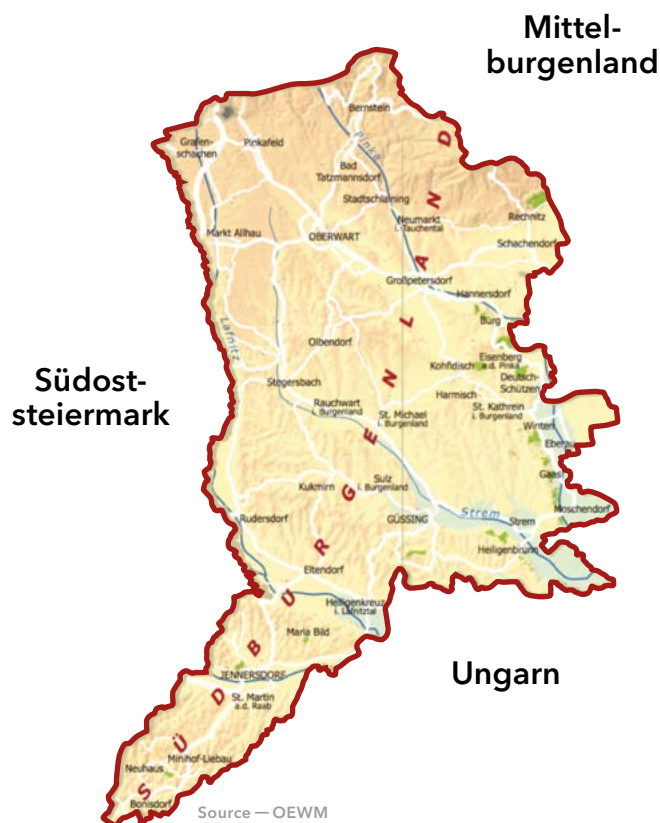
WILLI SCHÖGL, Chief Executive / Proprietor of *Cordobar*, Berlin
& "Sommelier of the Year 2014" (Rolling Pin)

SÜDBURGENLAND

(SOUTH BURGENLAND) –

AUSTRIA'S WINE IDYLL

1. SÜDBURGENLAND (SOUTH BURGENLAND) - AUSTRIA'S WINE IDYLL



The Südburgenland is located at the south-eastern corner of Austria – just at the edge of the Little Hungarian Plain. With nearly 500 hectares of vineyards, it is the smallest and most 'untouched' wine region of Austria, and has become one of the country's most renowned wine regions as well.

The Südburgenland stretches from Rechnitz in the north to Jennersdorf in the south. At its heart is the Eisenberg, surrounded by hills of vineyards and an unspoiled landscape of greenery and woodland.

Each slope is, quite typically for the region, decorated with many small cellar houses: traditional houses with their cellars embedded far into the hills – cellars that, at one time, had been used for the pressing, fermenting and storing of wines. Today, these houses belong to the cultural heritage of the region, with many rented as holiday apartments.

Right in front of the region's door, to the east, is the border to Hungary. To the west is Steiermark, or Styria. And to the north is Niederösterreich, or Lower Austria. Only a narrow passage provides the connection to the rest of the Burgenland province. The location alone suggests quite a turbulent history. In short, it is a special place.

Idyllic, secluded, hilly and partially planted with very old vines, the Eisenberg^{DAC} is today the smallest appellation in Austria: It is cultivated with approximately 200 hectares of Blaufränkisch, the main grape variety of the entire region – after all, it makes up more than a third of the Südburgenland's total vineyard area (498 hectares). From 1986 to 2010, the Austrian wine law linked the area together officially under the name "Südburgenland". Since 2010, however, the old name – Eisenberg – has been used again. It is a name that has always stood for wines of exceptionally high quality. And it expresses the unity of its wines – and their producers – with the ancient history and traditions of the region.

The winemakers creating wines with the Eisenberg^{DAC} designation of origin joined together in 2010 to form an association, Verein Eisenberg^{DAC}. Today, there are 46 members. Particularly special about this group is that it includes a limited number of large wineries, more than half of which are run by part-time growers who sell their wines also at Buschenschänken – wine taverns offering self-produced wines and home-made delicacies. These express so perfectly the openness and joy of life in the Südburgenland.

Due to the small structure and operations, the Südburgenland was, for a long time, barely noticed as a wine region! Overall, mainly part-time winemakers were dedicating themselves to the steep slopes, narrow vineyards and meagre soils. Today, however, the uniqueness of the region, with its distinctive terroir and spicy, mineral wines, has gained strong recognition



and respect well beyond its borders. Trendy, fashionable wines will be hard to find here. Indeed, this region yields wines based on unmistakable character and individuality.

Among the best-known wine villages are Eisenberg, Deutsch Schützen, Rechnitz, Csaterberg and Moschendorf. The historic Eisenberg and the Weinberg vineyard site of Deutsch Schützen form the viticulture center of the appellation.

In the north: crystalline rock soils. Further south: moderately heavy loam soils, some of which feature also a particularly high iron content - which gives marked finesse to the Blaufränkisch wines here. Wines that are counted amongst the great region-typical red wines of Austria - and deserve to be discovered by the entire world.



EISENBERG: IT'S ALL IN THE NAME

Where there's iron on the outside, there's iron on the inside: in the Early Iron Age - around 400 BC. - the iron industry around the Eisenberg was at its peak.

2. EISENBERG: IT'S ALL IN THE NAME

Eisenberg. It's the name of the mountain that rises 415 meters high, looking to the gentle rolling hills of the Südburgenland. It is also the name of the village nestled on the slope and at the foot of the mountain.

But - what's behind it? The name "Eisenberg" goes back to the Iron Age (800-15 BC), and indeed a high iron content can be found in the soil. (For further information, see chapter 4.)

The Celts, who inhabited the area thousands of years ago, obtained iron ore here on a large scale and worked it into high-quality Ferrum Noricum - for which they found many customers in the emerging Roman Empire. With one of the first trademarks in the world, the Celts were so skilled at trade, that they even developed into a wealthy iron elite and lived most likely in what is now the village of Burg.

Interestingly, the slag, a residual product of iron production, can still be found in forests of the area and indicates the locations of the individual iron furnaces. Eisenberg: the name of this location says it all!

For more than a century, the typical Blaufränkisch wines from Südburgenland have been known also as "Eisenberger". In 2010, when the area became known, through the Austrian wine law, as an origin with regionally typical wines, the name of the wine itself was also defined: Eisenberg^{DAC}. Always a red wine; always 100% Blaufränkisch.





MORE THAN 2,800 YEARS OF VITICULTURAL HISTORY

The history of the Eisenberg region is ancient, highly charged and remarkable - and wine played an important role here even before the Romans.

3. MORE THAN 2800 YEARS OF VITICULTURAL HISTORY

The history of the Eisenberg is ancient and highly charged - and wine played a role very early on. In contrast to many regions of Europe, the Romans did not establish viticulture in the Burgenland; the Celts did - long before the Romans arrived.

The evidence: fossil finds at Celtic burial sites from the 8th century BC revealed grape pips of the European vine species, *Vitis vinifera*. Later, when the area was part of the Roman province of Pannonia, vines were cultivated especially from the Parndorf Plain (Parndorfer Heide) to Ödenburg - and around the Eisenberg.



In the Middle Ages, Charles the Great implemented the modernisation of viticulture in the region, forcing planting of "high quality" Frankish vines; these replaced the Hunnic varieties, which the emperor considered to be inferior and of little use. Thus, the vineyards around the Eisenberg in the 12th century were already a sought-after trading commodity of the local lords. Trade negotiations between the "Gentlemen of Güns" - an Hungarian aristocratic family made powerful by the possession of castles in the southwest of Hungary and in Croatia - confirm this. Also the Cistercian monks, originally from Burgundy, possessed properties here: the order made its mark in Europe through

out the Middle Ages as a special supporter of wine culture.

The best sites were owned by the nobility and monasteries, of course. Even though clear evidence is lacking, many designated names - that is, the names of vineyard sites - still point to distinguished owners and regions. The *Saybritz* vineyard site, for example, could be derived from Zayfried, a reference to Seifried von Burg - who is listed in 1540 in an *Urbarium* that belonged to the Stubenberger family - as the owner of a large wine estate.

Also, the *Reihburg* vineyard site is brought into connection with the Reichenburg (Rajhenburg), which is found in today's Slovenia. By the way, it is worth noting that several owners came from Styria, on Südburgenland's western border; there had been a lively trade between the Eisenberg vineyards and the West. The discovery of a treasure of coins from the period before 1526 confirms this: of the approximately 4,600 silver coins found, only 14 were from Hungary!

From a strategic point of view, the region around Eisenberg - like the entire Burgenland region - was, and still is, an old borderland. Politically and culturally, the area belonged for ages to the Kingdom of Hungary. From the 14th century onwards, Eisenberg county (not to be confused with the town of Eisenberg) was an Hungarian administrative unit.

Even during the Habsburg monarchy (1526-1804) and later, during the Austro-Hungarian Monarchy (1867-1918), the predominantly German-speaking Burgenland was part of the "Transleithan" (i.e. Hungarian) empire. On the depicted map from 1864, the names of the vineyards appear either in German or Hungarian (The Hungarian word "dülő" means "vineyard"). Some of the vineyards list the names of the owners - the best sites, for example, name members of the Batthyány family, a Count Zsigray and the Herrschaft Pinkafeld administrative district.

After the First World War (1914-1918), the peace treaties of Saint-Germain-en-Laye (1919) and Trianon (1920) established that the territory in the western part Hungary, which was inhabited mostly by German speakers, would be ceded to Austria.

Hungary disagreed with the new frontier borders and demanded that, for economic reasons, the Pinkatal should belong to the Hungarian border region. So a commission was set up to determine the final borders after exploring the economic and social needs of the local population.

Both Austria and Hungary tried to influence the people, until the commission finally proposed to award Deutsch Schützen to Austria and Vaskereszte / Großdorf to Hungary. In 1921, the Burgenland was finally integrated into the Republic of Austria through a national referendum: for many Burgenlanders, this meant a major loss of identity. For many winemakers: a loss of a remarkable viticultural history going back thousands of years - which today can be unearthed only through considerable effort from the Hungarian archives.

Because it was part of the kingdom of Hungary and the Austro-Hungarian dual monarchy, wine from Eisenberg covered a large distribution area. It was exported to Vienna and Budapest as well as to the Habsburg crown lands of Silesia, Moravia (in today's Czech Republic) and Poland. Actually, the Eisenberg back then was considered a white wine region - with Furmint as a key grape. It wasn't until after the phylloxera crisis at the end of the 19th century that Blaufränkisch - which became known colloquially, but erroneously, as "Burgundy", because it was brought to the Habsburg empire from the Duke of Lorraine (1708-1765) - found its ideal home on the Eisenberg. However, it is not known exactly when this grape variety actually came to the region.

After the phylloxera disaster at the end of the 19th century, many of the vineyards on the Eisenberg were cleared or abandoned. Cultivating the steep, stony vineyards was simply too labour-intensive for the majority of growers, who were producing wine only as a sideline profession.

After the end of the Second World War and the subsequent reconstruction phase, viticulture in the region changed fundamentally: The process of establishing family vineyard ownership through inheritance, with each parcel and plot divided amongst each individual heir - a process typical for the Burgenland at that time - became obsolete. This actually enabled wineries to grow in size.

But vine cultivation also changed: nearly all the remaining winegrowers in the region replaced the traditional way of planting of vines in Austria - low and closely together in the single vine training method, requiring time-consuming manual labour - with "Hochkultur" (High Culture), a more space-oriented training system that allowed for mechanisation and economisation.

Although the enormous potential of the Eisenberg wine region had been known for a long time, its upturn in comparison to other wine regions of the Burgenland was slow in coming. The overall small size of the Südburgenland, its idyllic remoteness and its composition of small wineries hampered the region's development.

Then came the Austrian wine scandal in 1985, which further prevented any quality development: For many winemakers - the many part-timers whose vineyards were less than one hectare in size - there was now a reason to sell or abandon their vines. Complicating things further was that, in the 1980s and 1990s, soft, easy-to-drink red wine blends dominated consumer taste.

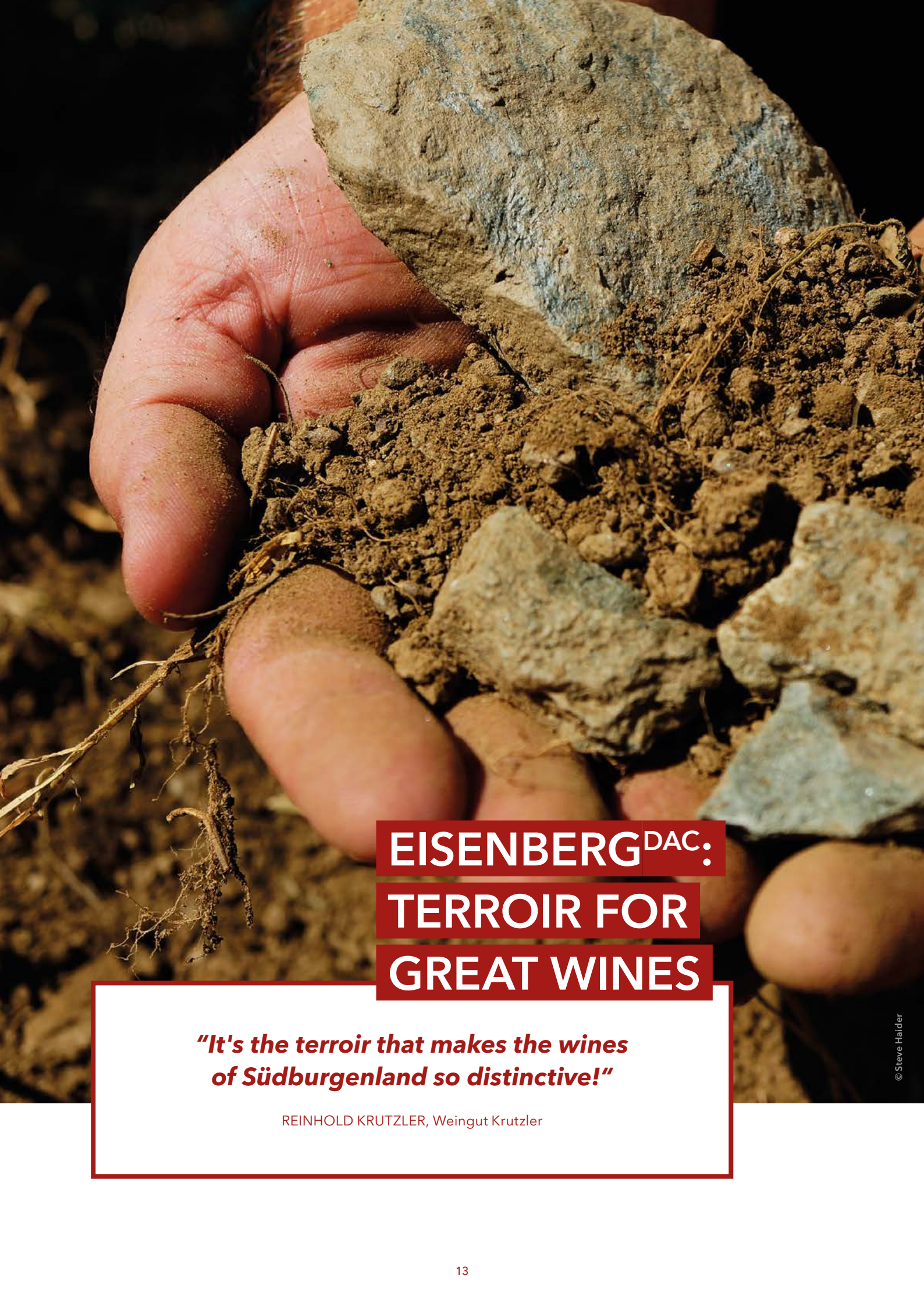
The sale of Eisenberg wines was for a long time limited to the local wine taverns (Buschenschänken), and only a few winemakers sold their wines outside the region. The result: a rural exodus and an ageing population. The region fell into a deep sleep.

Luckily, however, there were also some open-minded thinkers who refused to accept the situation: they believed strongly in the potential of their region and took the time to reflect on its strengths - and had the will to push forward and break the negative downturn. Today, they are demonstrating more than impressively just how right they were!

Ultimately, much has changed on an international scale. Wine tastes around the world have become more sophisticated, more differentiated, with wines from ubiquitous global

grape varieties giving way to a growing preference for autochthonous, terroir-focused wines. This is an ideal opportunity for making Blaufränkisch from the Eisenberg internationally known.

As part of the Austrian appellation system DAC (Districtus Austriae Controllatus) - which was introduced in 2002 with, for the first time, the origin of a wine taking precedence over a grape variety and with the aim of promoting regional-type wines - the DAC region of Eisenberg was defined. The association of 46 Eisenberg^{DAC} winemakers is dedicated to vinifying wines that express a style reflecting an immediately recognisable regional identity - and to put the wines of Südburgenland on the radar of the world's leading wine merchants and sommeliers.



EISENBERG^{DAC}: TERROIR FOR GREAT WINES

***"It's the terroir that makes the wines
of Südburgenland so distinctive!"***

REINHOLD KRUTZLER, Weingut Krutzler

4. TERROIR FOR GREAT WINES

The terroir around the Eisenberg is unique: the distinctive combination of climate, soil, geography and topography provide the Blaufränkisch vines in this region with a wonderful basis for yielding incomparable, top wines with their own individual character.

4.1.

THE GEOGRAPHICAL AND TOPOGRAPHICAL SITES OF THE REGION

Geographically and topographically, the Südburgenland is a transition zone: to the east is Hungary; to the west is Styria (Steiermark). It is a narrow stretch of land from the north-eastern foothills of the Central Alps (Leithagebirge, Ruster Höhenzug, Ödenburger Gebirge, Eisenberg-Rechnitz Einheit) to the basin in the Carpathian arc - the Pannonian Plain of western Hungary - the westernmost foothills of the Euroasian Steppe Belt.

The Eisenberg^{DAC} region - directly at the Hungarian border - has a long and turbulent geological history. This is why the most diverse types of rock formations are found in a very small area. Within just a few kilometers, the soil composition varies fundamentally, and the individual layers are set in such a way that the vines thrive in an array of unique conditions.

4.2

THE EISENBERG TERROIR

The terroir of the Eisenberg region is purely unique: the perfect combination of climate, geology, topography and soil characteristics makes it possible to create wines with true individual character.

In general, the Pannonian-Illyrian climate prevails in the region: hot, dry summers, combined with sufficient rainfall, as well as fresh air currents from the south and east - influences from the Mediterranean that help ensure relatively cool nights. Unlike most of the rest of Burgenland, the Südburgenland is not under the influence of Lake Neusiedl (the Neusiedlersee), so the annual average temperature here is much cooler than in the other areas.

For the Eisenberg^{DAC} area, the characteristic basin sites, where the most important vineyards are located, are of great importance: the vines are protected here. Also, constant thermal conditions influence the area: Warm air currents from the Hungarian plain rise up the slopes, then cool and sink again. This results in constant air movement in the vineyards, ultimately lending intense aromas and flavours to the grapes.



The deciduous and pine forests on the upper parts of the basin protect the vines from bad weather and ensure the cooling of the grapes at night - which in turn encourages the development of the fruit and its aromas and flavours. In short, the climatic conditions on the Eisenberg are optimal for Blaufränkisch.

Viticulture in Südburgenland could be described as "mountain wine growing": While grapes in the rest of Burgenland are cultivated mainly at 116m to 130m above sea level, altitudinal differences of up to 120m are not uncommon in the south. The majority of the vineyards on the Eisenberg are located at between 280m and 400m above sea level - in the north, around Rechnitz, they reach as much as 480m. They are the highest vineyards in all of Burgenland.

Probably the most significant influence on the wine, however, is the special soils in Südburgenland. The majority of the vines are rooted in different stone formations and bedrock from the Mesozoic and Palaeozoic eras: mainly greenschist with a more or less strong layer of loam - and always with a certain proportion of iron. In other vineyards are quartz phyllite, sericite schist, calcareous schist and serpentinite. The different geological formations reflect the similarities as well as the subtle differences in the wines of the subregions. The same kinds of rock found around Rechnitz and the Eisenberg can be found also on the highest peak in Austria: the Großglockner.

Main rock formations in Südburgenland

GREENSCHIST

found especially in Rechnitz, Eisenberg, Deutsch Schützen and Hannersberg-Königsberg

PHYLLITE AND QUARTZ PHYLLITE

found mainly in Rechnitz

DEEP LOAM AND CLAY SOILS

WITH IRON CONTENT

found primarily on the Eisenberg and in Deutsch Schützen

SERPENTINITE

somewhat weathered, found mainly on the Csaterberg

FRESHWATER OPAL

found mainly on the Csaterberg

DOLOMITE AND CALC-SCHIST

mainly at Hannersberg-Königsberg

SEDIMENTARY ROCKS

primarily in the lower Pinkatal

The main difference to the soils in the rest of Burgenland is that there is a significantly higher iron content in the entire Eisenberg^{DAC} area - as can be seen clearly in the following chart:

"The highest iron content in the region is found not on the Eisenberg itself, but in the surrounding young deposits of the Pannonian Basin, for example, in the rocks of the vineyards of Deutsch Schützen."

Dr. MARIA HEINRICH, Geologische Bundesanstalt FA Rohstoffgeologie.
Geological Survey of Austria, Department of Mineral Resources.

REGION	NUMBER OF SAMPLES	MIN	MAX	MEDIAN	AVERAGE
Gols	51	0,38	4,64	2,27	2,25
Seewinkel	17	1,28	2,9	2,11	2,12
Mittelburgenland	20	0,7	5,4	1,9	2,3
Südburgenland	97	0,08	12,33	5,68	5,8

Iron content of fraction < 2 mm in weight %

Source — Geologische Bundesanstalt FA Rohstoffgeologie
(Geological Survey of Austria, Department of Mineral Resources)

Overall, it's the combination of a unique soil structure, the high altitude of the vineyards and a special climate that creates unparalleled conditions for wine growing - and the best conditions for Blaufränkisch.

4.3

THE SUBREGIONS

The Südburgenland - also known as Eisenberg^{DAC} - is divided into six subregions.

4.3.1

RECHNITZ (70 HECTARES)

The Rechnitz wine growing area in the north of Südburgenland extends to the Hungarian border. Here, on the Geschriebenstein in the Rechnitzer Gebirge (Rechnitz mountain range), are the highest vineyards in all of Burgenland - reaching between 350m and 480m in altitude.

The vines grow almost exclusively on primary rock soils: light, medium dense brown earth over solid rock or weathered crystalline. The soils, low in calcium, are abundant



Source — OEWM

in greenschist (stratified); some phyllite and quartz phyllite can be found as well. The upper areas have a moderate to high concentration of coarse-grained soils, while the concentration in the lower areas is high and even very high.

The Rechnitz vineyards are part of the "Rechnitzer Fenster", or Rechnitz Window, a major tectonic phenomenon that allows the underlying layers to be seen. The sequence is part of a distinctive geological unit of the Alps. It forms the "Südburgenländische Schwelle", which separates the Styrian Basin from the Little Hungarian Plain.

Due to the influence of the greenschist soils, Rechnitz wines exude a particularly pronounced freshness and liveliness. In addition to the Blau-

fränkisch Eisenberg^{DAC}, particularly characteristic white wines are also prominent here - above all, Welschriesling.

In the nearby nature reserve, there is a unique dry biotope with rare fauna and includes more than 400 species of butterflies.

4.3.2.

HANNERSBERG-KÖNIGSBERG (20 HECTARES)

The protected southwest-facing vineyard site, **Königsberg**, is located north of the Eisenberg. The vines on the Hannersberg and the Königsberg are rooted in soils such as greenschist, dolomite, limestone and shale. They are older than the Penninicum and belong to the Austroalpine Superunit of the Alps. Overall, the soils here are more permeable than those on the Eisenberg and consist of sandy loam with a higher lime content. The vineyards are located at around 350m above sea level.

The Blaufränkisch wines here tend to have a fruitier expression than those of the Eisenberg, and they also exude an intense minerality and fine spiciness. Due to the chalky soils, they're feminine, elegant and appealing with an impressive structure.

A few kilometers northwest of the Eisenberg lies the **Hannersberg** in the municipality of Hannersdorf.

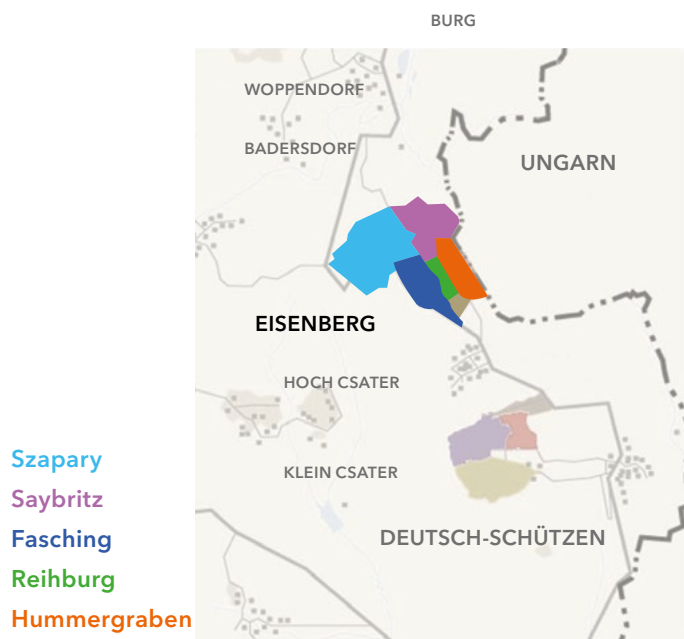
4.3.3

EISENBERG (110 HECTARES)

Eisenberg and Deutsch Schützen - a municipality since 1971 - are the centers of the Südburgenland. Secluded and idyllic, the villages of the area are particularly charming with their originality. And on clear days, the view from the Eisenberg mountain is simply stunning: to the west you can look far into neighbouring Styria

(Steiermark), even to the town of Riegersburg. In the east, the view extends well into the Hungarian Plain.

Reaching up to around 420m, the Eisenberg, a mountainous hill (Eisenberg means "iron mountain"), rises high above the region. Basin-shaped with steep slopes, the Eisenberg is south/southwest oriented and is home to top single vineyards Szapary and Saybritz. The soil here consists mainly of greenschist with quartz inclusions, and the vines in the higher, steep locations are rooted directly into the rock. The wines: fruity, with a distinctive acidity and unmistakable minerality.



At the foot of the Eisenberg and in the lower and centrally located vineyards, the greenschist is mixed with iron-rich loam. This combination provides earthy, dense wines with a good tannin and acidity structure.

The area: **Szapary** is a striking vineyard with barren slate soils at an altitude of 300m to 400m. It is the steepest and, consequently, the most labour-intensive part of the Eisenberg. The bare

slate is covered only by some rocky brown earth. Oxidised veins of iron can be found underneath. As Szapary is south-west oriented, it enjoys long exposure time to sunshine. The wines are very fruity and dominated by filigree and red fruit tones and underscored by confident minerality on the palate. They usually present a very fine structure and a salty, spicy finish.

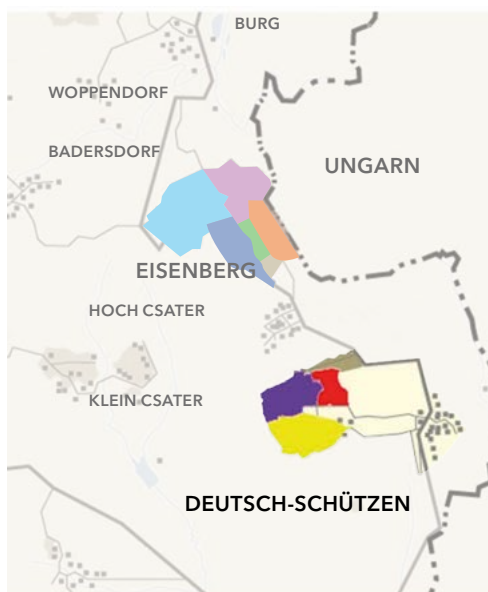
Next to the Szapary is the **Saybritz**, a similarly steep and south-west oriented vineyard. Its optimal exposure to sunshine contributes to the special microclimate here. The thermal conditions ensure that the vines receive constant ventilation. And the rocky brown earth and slate soils lend to the grapes their trademark mineral component. Compared with the Szapary wines, the Blaufränkisch from the Saybritz convey a more elegant expression.

The **Reihburg** vineyard is located at the foothills of the Eisenberg. The vines are rooted in green and blue shale mixed with moderately heavy and heavy clay. Soils with a very high iron content and many trace elements ultimately characterise the Reihburg wines, which tend to show more opulence than those from the barren slopes.

The **Fasching** vineyard borders the Reihburg, and it has similar soils as well. Thanks to its south-south-west orientation, it enjoys sunshine from early morning until late evening. The soil and climate here result in wines with masculine elegance and plenty of body. At the same time, they deliver a clear, mineral-laden structure.

The soils of the **Hummergraben** are composed of clay and iron-rich loam interspersed with shale and quartz. Situated between 250m and 350m above sea level, this vineyard is oriented to the south-east. Because of its good water retention, thanks to the soil's loam content, the Hummergraben's Blaufränkisch wines are awarded with good body and weight. The wines are fuller and

Weinberg
Bründlgfangen
Ratschen



rounder than those that hail from the Szapary and Saybritz vineyards, and are impressive because of their power and density. Moreover, they convey a somewhat cool style and spicy acidity.

4.3.4.

CSATERBERG (60 HECTARES)

The twin-peaked mountain is divided into the **Klein-Csater** and **Hoch-Csater**. Deep iron-rich, loamy soils are dominant on the parent rocks comprised either of serpentinite or of silty-clayey - and just occasionally sandy - sediments. Locally, near the surface of the soils, field stones of freshwater opal, amazing pieces of silicified wood and peat moss and pieces with impressions of freshwater snails can be found. The formation of the opal is linked to acidulated springs, containing silicic acid and magnesium, at the edge of the ancient Pannonian lake around 7 - 8 million years ago. In the local Csaterberg Rock Museum, a diverse range of the opal findings is on display.

4.3.5.

DEUTSCH SCHÜTZEN (80 HECTARES)

In Deutsch Schützen, a deep, heavy, lime-free layer of loam covers the greenschist. On the surface: ten-million-year-old soft, loose rocks of clay and sand. In this area, vineyards are situat-

ed at altitudes between 250m and 300m.

All of the vineyards of Deutsch Schützen are located in a south-east-facing basin site surrounded by oak and pine forests. Here, the vintage almost never begins before mid-October. The result of this long growing season: complete, uniform ripening of the grapes. It rarely rains during the harvest, and the danger of frost is minimal because of the elevated position of the vineyards.

The Blaufränkisch wines here, in comparison with those from the Eisenberg, can be more succulent and show a bit more opulence and earthiness.

The best known vineyards around Deutsch Schützen are the **Weinberg**, the **Bründlgfangen** and the **Ratschen**. Both the Weinberg and the Bründlgfangen are comprised mainly of ferruginous as well as moderately heavy clay soils. The Weinberg is south-facing and the Bründlgfangen faces east - and both yield Blaufränkisch grapes for long-living wines. The Ratschen is dominated by sandy soils and delivers Blaufränkisch wines with a filigree character and beautiful raciness - ideal for laying down.

4.3.6.

PINKATAL (70 HECTARES)

The area south of Deutsch Schützen is known as the lower Pinkatal and includes the villages of Winten, Kulm and Gaas with their vineyards. Most notably, around the villages of Heiligenbrunn and Moschendorf, a wine specialty called "Uhudler" - from direct-carrier hybrids - is made. The vineyards, mostly small parcels, are scattered throughout the area and are cultivated mainly by part-time producers. The soils of the lower Pinkatal consist primarily of sedimentary rocks from the ancient Pinka river valley; clay, silt, sand, gravel and loam are also found.

4.4.

GEOLOGY & ROCK COMPOSITION

The geology of the Eisenberg is quite special, because the Eisenberg itself is part of a geological "window": Here, Mesozoic Era bedrock is found under ancient rock cover from the Paleozoic Era. Both are ultimately covered by the younger sediments of the Cenozoic Era. As the hills and terraces of Südburgenland originate from the Tertiary and the Quaternary periods - between 10,000 and 25 million years old -

the Eisenberg mainly produces greenschist from the Mesozoic Era. These rocks were deposited 150 million years ago in the Penninic Ocean. They are considerably harder than the gravel, loam and sand in the area and are, therefore, not so easily removed by wind and weather. The result: the Eisenberg, which towers over the surrounding hills. An impressive insight into the geological history of the region.

Rock Formations of the Eisenberg

GREENSCHIST

The main share of rock of the Eisenberg group. Predominantly fine-grained, foliated rocks, exhibiting extreme layers. Formed from volcanic ash. Provides fertile soils.

QUARTZ PHYLLITE

Shallow to deep water marine sediments, from which corresponding formations emerged. Graphite almost always present - even a small amount gives dark colour to the rocks. Made up mostly of quartz and mica.

SERPENTINITE

Mostly dark green to black metamorphic rocks with a dense ground mass consisting of foliated and magnesium-rich phyllosilicates. Formed by hydration of magmatic rocks with very low content of silicic acid, which constitute the earth upper mantle. Frequent cleavage with occurring talc formation.

"The loose rocks, the sands, silts and clays, are low in carbonate to carbonate-free - this is important in viticulture. However, the silty clays of the Csaterberg are an exception; the carbonate content reaches nearly 50%. The composition of the rocks is different depending on the rock type. It is worth noting that the carbonate-free greenschist can deliver calcium contents into the soil through the conversion of calcium-containing feldspar."

Dr. MARIA HEINRICH, Geologische Bundesanstalt FA Rohstoffgeologie.
Geological Survey of Austria, Department of Mineral Resources.

While the significantly higher iron content in the soils of the Eisenberg^{DAC} region has already been explained in detail (see chapter 4.2, page 15), it is the thickness of the loam layer that has the greatest influence on the potential for either a wine with Burgundian finesse or a somewhat lush and powerful wine.

A range of soils of the best-known vineyards around the Eisenberg and Deutsch Schützen:



RATSCHEN



WEINBERG



REIHBURG



SZAPARY



SAYBRITZ

Source — Ing. Gottfried Wieshammer

4.5. CLIMATIC CONDITIONS AND CHARACTERISTICS

Since the region is very hilly, of course there are many different microclimates as well. In general, however, the Pannonian-Illyrian climate of the area - as mentioned before - combines hot, dry summers with fresh air currents from the south and east; influences from the Mediterranean that create cool nights. And the Südburgen-

land is far enough from Lake Neusiedl so that the region is not under the lake's influence and, therefore, has an average annual temperature that's cooler than the other Burgenland regions, which are closer in proximity to the lake.

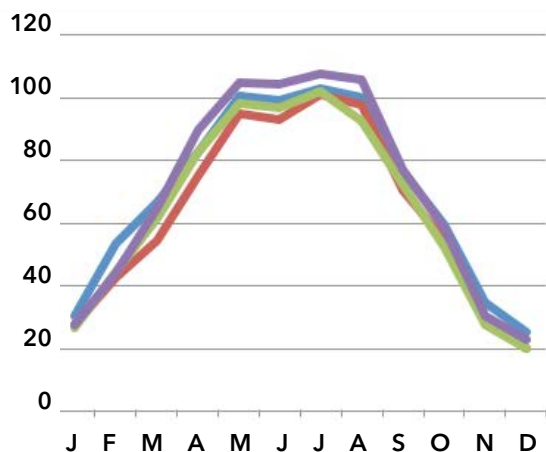
While relatively high heat on the exposed flank of the Eisenberg is to be noted, the vineyards of Rechnitz, and especially those of Deutsch Schützen, are measured as cool to even very cool.

Long-term average monthly temperatures (in ° C) in different municipalities in Burgenland

2007-2013

STATION	SH	J	F	M	A	M	J	J	A	S	O	N	D	YEAR
Andau	118	1,1	2,0	7,1	13,0	17,0	20,7	22,6	22,0	16,9	11,0	6,5	1,5	11,8
Illmitz	117	1,1	1,6	6,9	13,0	16,7	20,3	22,3	21,6	16,4	10,5	5,9	1,3	11,5
Neusiedl	148	1,5	2,4	7,4	13,5	17,4	21,0	22,8	22,5	17,3	11,3	6,6	1,6	12,1
Eisenstadt	184	1,5	2,1	7,1	12,8	16,5	20,0	22,1	21,5	16,6	10,7	6,2	1,4	11,5
Lutzmannsburg	201	0,9	1,9	6,7	12,0	15,9	19,5	21,6	21,1	16,2	10,5	6,1	1,2	11,1
Rechnitz	308	0,7	1,8	6,4	11,9	15,7	19,4	21,4	20,9	16,1	10,4	5,7	1,0	11,0

Source — ZAMG, Friedrich (www.wein-terroir.at)



Daytime sunshine can be very intense. The average annual sunshine in South Burgenland is 2,071 hours.

Average sunshine hours per year in the DAC regions of Burgenland: Eisenberg, Leithaberg, Mittelburgenland and Neusiedlersee:

Eisenberg ^{DAC}	2,071.3 hrs.
Leithaberg ^{DAC}	1,897.7 hrs.
Mittelburgenland ^{DAC}	1,944.4 hrs.
Neusiedlersee ^{DAC}	2,105.7 hrs.

This results in fully ripened grapes.

At the same time, the Illyrian influence provides sufficient rainfall during the vegetation period. In general, the significant temperature differences - the greatest temperature fluctuations in the Burgenland overall - between day and night, ensure that acidity and freshness in the grapes are maintained and very distinctive wines are produced.

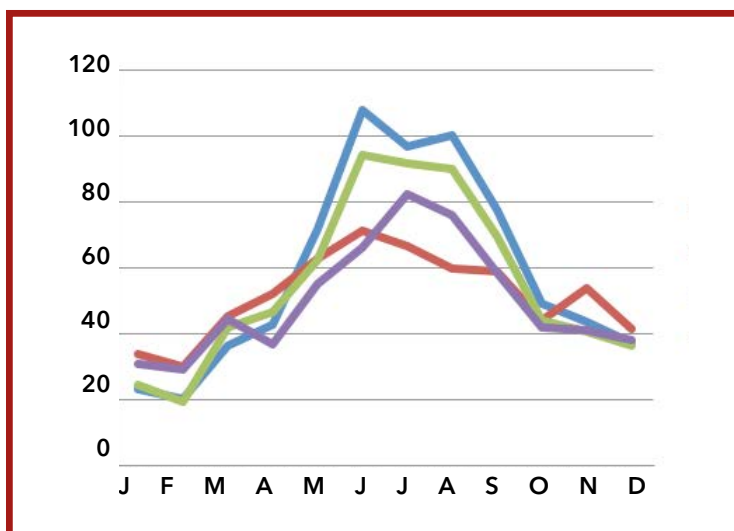
The region has the highest average rainfall in all of Burgenland - with more than 700mm annually.

A key characteristic of the Eisenberg^{DAC} region is its basin setting, which hosts the most important vineyards.

This is significant in that the vines are protected from the Geschriebenstein mountain to the north and Burgenland's alpine foothills in the west. Warm air masses from the south and east can thus flow in and rise up along the slopes - then cool and drop down again. This means the constant movement of air through the vineyards.

Also special are the deciduous and coniferous forests at the upper part of the basin. These protect the vines from bad weather. And they also help to provide for the cooling of the grapes during the night; this has a favourable effect on the aroma and flavour development in the grapes. The climatic conditions in the region are indeed optimal for Blaufränkisch.

The amount of rainfall per year, in litres per square metre (l/m²), in the DAC regions of Burgenland: Eisenberg, Leithaberg, Mittelburgenland and Neusiedlersee:



Eisenberg^{DAC} 707,5 l/m²
Leithaberg^{DAC} 618,0 l/m²
Mittelburgenland^{DAC} 664,3 l/m²
Neusiedlersee^{DAC} 603,8 l/m²

Average monthly rainfall (in mm and liters per m²) in Burgenland

2007-2013

STATION	SH	J	F	M	A	M	J	J	A	S	O	N	D	YEAR
Andau	118	41	31	49	27	68	77	74	72	69	38	47	31	623
Illmitz	117	23	18	31	18	46	69	58	51	24	28	34	23	423
Neusiedl	148	43	30	47	30	52	86	78	60	62	39	39	37	602
Eisenstadt	184	47	34	58	32	66	127	96	108	84	55	44	40	791
Lutzmannsburg	201	33	26	49	35	76	105	87	87	84	44	53	33	713
Rechnitz	308	30	22	44	31	74	91	76	82	79	46	51	36	661



Red wines from ferruginous soils have a particularly exciting, vibrant, lively and energizing effect - like a tonic! It is the special, spicy acidity structure that makes the wine not only lively, but also firmly structured and filigree in expression at the same time. In addition to freshness and vibrancy, the wines from the iron-rich soils are particularly elegant and velvety in tannin structure and have an herbaceous, spicy tone as well. All of these specifics are part of the special dimensions that make up Blaufränkisch from Eisenberg^{DAC}.

Independent of each winemaker's particular style and the constantly changing soil structures, the iron brings a distinctive expression to the "Goût du Terroir Eisenberg^{DAC}".

CHRISTOPH RAFFELT

FOCUS:

IRON & WINE

5. FOCUS: IRON & WINE

In viticulture, iron (Ferrum = Fe) plays an essential role in terms of nutritive value as well as the character of the wine. With a 5% share, iron is the fourth most abundant element of the earth's crust, and it serves as an important trace element for plants, humans and animals. If a person suffers from iron deficiency, he or she becomes anemic and requires an additional supply of iron to compensate for the lack of red blood cells. It is interesting to note that, during the time before the rise of ubiquitous food supplements, red wine was the preference – especially red wine from iron-bearing soils. It was regarded as a kind of energising tonic.

If the grapevine suffers from iron deficiency, this is reflected in a diminished production of chlorophyll: the leaves become yellow. Although iron is normally present in the soil in sufficient quantities, then chlorosis – an insufficient amount of chlorophyll – can occur when the soil is lacking in iron. Rarely is iron present in a pure state; it is mostly in bound form. In calcareous, alkaline soils, iron tends to oxidize (iron oxide), and in acidic soils, it becomes salinised (ferrous sulphate). Especially in pronounced alkaline soils, the iron can be completely blocked, does not dissolve, and the plant suffers a deficiency.

Ferrum plays an important role as a trace element. But how does iron affect the character of the wine? Especially when the plant absorbs the iron only in terms of micrograms?

We know from experience that soil composition, including all of the minerals, has a significant if not decisive long-term influence on the

character of a wine. But exactly how intrinsic the soil is to the wine has not yet been completely clarified.

Of the 8,000 chemical compounds that develop in a wine – and these are often only detectable via nanotechnology, only 50 have been investigated.

All of these compounds result in the complex interplay of soil, soil life – such as bacteria, yeasts and fungi – and other environmental influences on the plant. The mineral structure of the soil is one of the influences. The minerals are changed by mediators such as clay minerals and mycorrhizae and are led to the roots of the plants. The clay minerals have the advantage of a high-cation exchange capacity.

Mycorrhiza refers to fungi that are in contact with the fine rooting system of a plant, forming a symbiosis. The mycorrhiza thus creates a kind of sliding transition into the surrounding layer of clay and humus. The plants are provided with nutrient salts and receive assimilates from photosynthesis.

If these conditions are present, a mineral rich soil, such as what's found in the Eisenberg^{DAC} region, for example, can play with its full strengths. The average mineral content of the soils, characterised mainly by greenschist, quartz phyllites, calcareous slate and iron-rich loam and clay soils, is high. The mineral content, already high in the soil, can be detected through the minerals and trace elements of the wine. In addition to the trace elements, however, the pH value of the soils, which is expressed

later in the unique acidity structure of the wines, seems to be of great importance in understanding the minerality of a wine.

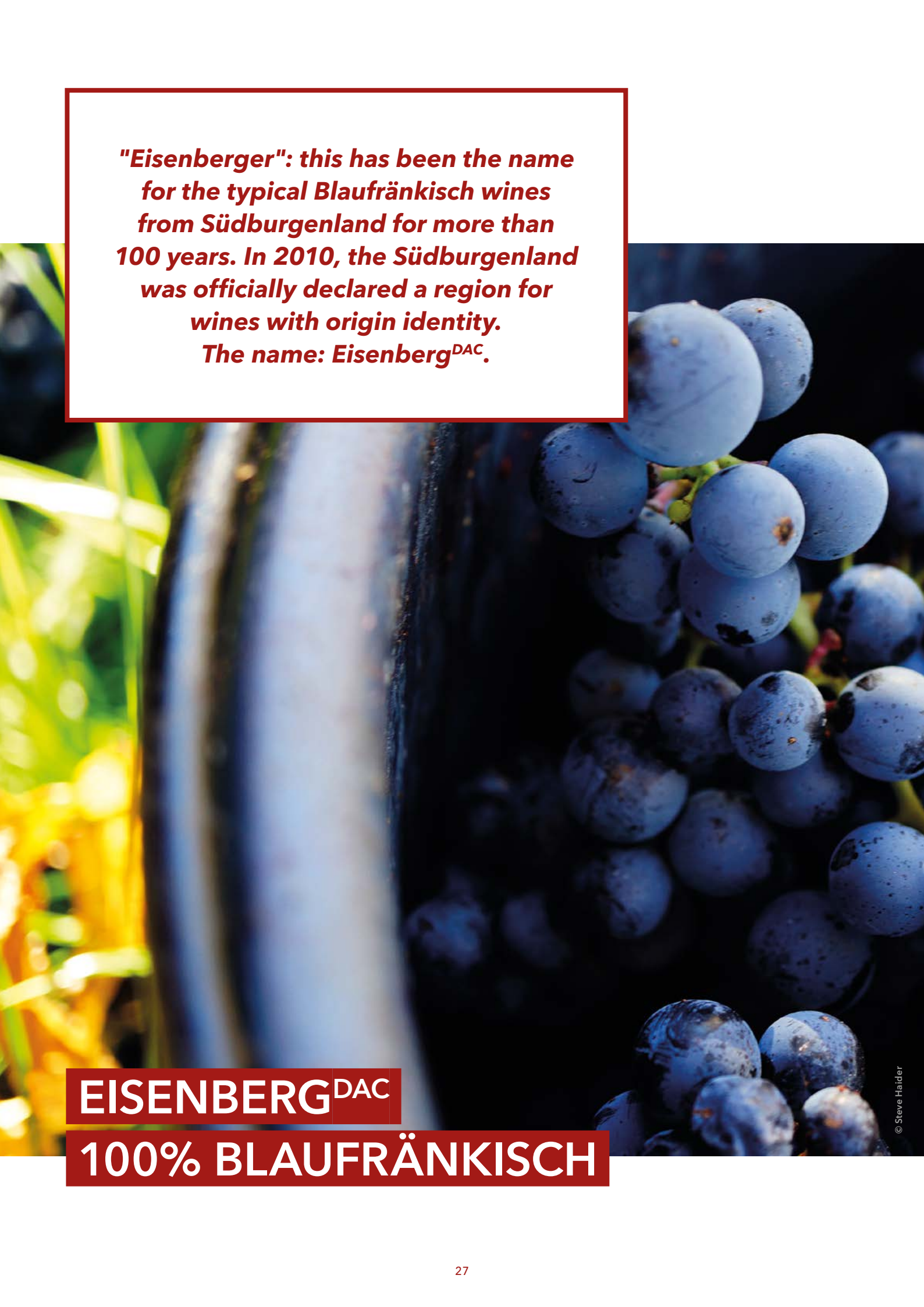
Just how much influence that Ferrum can have becomes evident when comparing the typical characteristics of wines, especially red wines, produced from iron-rich soils. Whether the calcareous and hematite terra rossa soils of Australia's Coonawarra, in Apulia or at the karst region of Istria - or whether the Rotliegend at the Rhine-front or the Crasse de fer in the Pomerol - or even in the unique combination of greenschist and ferruginous clay and loam that is found on the Eisenberg: red wines from iron-rich soils have a particularly exciting, vibrant, lively and energising effect, just like tonic.

It is the special, spicy acidity structure that makes the wine not only lively, but also firmly structured and filigree in expression at the same time. In addition to freshness and vibrancy, the wines from the iron-rich soils are particularly elegant and velvety in tannin structure and have a herbaceous, spicy tone as well. All of these specifics are part of the special dimensions that make up Blaufränkisch from Eisenberg^{DAC}. Independent of each winemaker's particular style and the constantly changing soil structures, the iron brings a distinctive expression to the "Goût du Terroir Eisenberg^{DAC}".

Christoph Raffelt

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wein-terroir.at, Universität für Bodenkultur, Wien, inhaltlich verantwortlich: Helmut Redl, a.o. Univ.-Prof. DI Dr.



***"Eisenberger": this has been the name
for the typical Blaufränkisch wines
from Südburgenland for more than
100 years. In 2010, the Südburgenland
was officially declared a region for
wines with origin identity.
The name: Eisenberg^{DAC}.***

EISENBERG^{DAC}

100% BLAUFRÄNKISCH

6. EISENBERG^{DAC}: 100 % BLAUFRÄNKISCH

For more than a century, "Eisenberger" has been the name for the typical Blaufränkisch wines from Südburgenland. In 2010, the Südburgenland was officially declared, per the Austrian wine law, as a region for wines with typicity of origin. The name: Eisenberg^{DAC}.

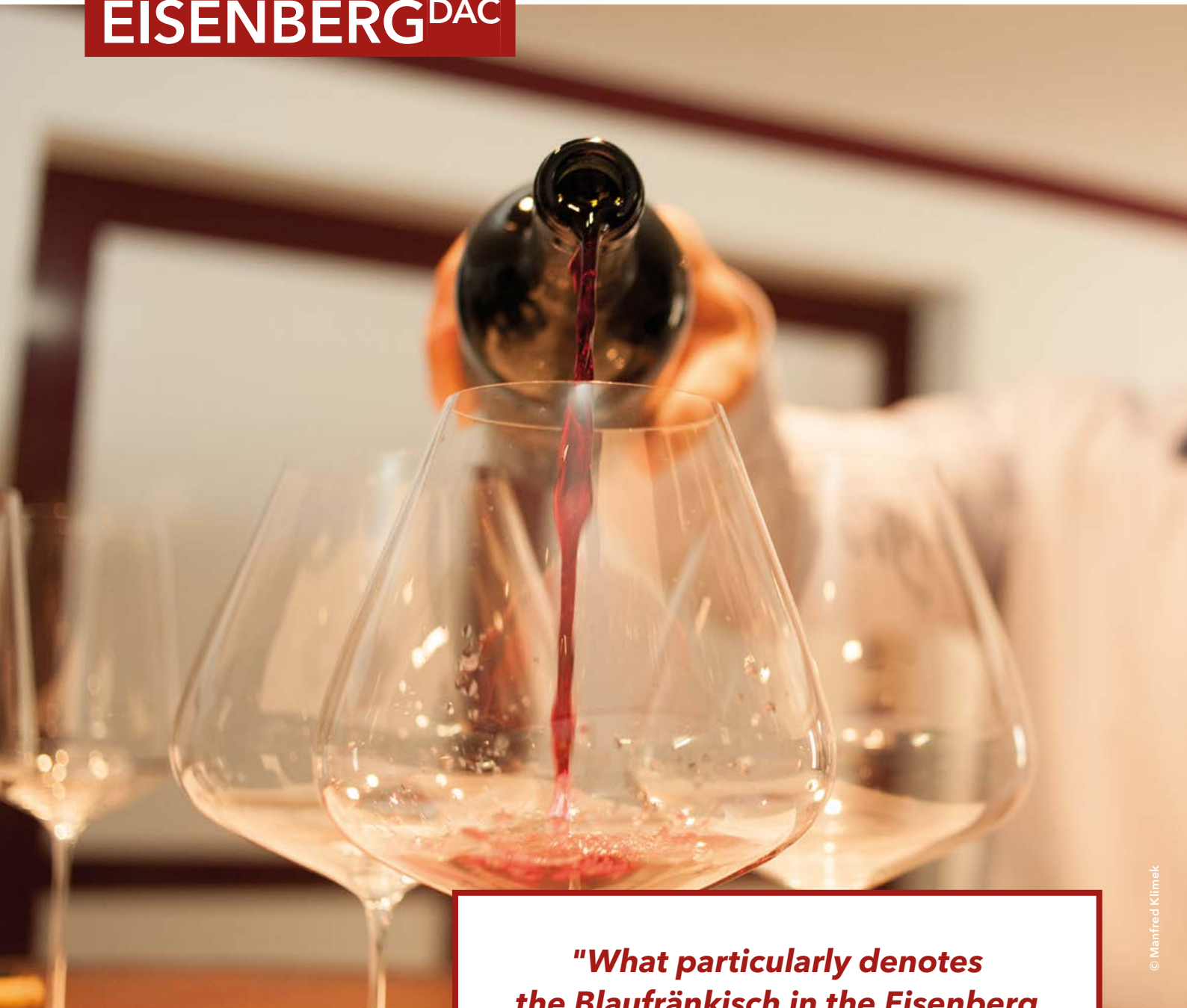
DAC stands for Districtus Austriae Controlatus, the classification that - since 2002 - has defined region-typical Austrian quality wines. The corresponding wine regions are protected designations of origin according to EU law. With the introduction of the DAC classification, legislation officially revived the old wine tradition of the region and gave new life to the "Eisenberger".

In addition to the general guidelines for Austrian quality wines - to which the Eisenberg is subject - Eisenberg^{DAC} is always a red wine. It must also be made of 100% Blaufränkisch grapes. This gives consumers a clear, reliable picture of the origin, style and quality of the DAC wines of the region. A common external feature of the bottles: the Eisenberg^{DAC} logo is depicted on the capsule.

Of the total area under vine in the Südburgenland, nearly 200 hectares - this is more than a third of the region's vineyards - are cultivated with the Blaufränkisch grape variety. Every year, approximately 240,000 bottles of Eisenberg^{DAC} Klassik (or Classic) and Eisenberg^{DAC} Reserve are produced.



THE TASTE OF EISENBERG^{DAC}



"What particularly denotes the Blaufränkisch in the Eisenberg region is a cool minerality, which varies according to the different types of soils - it's one of the very distinctive features."

CHRISTOPH SCHMID, WeinWisser 12/2013

7. THE TASTE OF EISENBERG^{DAC}

Eisenberg^{DAC} wines are synonymous with distinctive, one-of-a-kind wines with a guarantee of origin. The area around the Eisenberg is known most of all for its juicy, mineral & spice-toned wines, full of cool and finesse-laden vibrancy and structure. Many wine producers and wine lovers are sure that the possible explanation for such striking salty minerality could actually be the soil with a relatively high iron content. There are freshness and fruitiness, too, of course – the extreme differences between day and night temperatures are important for these. And the cooling forest air and fresh winds as well as sufficient rainfall contribute to the liveliness and finesse of the wines.

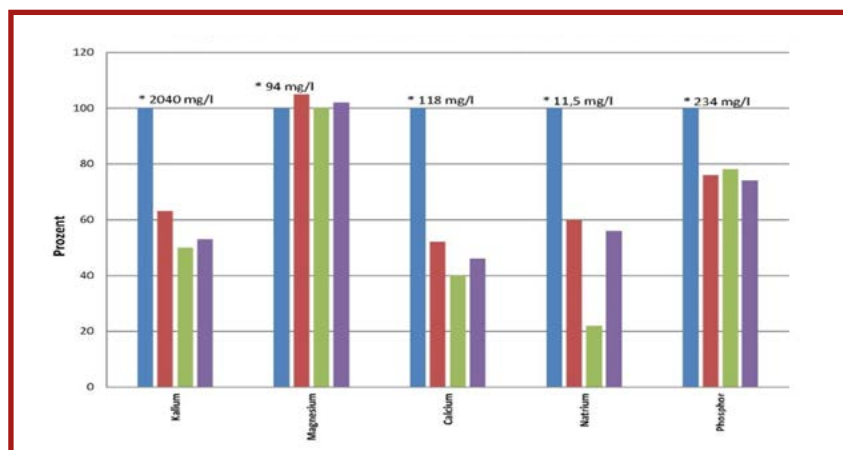
When Eisenberger Blaufränkisch wines are compared to the wines from other regions, clear differences in character are shown: The wines are more filigree, mineral and marked with elegant spiciness. Blaufränkisch from Eisenberg has fine tannins and always shows structure. Its notes of white pepper, dark fresh berries and herbal spiciness make the wines so recognisable. All varietal specifics that, from the Eisenberg, are so definitive – so precise.

It is also worth noting that the average mineral content – of potassium, calcium, sodium and phosphorus – in the Eisenberg^{DAC} wines is clearly higher than that of the wines from the other Burgenland regions. Dr. Walter Flak (Federal Office for Viticulture in Eisenstadt) examined the identity and origin of Burgenland wines by means of quantitative sensory methods within the framework of a unique Burgenland terroir project, and he has confirmed that the geological structures of the Eisenberg soils have a "concrete and comprehensible influence on the taste profile of the produced wines".

The statistical evaluation of the tasting shows that the geological structures of the vineyards exert a clear, concrete influence on the flavour profile of the wines. In detail, vines growing in a vineyard with crystalline bedrock produce wines with an emphasised fruitiness combined with a rather "lean" extract structure and a dominant minerality.

All values shown below refer to the Blaufränkisch from the Südburgenland (100%).

Comparison of the mineral components in Blaufränkisch wines from the four specific wine regions of Burgenland:



Source — Matisovits, Mark (vgl. Dr. Flak)

The winemakers here are intensely involved with the geology of their vineyards to produce wines that reflect the typically regional characteristics. The soil is believed to have the greatest influence on the character of the wine, and the primary goal of the winemakers is to vinify authentic wines with a typical yet distinctive "Eisenberger" identity.

There are two key styles that define Eisenberg^{DAC} wines:

- **Eisenberg^{DAC}**: mineral, fruity & spicy
- **Eisenberg^{DAC} Reserve**: complex, multi-layered wines with long ageing potential

7.1.

EISENBERG^{DAC}: MINERAL, FRUITY & SPICY

This first vintage filled as Eisenberg^{DAC} was 2009. Since then, this Blaufränkisch is the classic representative of the region: mineral, fruity & spicy, juicy. It proudly presents its origin: its typical varietal bouquet of fresh red and dark berries and white pepper; its elegant structure; its juicy acidity; its vibrancy and its fine, mature tannins. The exact time of the

vintage - between the end of September and the middle of October - is determined each year so that the stylistic characteristics of the "Eisenberger" are preserved. The maturation of Eisenberg^{DAC} wines takes place in steel tanks or in large wooden barrels - because wood aromas should be recognised only minimally.

7.2.

EISENBERG^{DAC} RESERVE: COMPLEX, MULTI-LAYERED WINES WITH LONG AGEING POTENTIAL

Wines from Blaufränkisch grapes that are harvested later - mostly between the middle and end of October - or grapes grown in warmer vineyards; wines with even more complexity, density and strength. Eisenberg^{DAC} Reserve wines can be sold in the second year following the harvest. Their storage life is remarkable. The typical herbal spiciness and white pepper notes are clearly pronounced. In 2010, the first Eisenberg^{DAC} wines with the "Reserve" designation (2008 vintage) were launched.

THE UNIQUENESS OF EISENBERG^{DAC}



"Eisenberg has what others would like to have: Brilliance; nothing in large quantities; individuality, character, purity and honesty. The landscape, the terroir, the people and the wines. Truly genuine - with quality and stature!"

PAUL TRUSZKOWSKI, drunkenmonday.de

8. THE UNIQUENESS OF THE EISENBERG^{DAC}

The region around the Eisenberg – the last foothills of the Alps – is a very special place indeed. The history: 1000 years old, anchored in viticulture and incredibly colourful. The geological character: ancient, crystalline bedrock, which rises from the distance and is clearly visible above the surrounding hills – and gives a glimpse into the prehistoric times of the region. Its terroir: the perfect combination of microclimate, soil structure and location. Its vineyards: barren, rocky, iron-rich, steep – and decorated with many beautiful cellar houses and cottages, which make the region's landscape one of the most idyllic in Europe. And its winemakers? Organised with traditional small wineries. And always seeking to preserve and express the pure region-typical character of their wines through their vinification and work in the cellar.

The result: wines that are more filigree and mineral in comparison with the wines of other regions, wines distinguished by their elegant

minerality and spiciness. A possible explanation? The comparatively high iron content of the soil. The fact is: when the Federal Office for Viticulture in Eisenstadt examined quality wines from the four specific Burgenland wine regions in terms of their mineral components, the Blaufränkisch from Südburgenland reached a special position. The average content of potassium, calcium, sodium and phosphorus was notably higher than what was revealed in the wines from the other specific regions.

The conclusion: the geological structures – in harmonious interaction with the height of the vineyards and the cooler Pannonian-Illyrian climate – offer the Eisenberg^{DAC} region unique conditions for wines that have a character that is absolutely individual, completely distinctive.

"The loose silty, clayey and sandy rocks of the Pannonian Basin are found in all of Burgenland's wine regions, albeit in varying degrees. The greenschist of Rechnitz and the Eisenberg – it is only in Südburgenland. Also the freshwater opal of the Csaterberg, with the silicified wood, is extremely unique."

Dr. MARIA HEINRICH, Geologische Bundesanstalt FA Rohstoffgeologie.
Geological Survey of Austria, Department of Mineral Resources.



DATES AND FACTS OF EISENBERG^{DAC}

9. DATES AND FACTS OF EISENBERG^{DAC}

VITICULTURE SINCE:

Celtic times during the Iron Age (ca. 800 BC) - more than 2,800 years.

CULTIVATED VINEYARDS:

498 hectares - of which nearly 200 ha is Blaufränkisch - in Südburgenland, the smallest and most original "untouched" wine region of Austria. To compare, the Neusiedlersee wine region in northern Burgenland covers almost 7,700 hectares.

SUBREGIONS:

Rechnitz (70 Hectares)
Hannersberg-Königsberg (20 Hectares)
Eisenberg (110 Hectares)
Csaterberg (50 Hectares)
Deutsch Schützen (80 Hectares)
Pinkatal (70 Hectares)

GEOLOGY:

Includes Greenschist, Serpentinite and Quartz phyllite.

TERROIR:

The soils of all subregions in Eisenberg^{DAC} have a remarkably high iron content. In combination with the altitudes of the vineyards (220m-480m above sea level), the special Pannonian-Illyrian climate, the geology and topography, the region offers unique conditions for wines which have a completely individual character.

THE BEST-KNOWN VINEYARDS:

Rechnitz: Prantner, Rosengarten und Wohlauf
Hannersberg
Königsberg
Eisenberg: Saybritz, Szapary, Hummergraben, Fasching und Reihburg
Csaterberg: Kleincsater und Hochcsater

STYLE:

The Eisenberg^{DAC} region is known for its juicy wines underscored by minerality and spice tones and an abundance of vitality and structure. The freshness and juiciness of the wines

are due to the great temperature differences between day and night. The iron-laden greenschist, which dominates the terroir of the Eisenberg, is responsible for distinctive minerality in the wines.

PARTICULARITIES:

The vineyards of the region are the highest in all of the Burgenland. The geological history of the region - shifting, stratification and erosion of the individual soil layers - makes the area around the Eisenberg a very exciting place with many different soil conditions within a small area. Typical for Südburgenland: the small parcels - due to the traditional system of inheritance - and mixed agricultural farming that includes an "island" for wine-growing. Unique: the beautiful pointed gables of the small cellar houses, which can be found in every vineyard and make the region one of the most idyllic in Europe.

OPERATING STRUCTURE:

In terms of size, the region's largest wineries are owned or managed with between 10 and 18 hectares. The smaller wineries, with 0.5 to 4 ha, operate as a sideline business - so commuting to Vienna is not uncommon for the winemakers, who've deeply rooted their hearts in the beautiful landscape on the Hungarian border. In other regions, cooperatives have developed as a kind of natural reaction to the numerous small properties - but this has never occurred here in this region.

The part-time winemakers could sell the wines very nicely at their Buschenschänken - their own country wine taverns. The big advantage: the individuality of the region is preserved and there is a healthy competition among the winemakers for the best wine. Also, there are no wine factories with giant tanks in the landscape. The result: authentic, individual wines from winemakers who welcome international comparisons - and a region with an extremely high friendliness factor.

THE WINEMAKERS



10. THE WINEMAKERS

Weingut Bradl	www.weingutbradl.at	Großpetersdorf
Weinbau Csencsits	www.weinbau-csencsits.at	Burg
Weinbau Dorner	weinbau.dorner.willi@gmx.at	Burg
Weinhof Gassler	www.weinhof-gassler.at	Moschendorf
Weingut Grosz	www.weingut-grosz.at	Gaas
Weinbau Hafners	www.weinvomeisenberg.at	Großpetersdorf
Weinbau Heiden	franz.heiden@aon.at	Eisenberg
Weinbau Herist	www.herist.at	Rechnitz
Wein Herczeg	www.weinherczeg.com	Gaas
Weinbau Hörist	karin.hoerist@aon.at	Burg
Horvath Weine	www.horvathweine.at	Rechnitz
Weingut Jalits	www.jalits.at	Badersdorf
Weinbau Kern	mail@weinbau-kern.at	Rechnitz
Weingut Koch	www.koch-weine.at	Rechnitz
Weingut Kopfensteiner	www.kopfensteiner.at	Deutsch Schützen
Weinbau KraMa	weinbau.krama@a1.net	Deutsch Schützen
Weingut Krutzler	www.krutzler.at	Deutsch Schützen
Weingut Laczko	www.laczko.at	Badersdorf
Arkadenhof Mandl	www.arkadenhofmandl.at	Rechnitz
Weingut Mittl	weingut.mittl@a1.net	St. Kathrein
StephanO - DAS-WEIN-GUT	www.stephano.at	Deutsch Schützen
Weinbau Pfeffer	pfeffer.reinhard@gmx.at	Burg
Weingut Pinter	www.weingut-pinter.at	Deutsch Schützen
Weingut Poller	www.weingut-poller.at	Höll
Weinbau Rabold	weinbau.rabold@eisenberg.at	Eisenberg
BIO-Weingut Reiger	www.reiger.cc	Eisenberg
Weingut Rennhofer	www.rennhofer.cc	Eisenberg
Weinbau Sagmeister	www.weinbau-sagmeister.at	Woppendorf
Weinbau Schiefer	www.weinbau-schiefer.at	Welgersdorf
Weingut Wiesler Schreiner	www.wieslerschreiner.at	Eisenberg
Weingut Schützenhof	www.schuetzenhof.cc	Deutsch Schützen
Weingut Straka	www.weinbau-straka.at	Rechnitz
Weinbau Stubits	www.weinbau-stubits.at	Eisenberg
Weingut Rainer Stubits	www.stubits.at	Kohfidisch
Weingut Tallian	gerald.tallian@gmx.at	Rechnitz
Weingut Tauer	j.tauer@aon.at	Unterach
Weingut Gerald Unger	www.geraldunger.at	Deutsch Schützen
Groszer Wein	www.groszerwein.at	Eisenberg
Weinbau Wachholder	www.weinbau-wachholder.at	Burg
WachterWein	www.wachterwein.at	Deutsch Schützen
Weingut Wachter-Wiesler	www.wachter-wiesler.at	Deutsch Schützen
Weine Thom Wachter	www.thomwachter.at	Eisenberg
Wallner Alfred	wallner.alfred@gmx.at	Deutsch Schützen
Weingut Wallner	www.wallnerwein.at	Deutsch Schützen
Weinbau Weber	www.weinweber.at	Deutsch Schützen
Weingut Herbert & Martina Weber	www.weber.eisenberg.at	Eisenberg

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We would like to thank the geologist, Dr. Maria Heinrich, for her numerous fascinating stories about the region and its terroir; and Christoph Raffelt, for his focus on "Iron & Wine".

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