BUYING GUIDE

are quiet in nature. This is creamy and not assault- ing or sugary on the palate. Mango, melon, lychee, and citrus flavors finish with lime notes. Windows.
A.R.

Mac’d RV Brut Nature Reserve (Cal. Light, tropical aromas of citrus fruits from the bouquet. This is fresh but standard in style, with flavors of butter, green herbs, while fruits and, $15

Pata Negra NV Brut (Cal. Broad, aromatic feature malas is the main fruit scent. This is clearly in need, with moderate acidity and cut. Apple, melon and green-herb flavors finish with hints of toast, yeast and fruity sweetness. CIV USA.
A.R.

Paul Cheneau RV Brut Rosé (Cal. Ripe orange and spum isue are the key aromas on this lively, sweet-tasting fruit Cara. Moldy, plush and raspberry flavors are more a sense than individually defined, while the finish is tasty but unnecessary. Postheur Wine Imports. —A.R.

Segura Viudas NV Brut (Cal. For full re-

AUSTRIA

SPARKLING WINES

VINTAGE

Ehren-Bennewitz 2007 Blanc de Blancs (Ös-termittichischer Sektk. Lovely red apple and blackberry notes emerge here to create this perfect balance between fruit and yeasty autolysis. acidity streamlines the generosity, full-bodied fruit while soft mousse amplifies all the rich, layered apple flavors. The midpalate texture and finish are impressive. This is the full, delicious package and will make a classy sipper with enough character to accompany delicate, fine cuisine. The length speaks for itself: pure class. Zero dosage. Weinmesser, Editor’s Choice. —A.R.

Salomon-Lindhof 2011 Brut Nature Rosé (Österreichischer Sektk. With its deep pink color and a full-fruited nose of strawberry and fresh-pressed peach, this comes across more like a serious, still rosé. This rich viscosity overtones on the palate—there is a distinctive yeasty note that lends body and volume while the enrichment is kept in check by elegant dryness. When served on a classy sipper, this is a perfect pink flat for food—think stylish canapés and refined lobster dishes. Fruit of the Vine, Inc. —A.R.

Steininger 2012 Riesling Flaschengurg (Österreichischer Sektk). Intriguing notes of Ivy, citrus and juniper are hinted at on the nose of this straw-colored foil. The wine palate continues in this vein, giving notes of a white-wine vibe but not too much: smooth. If you are serving food, this is your go-to, thanks to its sufficient back- bone and character to cut through anything. And a long, fruity dry, rich finish. Select Wines. —A.R.

Bühnleiner 2010 Brut (Österreichischer Sektk). At first, this displays an almost grassy freshness, then fine bubbles bring out currant nuances on the palate that would be re- creibly well with seafood, tempura or any number of lighter foods. If you are planning a dinner where sparkling wine, put this one on your list. The dry but rich and spicy finish calls out for food. Terry Theiss Estates, Select Wines.

Gebr. Hofauer 2010 Brut (Österreichischer Sektk) Great freshness and and almost goosey textures join the yeasty autolysis note. There is fruity freshness and a remarkable fruit- red and green apple, a hint of pineapple and spicy lemon. This is one for those who prefer their sparklers full of fruit and life. Mispelsteiner confectionery makes this robust enough for food. USA Wine Notes.

Jurtisch-Schonhof 2008 Méthode Jurtisch-Brat Nature (Österreichischer Sektk). A wonderfully pure red-APPLE note is the first hallmark of this dry and harmonious sparkling wine, made from 100% Gräzes Velvitis. The nose is soft and fine, and lets the fruit speak a little louder than the autolysis, giving this a rich body and very clean, edge of spice to this light-bellied sparkling wine. The flat is fruity and refreshing, and there is a pleasant flavor of acidity that keeps this very lively. If you are looking for a wine that will go with food and sipping, here is your dry-finishing option. David Bowler Wines.

Müller-Grossmann 2012 Brut (Österreichische Sektk). Creamy notes of baked apples, a hint of soft, small-bubbled mousse and a fine streak of acidity create a vibrant balance between a classic, grow-up sparkling wine. The yeastyautolysis is distinct but not dominating. Price and elegance are the hallmarks of this flat wine, as its extended length. Carlo Bilbo Selection. —A.R.

Salomon-Undhof 2011 Brut Nature Rosé (Österreichischer Sektk). With its deep pink color and a full-fruited nose of strawberry and fresh-pressed peach, this comes across more like a serious, still rosé. This rich viscosity overtones on the palate—there is a distinctive yeasty note that lends body and volume while the enrichment is kept in check by elegant dryness. When served on a classy sipper, this is a perfect pink flat for food—think stylish canapés and refined lobster dishes. Fruit of the Vine, Inc. —A.R.

Steininger 2012 Grüner Veltliver Flaschengurg (Österreichischer Sektk). Crisp, superfresh citrus and apple notes make up the core of this light-bellied, celder finished wine that is dry, acidity- and refreshing, with just a little pizzazz. It’s a classy little sipper whose lightness of touch will make every conversation sparkling. Select Wines.

Hofauer 2010 Brut (Österreichischer Sektk). Notes of orange peel lend interest to this copper-glaed, citrusy flat. The bubbles are fine and persistent, and there is both a yeasty backdrop and some earthiness. An interesting, soft pink number that would come into its own with a selection of canapés. USA Wine Notes.


TASTE CULTURE

AUSTRIAN WINE

In full harmony. Together with nature, adapted to your pleasure. Enjoy wine from Austria. A Taste of Culture.
www.austrianwine.com
is delicious now and will become luscious with age. TwoWinners Division, Editor's Choice. —A.K. abv: 13.5% Price: $23

**91.** Kriech & Walter Potz 2010 Brut Rosé (Österreichischer Sekt). Raisin on the nose yields to a spiciness, strawberry-tinted roundness on the palate, with pleasant length. Fresh acidity lends focus while fine, persistent mousse and juicy autolytic hints speak of elegance. This is a light but classy aperitif that would make a wonderfully unburdened start to a special evening. Majestic Spirits. —A.K. abv: 12% Price: $39

**92.** Jürgens-Schmitz Sonnholz 2008 Methode Jürgens-Schmitz Brut Nature (Österreichischer Sekt). A wonderfully pure red-apple note is the first hallmark of this dry and harmonious sparkling wine, made from 100% Grüner Veltliner. The mousse is soft and fine, and lets the fruit speak a little louder than the autolysis, giving this a refreshing and very charming edge. The apple notes take on a delicious balsamic character on the finish. This is the sort of sparkling spirit that will please both novices and connoisseurs with both depth and length. David Bower Wines. —A.K. abv: 12.5% Price: $47

**93.** Müller-Grossmann 2012 Brut (Österreichischer Sekt). Creamy notes of baked apple, a fine, soft, small-bubbled mousse and a fine streak of acidity create a perfect balance and a classy, grown-up sparkling wine. The yeasty autolysis is distinct but never dominating. Poise and elegance are the hallmarks of this fine fiz. as is its extended length. Cadaus Huber Selections. —A.K. abv: 12.5% Price: $25

**94.** Salomon-Undenhoff 2011 Brut Nature Rosé (Österreichischer Sekt). With its deep pink color and a full-bodied nose of strawberry and red-cheeked peach, this comes across more like a serious still rosé. This rich viscosity cleanses on the palate—there is a distinct yeasty note that lends body and volume while the exuberant fruit is kept in check by elegant dryness. While it works as a classy aperitif, this is a perfect pink fizz for food—think stylish canapés and refined lobster dishes. Fruit of the Vines, Inc. —A.K. abv: 12.5% Price: $30

**95.** Steininger 2012 Rosé Flaschengrenz (Österreichischer Sekt). Intriguing notes of rose, citrus and juniper are hinted at on the nose of this straw-colored fiz. The viscous palate continues in this vein, giving more of a palate-wine vibe than that of an austeres sparkler. If you are serving food, this is your wine, thanks to its sufficient backbone and character to counter anything, and a long, fruity but dry, rich finish. Select Wines. —A.K. abv: 13.5% Price: $30

**96.** Bründlmayer 2010 Brut (Österreichischer Sekt). At first, this displays an almost grassy freshness, then fine bubbles bring out a certain savviness on the palate that would work incredibly well with seafood, tempura or any number of lighter foods. If you are planning a dinner around sparkling wine, put this one on your list. The dry but rich and spicy finish call for food. Terry Thiesse Estate Selections. —A.K. abv: 12.5% Price: $22

**97.** Graf Hardegg 2010 Brut (Österreichischer Sekt). Great freshness and almost grassy fruitiness join the yeasty autolytic notes. There is fruity liveliness and irresistible fruit—red and green apple, a hint of pineapple and zesty lemon. This is one for those who prefer their sparklers full of fruit and life. Midpalate concentration makes this robust enough for food. USA Wines West. —A.K. abv: 12% Price: $29

**98.** Jürgens-Schmitz Sonnholz 2008 Methode Jürgens-Schmitz Brut (Österreichischer Sekt). Subtle vegetal notes creep in and give a food-friendly edge of spice to this light-bodied sparkling wine. The fiz is fresh and refreshing, and there is a pleasant focus of acidity that keeps this very lively. If you are looking for a wine that will go with food and nibbles, here is your dry-finishing aperitif. David Bower Wines. —A.K. abv: 12.5% Price: $47

**99.** Nigg 2011 Brut de Brut Rosé (Österreichischer Sekt). The bright, fresh pink color and a nose of summer blossom, redcurrant and iris made the strawberries will make this an easy-drinking favorite. The generous dosage gives it a celebratory party note, but also means it's a pink fiz that could go with fruity berries and some fruit salad. Michael Skurnik Wines. —A.K. abv: 13.5% Price: $32

**100.** Steininger 2012 Grüner Veltliner Flaschengrenz (Österreichischer Sekt). Zesty, superfresh citrus and apple notes set the tone of this light-footed, slender fiz that is dry, vivacious and refreshing, with just a little yeastiness. It's a classy little aperitif whose lightness of touch will make every conversation sparkling. Select Wines. —A.K. abv: 13.5% Price: $30

**101.** Graf Hardegg 2010 Brut Rosé (Österreichischer Sekt). Notes of orange peel lend interest to this copper-glinting, citrusy fiz. The bubbles are fine and persistent, and there is both a yeasty backdrop and some earthiness. An interesting, soft pink number that will come into its own with a selection of canapés. USA Wines West. —A.K. abv: 12% Price: $29

**102.** Schramberger Weinf- und Saftkellerei 2012 Brut Rosé (Österreichischer Sekt). This pale salmon-pink bubbly opera with frothy bubbles and an inviting note of hard candy. A rounded strawberry flavor unfolds on the palate and finishes dry.

TASTE CULTURE

In full harmony. Together with nature, composed for your pleasure. Enjoy wine from Austria. A Taste of Culture.
This page contains a review of wines from Austria. The text is organized as a series of paragraphs, each summarizing the characteristics and tasting notes of different wines. The wines are described in terms of their color, bouquet, palate notes, and overall impression. The text also includes a brief introduction to Austria's wine region, mentioning its unique vineyard conditions and historical wine production. The review is written in a clear, concise style, providing a detailed analysis of each wine's quality and potential appeal to wine enthusiasts.
91 Schlös Gobelsburg NB Brut Reserve (Österreichischer Sekt). A nose of laced acidity is most inviting, while the palate does not disappoint with its heady notes of citrus, fine persistent bubbles and round mouthfeel that never bows down to the forceful fruit. A wine of purity and drive, and has astonishing acidity that keeps this just on the right side of paradise. Wine Critics Guide. Sale price: $54.95 / ml

92 Schlös Gobelsburg 2011 Gruner Veltliner Eis- wein (Niederösterreich). Paint on its palette is much more impressive than the very cloudy aromatics of orange juice. Great depth, seamlessness, and4 a bracing acidity that keeps this wine on the right side of paradise. Wine Critics Guide. Sale price: $69.95 / ml

93 Schneidler Wein- und Sekt-anstalt 2012 Brut (Österreichischer Sekt). Elderflower and freshness dominates this bottle with its delicate flavors. Light, finish, dry and an easy-drinking wine that make this a light-hearted party wine. Great deal for a Diggens' subscription. Wine Critics Guide. Sale price: $54.95 / ml

94 Weisser Kneis 2012 Haus Österreich Riesling (Österreichischer Sekt). Coppery pink highlights light golden straw. This is a healthy wine with some extent of refreshing acidity and some other yeast notes in the back. An evolving, ripply textured, subtle strawberry hints. Wine Critics Guide. Sale price: $25 / ml

95 Wines vintag 2011 Pinot Noir Brut Rosé (Österreichischer Sekt). Coppery pink highlights light golden straw. This is a healthy wine with some extent of refreshing acidity and some other yeast notes in the back. An evolving, ripply textured, subtle strawberry hints. Wine Critics Guide. Sale price: $25 / ml

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and plump, red-cropt merlot add a minerally note. Light, clear honey fills any gaps while the lingering aftertaste leaves a sense of passion fruit and lemon acidity temping the richness. A definite wine for 2015 is the tremendously rich, fruit-driven and generously endowed 1996. Blue Danube Wine Co. —A.K. 

Price: $10/375 ml

99 Kneifer NV Trockenbeerenauslese (Burgunderland) Rich and mellow spagyric cuvée with an edge of patisserie, vanilla and honeyed liqueuriness, fresh out the bouquet and palate. But super-coupon, but therefore all the more attractive. Lovely and long. Tolais Wines International. —A.K. 

Price: $75/187 ml

99 Hafner 2011 Old Vicentina Tábuas. (Austria) An austere, nose-tingling, softly spiced and almost painfully pungent-lilac type Eisenberg, sweet and fragrant, yet very intense, an extremely high-quality wine. Its acidities, as well as its overall texture, make this a very special Gruner Veltliner. Eileen's Choice. —A.K. 

Price: $12/375 ml

99 Steinger 2009 Trockenbeerenauslese Riesling Heilgenstein (Niederösterreich). Backyard sugar and orange peel vie for your attention, but both play to this tune by the fat, distinct lit- tly acidity, which also provides plenty of flavor and a good, complete picture. Select Wines. —A.K. 

Price: $49/375 ml

99 Winerzweiler 2013 Sämling Trockenbeer- enauslese (Burgenland). It’s all here—the viscosity, the rounded sweetness, the overtones of apple, plums and the hint of nuts, almost bitter honey, short through to a fresh finish. This TBA truly lives up to its billing. Nieke Import Company. —A.K. 

Price: $25/375 ml

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