



*taste. travel. take wine*

*The totally unbelievable world of wine  
in one single sip!*



Foto: © Pfefferl & Partner



The wonderful world of wine accompanies humanity for thousands of years. Hippocrates, the Greek father of medicine, already stated: The first glass of wine is for health, the second glass is for happiness and the third for good sleep. Wine has been a part of Austrian culture for more than two thousand years. Austria is a special geographical location to produce unique quality wines. Warm, sunny summer and autumn days with cool nights contribute to the development of fresh, aromatic wines with a present body and fine structure.

The picturesque wine-growing regions extend over 45.000 hectares. Wachau region is renowned as UNESCO World Heritage site for its terraces and crystalline soils. Traisental, Kremstal, Kamptal regions lay alongside rivers and focus on Riesling and Grüner Veltliner. The most northern region called Weinviertel stands for typical Grüner Veltliner. Vienna – the only capital in the world with substantial viticulture – produces Gemischter Satz. The most eastern wine regions in Burgenland are much warmer and therefore best for red wines. The indigenous grapes of Zweigelt and Blaufränkisch bring great results in this region. The rolling hills of Styria in the south with the illyric climate produces worldwide famous Sauvignon Blanc and Chardonnays.

The small wine country of Austria offers a wide variety of interesting wines, which are brilliant accompaniments to dishes from a wide variety of cooking styles and cuisines.

I'm selecting very good and excellent wines from Austria for you. We taste them together and you can take them from me. Finally we will visit all the wineries and winemakers.

*Martin Cerny*





# THE PLEASURE OF GOOD PEOPLE & GOOD WINE

Discovering the world of wine and to enjoy with all senses, means for me a journey which starts with the tasting of wines. Aquiring these wines allows you to enjoy them with family and friends.



**TASTE.** Use your senses, look into the wine to see purity, color and bubbles. Swirl the glass to smell the aromes and taste the wine to assess acidity, sweetness, tannins and quality.

**TRAVEL.** Imagine a great sense of adventure, experiencing wines live, look at hilly landscapes and vineyards. Feel the sun and wind and touch slate and volcanic ash. Taste from steel tanks and wooden barrels and look at wine cellars and wineries. Discuss with winemakers and find the difference between organic and biodynamic or conventional.



**TAKE.** Very good and excellent wines, selected wineries, can be found at CM wine triple. We recommend wine and food pairings and help you to develop your own taste.



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**TASTE. TRAVEL. TAKE.**

Discover the world of CM Wine Triple. Taste wine aromes. Travel to vineyards and take excellent wines for your own taste.

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**TIME FOR WINE** Relax with a smooth red, party with bubbly, get cozy with a warm white, or choose something special. Find the right wine for every mood from my handpicked selection.

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**WINERY A-NOBIS**

Find out more about the bottle-fermenting winery of Birgit and Norbert Szigeti, one of the most-experienced sparkling wine producer in Austria.

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**WINERY BRACHMANN**

Learn more about the young viticultrice Kathrin Brachmann, who took over the 6 hectar winery from her father in the wine region Traisental.

8

**WINERY TOM DOCKNER**

Dive deeper into the family winery in the fourth generation, where the love for wine and nature are the underlying values of their day-to-day work.

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**WINERY FABER-KÖCHL**

Get the full story of Maria and Anna Faber-Köchl – a winemaker team of mother and daughter with the slogan „strong women, strong wines“.

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**WINERY HAGN**

Discover more from the award winning Hagn family, who has been growing wine in Lower Austria for over 300 years. SALON Austria Wine competition winner.

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**WINE REGION**

Read more about the three wine regions Weinviertel, Traisental and Neusiedlersee.

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**WINE DETAILS**

Details about the wines like types, sugar levels, alc. Indication, acid level and vintage are to be found here.



*"The world of wine is  
diverse, breathtaking,  
surprising, cultural and  
human. Simply put:  
incredible incredible." ©*



- ZWEIGELT, Tom Dockner, p.8
- GRÜNER VELTLINER FILIUS, Hagn, p.10
- BLAUER BURGUNDER, Hagn, p.10

**A LITTLE PARTY NEVER KILLED NOBODY.** Fresh and light white wines as well as fruity red wines, just right for dancing and good mood.



PARTY\*PARTY\*PARTY\*PARTY\*

**TIME TO WINE DOWN.** Off dry or half dry white wines and natural wines would love to go on a picnic with you. Wonderful to enjoy and relax.

- RIESLING ROSENGARTEN, Brachmann, p.7
- SOMMERNACHTSTRAUM, Tom Dockner, p.8
- TRAMINER, Tom Dockner, p.8
- GRÜNER VELTLINER NATUR, Faber-Köchl, p.9

RELAX\*RELAX\*RELAX\*RELAX\*



## RIGHT TIME FOR THE RIGHT WINE. ALWAYS.

**COZY-SOCKS-WINE-TIME.** Middle-bodied white wines and sparkling wine invite you to the couch, whether for a me-time or with friends.

- PINOT NOIR, A-Nobis, p.6
- MUSKAT OTTONEL, A-Nobis, p.6
- GRÜNER VELTLINER ROSENGARTEN, Brachmann, p.7
- MUSKATELLER, Brachmann, p.7
- WEINVIERTEL DAC KLASSIK, Faber-Köchl, p.9
- RIESLING, Faber-Köchl, p.9

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COZY\*COZY\*COZY\*COZY\*

- BLANC DE NOIRS, A-Nobis, p.6
- CUVÉE 1217, A-Nobis, p.6
- GRÜNER VELTLINER HOCHSCHOPF, Tom Dockner, p.8
- VERZEICHNIS 507, Faber-Köchl, p.9
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- PINOT NOIR, Hagn, p.10
- UNIQUE CHARDONNAY, Hagn, p.10

**YOU ARE MY EVERYTHING.** Best with: Sparkling wine (traditional method) and heavy bodied red and white wines with ageing potential.



SPECIAL\*SPECIAL\*SPECIAL\*





Founded in 2018 by Birgit and Norbert Szigeti in the wine region Burgenland. Birgit and Norbert belong to the most-experienced sparkling wine producers in Austria. In 2020 they opened their new built winery and are producing 250.000 bottles a year. All wines are traditionally bottle-fermented. Therefore the second fermentation takes place in the bottle.

# WINERY A-NOBIS

WINE REGION: NEUSIEDLERSEE, P. 11



**1** MUSKAT OTTONEL SEKT 2020  
Fine perlage, fresh and elegant, aromes of nutmeg and white pepper, elderflower-blossoms and white grapes, long lasting finish, brut with 11g of sugar **Food pairing: Used as aperitif and with sweet desserts**



**2** PINOT NOIR SEKT 2017  
Elegant perlage, fresh and elegant, aromes of strawberries, raspberries, blackberries, long and balanced acidity, brut with 7g of sugar **Food pairing: Used as aperitif or digestif**



**3** CUVÉE 1217 BLANC DE NOIRS SEKT EXTRA BRUT 2018 Compact and fine perlage, aromas of dried red fruits, mineralic notes of flintstone, 2g of sugar **Food pairing: Fruity desserts**



**4** CUVÉE 1217 SEKT 2018  
Fine perlage, aromas of lemon, yellow pear, tangerine, cherry and red roses, 3g of sugar **Food pairing: Oysters, mussels, scallops**



Fotos: © www.malerisch-untalentiert.at

"Creation inspires us. We treat nature with the outmost respect. Therefore nature also is integrated in our tasting room."





Kathrin is young, dynamic and curious. She uses her ideas to create wines that will be an experience for you.



Fotos: © Jana Voglauer

The winery Brachmann works 6 ha of wine in the wine region Traisental. Kathrin Brachmann is 25 years old and took over the winery from her father 5 years ago. She is working on an own profile for wines from Traisental, trying to always let the wines and the varieties speak, being very exact in the vineyard and the winemaking to get best quality grapes and wines.

# WINERY BRACHMANN

WINE REGION: TRAISENTAL, P. 11

## GRÜNER VELTLINER RIED ROSENGARTEN TRAISENTAL DAC 2023

**1** A typical Austrian Grüner Veltliner, aromas from white apples, pears, herbal, balanced acidity and mineralic, dry **Food pairing: Fish and seafood**



## GELBER MUSKATELLER RIED SONNLEITHEN 2023

**2** Elderberry flowers and yellow tropical fruits, fine aromas from white currant, lime, rassy acidity, dry **Food pairing: Baked apple wheels**



**3** RIESLING RIED ROSENGARTEN TRAISENTAL DAC 2022 Flower meadow, aromas from lime, lemon and white peach, dry and juicy, very well balance of acidity and residual sugar

**Food pairing: Chicken Schnitzel and Asian food**







Tradition is the look of the Dockners at the values that are important for them: the land is their capital. That's why they produce sustainably and are in the middle of converting to organic farming. >

# WINERY TOM DOCKNER

WINE REGION: TRAISENTAL, P. 11



> All wines are worked vegan on an area of 23 ha. Sustainability is also linked to moderate consumption. Sustainable Austria is a seal of quality from the Austrian Wine Growers Association, which is checked annually.



For Tom Dockner the Traisental is home, the center of his life and his mission at the same time. His wine is an expression of all this.

Fotos: © Weingut Tom Dockner

## SOMMERNACHTSTRAUM 2023

Cuvée made out of Grüner Veltliner and Riesling, on the nose with aromas from green apples, fresh apricot, peppery and hay, lemon, fresh and sweetness from the fruits, half dry **Food pairing: Perfect for Asian food**



3 TRAMINER KALK KONGLOMERAT 2022 Fine notes from red roses, camellia blossoms, jasmin, rose water, orange blossoms, litschi and fine acidity leads to a juicy and compact wine with a very long finish, half sweet, perfect pairing with asian cuisine **Food pairing: Fruity desserts**



## 2 ZWEIGELT 2022

Typical Zweigelt, black cherries, blue berries and strawberries, very well balanced, smooth and juicy, dry **Food pairing: Easy drinking as a starter**



## 4 GRÜNER VELTLINER HOCHSCHOPF TRAISENTAL DAC 1 ÖTW 2022

Red ripe apple, fine notes of quince, straw flowers and flower meadow, spicy and herbal, perfect balance between acidity and residual sugar, dry **Food pairing: Tafelspitz with roasted smashed potatoes**







Fotos: © Monika Jungwirth

Strong women, strong wines – that describes Maria and Anna Faber-Köchl perfectly. The connection to nature resulting in organic wines and to the wine-region Weinviertel is very important to them. Their goal is to let the wines represent their origin on the current 8 ha of vineyards.

# WINERY FABER-KÖCHL

WINE REGION: WEINVIERTEL, P. 11



The taste of the Weinviertel is a fantastic pairing to delightful dishes.

- 1** WEINVIERTEL DAC KLASSIK 2023  
Fresh and spicy, ripe aromes of peach and pears, white pepper, dry **Food pairing: White meat such as turkey**



- 4** KÖCHL VERZEICHNIS 507 2020  
Notes of cherry, strawberries, raspberries and black berries, well integrated tannins and aromes of cloves and cinnamon **Food pairing: Steaks and game**



- 2** GRÜNER VELTLINER NATUR 2021  
Powerful natural, leather, aromes from cider of apples, nose of orange peel, dry **Food pairing: Cold slice meat and vegetables**



- 3** RIESLING 2023  
Perfect balance between residual sugar and acidity, very intense nose with aromes from peaches and apricots, dry **Food pairing: Sushi and claims**



- 5** KÖCHL VERZEICHNIS 508 2021  
Perfect structure, full-bodied and long lasting, notes from stone fruits and melon **Food pairing: Grilled pork meat**







Hagn family has been growing wine in Mailberg for over 300 years. They have around 50 hectares of vine growing area and buy grapes from another 80 ha. Since 2007 they won more than 15 prizes in the SALON Austria Wine competition with their wines, including one SALON winner. >

# WINERY HAGN

WINE REGION: WEINVIERTEL, P. 11



> In addition to the classic Grüner Veltliner variety, widely known as Weinviertel DAC and Weinviertel DAC Reserve, the vineyards present excellent conditions for Chardonnay, Gelber Muskateller, Welschriesling and Sauvignon Blanc. Mailberg is also known as the "red wine island". Blauer Zweigelt, Pinot Noir and Merlot grow very well.

GRÜNER VELTLINER FILIUS 2024  
Youthful, aromes of lemon balm with a hint of white pepper, vibrant with fresh, perfect integrated acidity on the palate, dry **Food pairing: A wine for the summer terrace**



CHARDONNAY CLASSIC 2023  
Tropical aromes such as pineapple and honey melon delicately intertwine with aromes of yellow apple, full-bodied and well balanced, with subtle caramel notes in the finish, dry **Food pairing: Hard cheeses**



PINOT NOIR 2021  
Bright crimson, subtle forest berries in the nose, structured on the palate, medium silky tannins, and undertones of blackberry dry **Food pairing: Roasted beef**



UNIQUE CHARDONNAY 2021  
Exotic, with a touch of vanilla, a hint of coconut, a note of ground nuts, dry **Food pairing: Chicken or turkey in creamy sauces**



BLAUER BURGUNDER 2021  
Ruby-red, pronounced aromes of raspberry and strawberry, juicy with noticeable tannins, elegant and lasting finish **Food pairing: Boiled beef**



Wine is more than just a liquid, wine is art. It glistens in different colours and every sip conjures up new images.



Fotos: © Michael Reindinger



# WHERE THE WINE IS GROWING

Due to more favourable climatic conditions most wine-growing regions are located in the eastern part of the country.

## 1 WEINVIERTEL

Weinviertel is situated in the northeastern corner of Austria, north of Vienna. The wineregion Weinviertel is Austria's largest wine region of about 14.000 ha and features a diverse range of soils, including loess, clay, limestone, and sand. It experiences a continental climate, characterized by warm summers and cold winters. The most prominent grape variety in Weinviertel is Grüner Veltliner. This white grape variety is known for producing wines with a distinctive spicy and peppery character, along with vibrant fruitiness. But also burgundian varieties, Welschriesling and red varieties deliver great qualities.

Fotos: © ÖWM / Robert Herbst; © ÖWM / WSNA

## 2 TRAISENTAL

The Traisental wine region is located near the city of St. Pölten. It is a small wine region with about 900 ha size. The Pannonian-influenced continental climate provides favorable conditions for growing grapes, producing wines with good acidity and balanced ripeness. The vineyards in Traisental are characterized by loess, clay, and primary rock formations. In addition to Grüner Veltliner, the region bottles a range of white wines, including Riesling with a lot of flavors, from crisp and mineral-driven to fuller-bodied and more aromatic styles.

The Traisental is known for its stunning natural scenery, with vineyards on rolling hills, forests, and the picturesque Traisen River.

## 3 NEUSIEDLERSEE

Neusiedlersee is located in the most eastern part of Austria. 6.000 ha in vineyards are situated around Lake Neusiedl, which is one of Europe's largest steppe lakes. The Neusiedlersee region has a pannonian climate with hot dry summers, which is tempered by Lake Neusiedl. The lake also plays a crucial role in providing moisture and therefore grapes are affected by noble rot to produce the world famous sweet wines. The region is also renowned for its production of red wines with varieties like Blaufränkisch, Zweigelt, and St. Laurent. White varieties such as Grüner Veltliner, Welschriesling, and Chardonnay are also grown.







WINERY A-NOBIS - NEUSIEDLERSEE

Name	Grape Variety	Type	Sugar level	Alc.	Acid level	Cru / Vineyard	Vintage
Pinot Noir Sekt g.U. Große Reserve	Pinot Noir	sparkling	dry	13 %	6,7 g	–	2017
Muskat Ottonel Sekt g.U.	Muskat Ottonel	sparkling	dry	12,5 %	5,7 g	–	2020
Cuvée 1217 Sekt Blanc de Noirs extra brut	Pinot Noir/Blaufränkisch/St. Laurent/Zweigelt	sparkling	dry	12,5 %	5,8 g	–	2018
Cuvée 1217 Sekt g.U. Klassik	Chardonnay/St. Laurent/Pinot Noir/Blaufränkisch	sparkling	dry	13 %	6,4 g	–	2018

WINERY BRACHMANN - TRAISENTAL

Name	Grape Variety	Type	Sugar level	Alc.	Acid level	Cru / Vineyard	Vintage
Grüner Veltliner Ried Rosengarten Traisental DAC	Grüner Veltliner	white	dry	12,5 %	5,7 g	Rosengarten	2023
Gelber Muskateller Ried Sonnleithen	Gelber Muskateller	white	dry	12,5 %	5,7 g	Sonnleithen	2023
Riesling Ried Rosengarten Traisental DAC	Riesling	white	dry	13 %	7,1 g	Rosengarten	2022

WINERY TOM DOCKNER - TRAISENTAL

Name	Grape Variety	Type	Sugar level	Alc.	Acid level	Cru / Vineyard	Vintage
Sommer- nachtstraum	Grüner Veltliner / Riesling	white	half dry	12 %	6,3 g	–	2023
Zweigelt	Zweigelt	white	dry	13 %	5,1 g	–	2022
Traminer Kalk Konglomerat	Traminer	white	half dry	13 %	5,8 g	–	2022
Grüner Veltliner Hochschopf Traisental DAC IÖTW	Grüner Veltliner	white	dry	13 %	5,7 g	Hochschopf	2022

WINERY FABER-KÖCHL - WEINVIERTEL

Name	Grape Variety	Type	Sugar level	Alc.	Acid level	Cru / Vineyard	Vintage
Weinviertel DAC Klassik	Grüner Veltliner	white	dry	12,5 %	5,3 g	–	2023
Grüner Veltliner Natur	Grüner Veltliner	white	dry	13 %	6,1 g	–	2021
Riesling	Riesling	white	dry	13 %	6,3 g	–	2023
Köchl Verzeichnis 507	Merlot/Zweigelt	red	dry	13 %	5,5 g	–	2020
Köchl Verzeichnis 508	Grüner Veltliner / Pinot Blanc / Riesling	white	dry	13 %	6,5 g	–	2021

WINERY HAGN - WEINVIERTEL

Name	Grape Variety	Type	Sugar level	Alc.	Acid level	Cru / Vineyard	Vintage
Grüner Veltliner Filius	Grüner Veltliner	white	dry	12 %	6,1 g	–	2024
Chardonnay Classic	Chardonnay	white	dry	13 %	5,0 g	–	2023
Blauer Burgunder	Pinot Noir	red	dry	13 %	4,8 g	–	2021
Pinot Noir	Pinot Noir	red	dry	13,5 %	4,8 g	–	2021
Unique Chardonnay	Chardonnay	white	dry	14,5 %	5,1 g	–	2021





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