



WEINLAND<sup>®</sup>  
THERMEN  
REGION  


WEINLAND  
THERMENREGION



*“Zierfandler is an unsung hero with a great potential.”*

*Pascaline Lepeltier, Rouge Tomate, New York*

*“For some reason wine makers all over the world plant Pinot Noir and in 90% of the cases (or more) in regions that are not at all suitable for it. The Thermenregion is the exception, producing the best Pinot Noirs of Austria.”*

*Frank Smulders, MW*

*“...the dry whites...of the Thermenregion were every bit as impressive”*

*Stuart Pigott, wine author, New York*





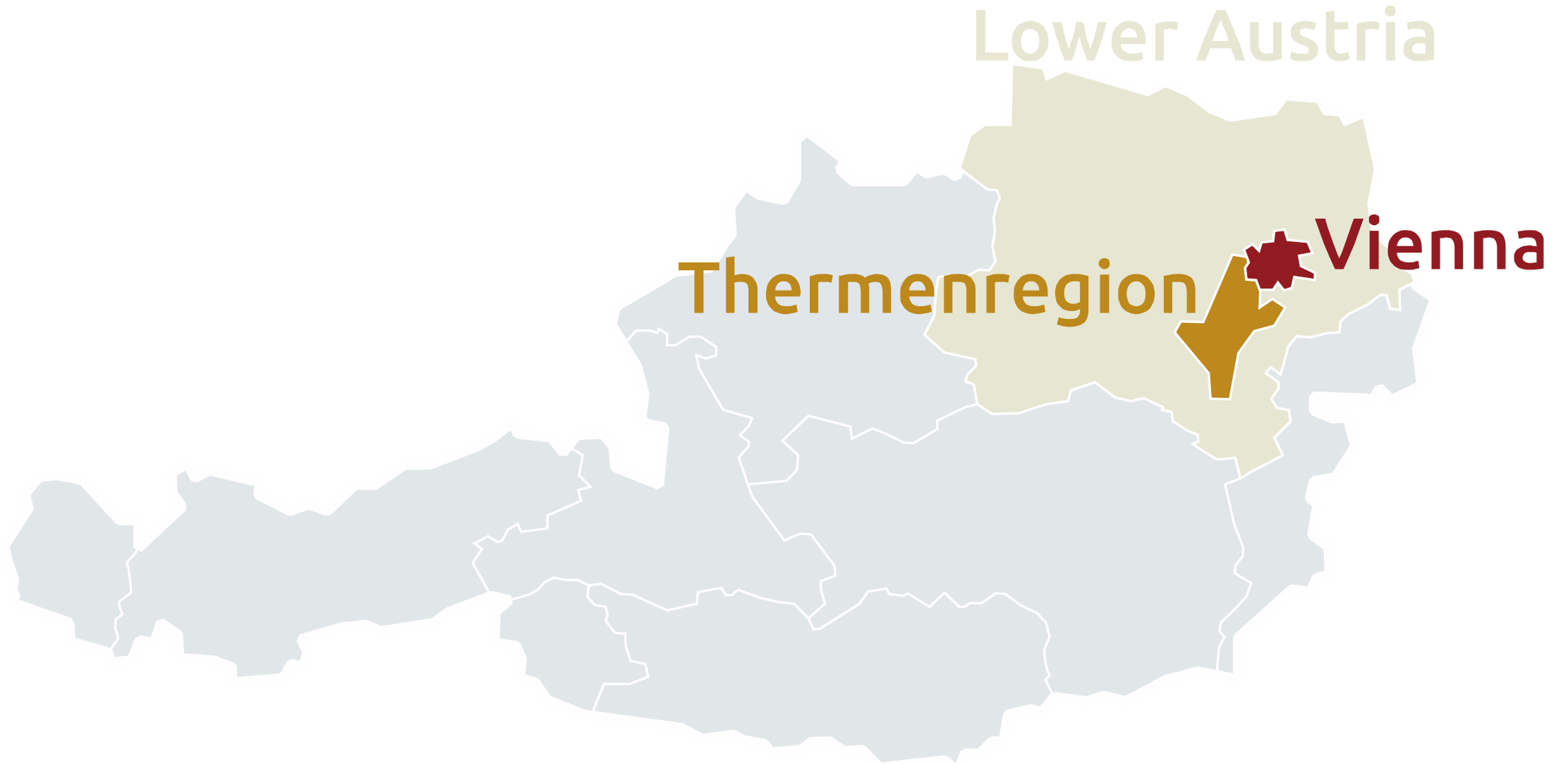
*“Let’s begin in the Thermenregion ...  
with the world’s best St. Laurent.”*

*René Gabriel, Weinwisser magazine, Switzerland*

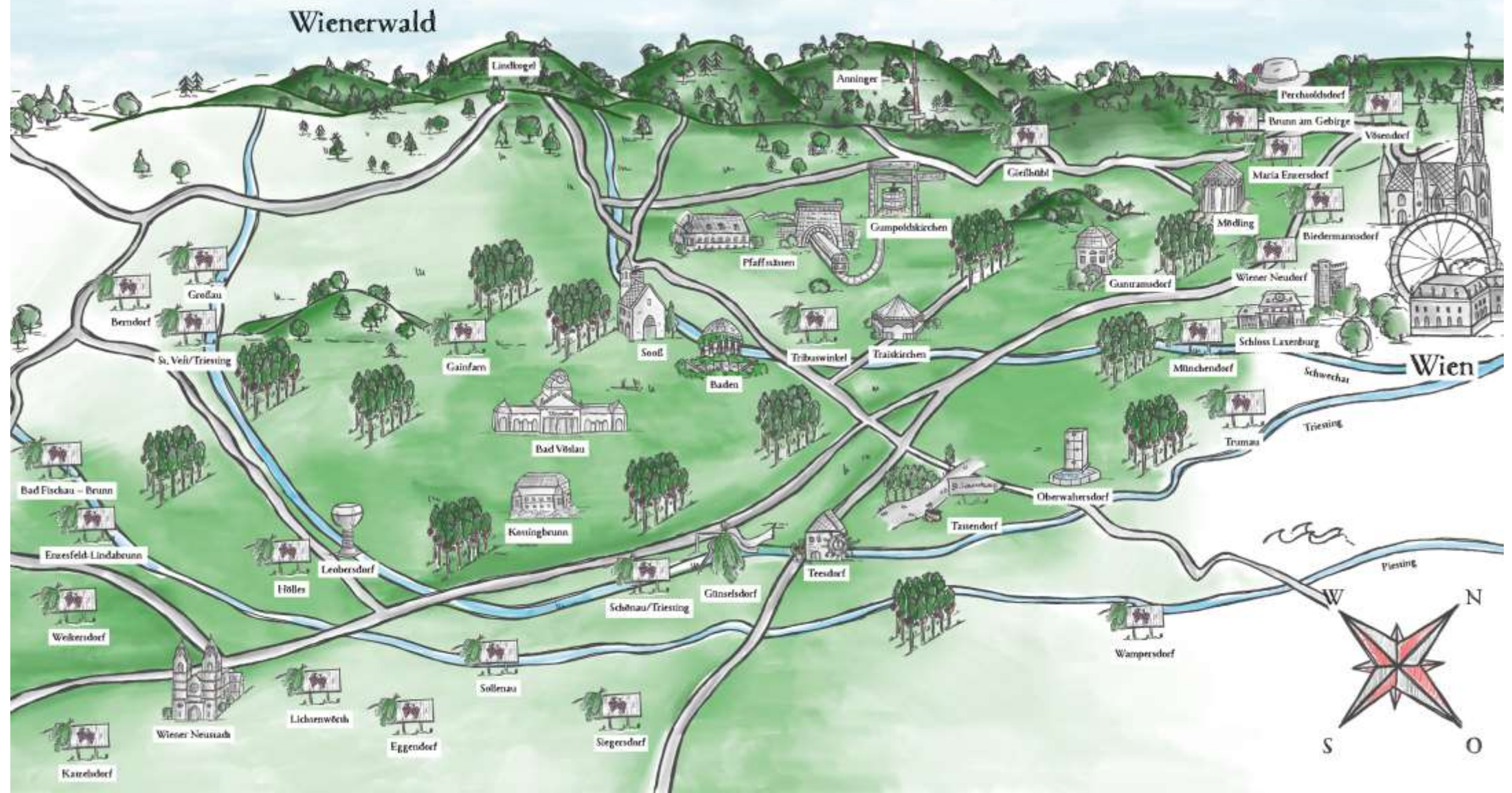
*“Thermenregion is all about nuances and to experience  
this , one must remain quiet, open and attentive.  
Virtues of fruit like clarity, transparency, depth and  
authenticity first then become apparent. If I want to  
enjoy a wine that is both quiet and honest, I will reach  
for a Pinot Noir from the Thermenregion.”*

*Anne Krebiehl, MW*

# MAP OF AUSTRIA WITH THERMENREGION



# THERMENREGION MAP





## EXEMPLARY VITICULTURE



### OVERVIEW

**Location:** starting at the southern outskirts of Vienna along the Vienna Woods towards the southwest

**Wine region:** 2,181 hectares – 50% white grape varieties (predominantly north)  
50% red grape varieties (predominantly south)

**Important wine villages:** Bad Vöslau, Baden, Brunn am Gebirge, Gumpoldskirchen, Mödling, Pfaffstätten, Perchtoldsdorf, Sooss, Tattendorf, Traiskirchen

**Signature grape varieties:** Rotgipfler, Zierfandler, Pinot Noir, St. Laurent

**Soil:** clayey cambisols with a high share of shell limestone (north). Topsoil calcareous gravel areas, subsoil shallow chernozem with high lime content and low water storage capacity, partially deep cambisols with calcareous fine and coarse material (south)

**Climate:** above average number of sunshine hours, low precipitation, high diurnal temperature variation

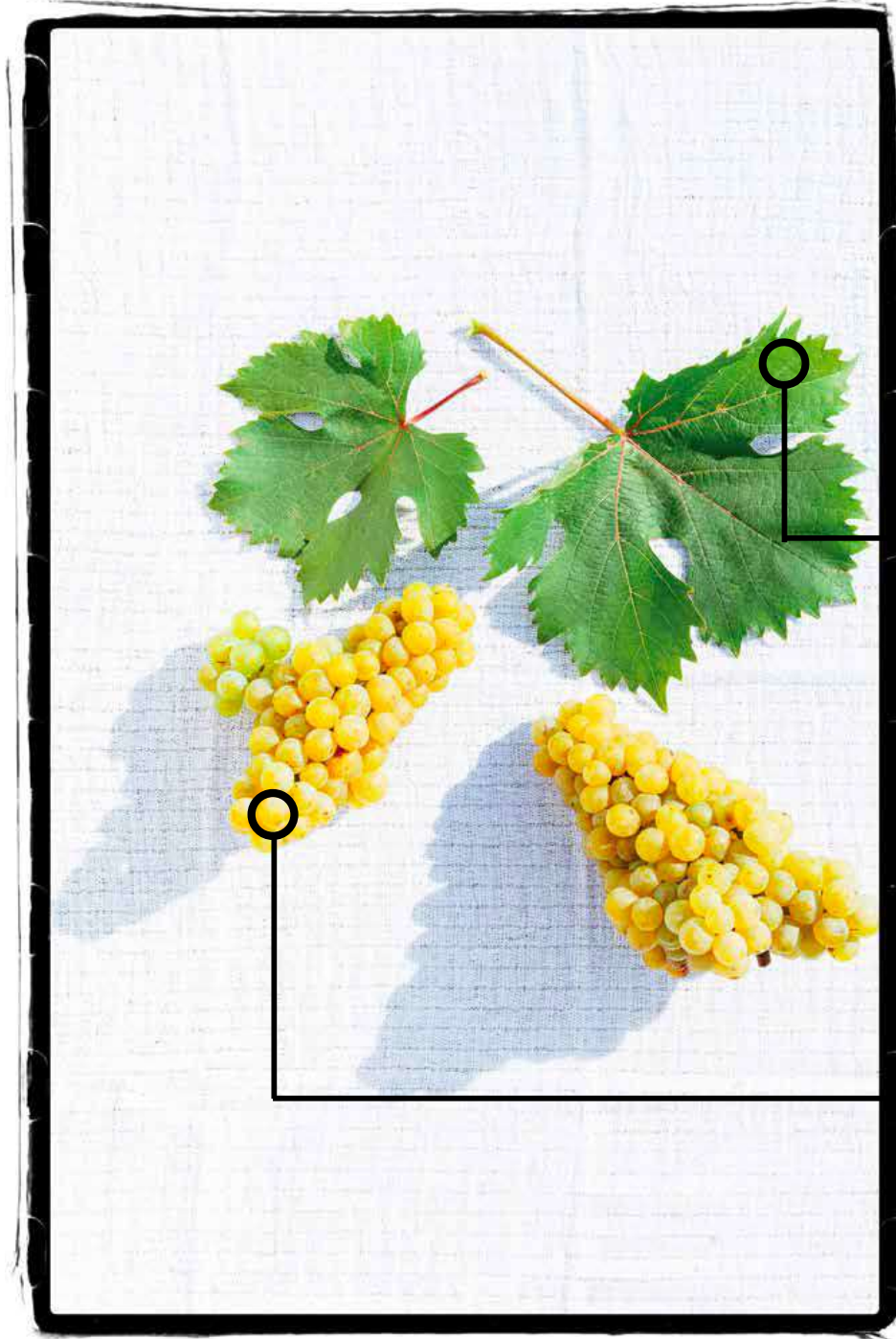


## PEARLS OF AUSTRIAN VITICULTURE





## ROTGIPFLER



leaves have five to seven lobes  
with red veins

cone-shaped bunches with  
either no wings or undeveloped  
or small wings

## ROTGIPFLER

**Genetic:** natural cross of Traminer x Roter Veltliner

**Distribution in the Thermenregion:** 113 hectares

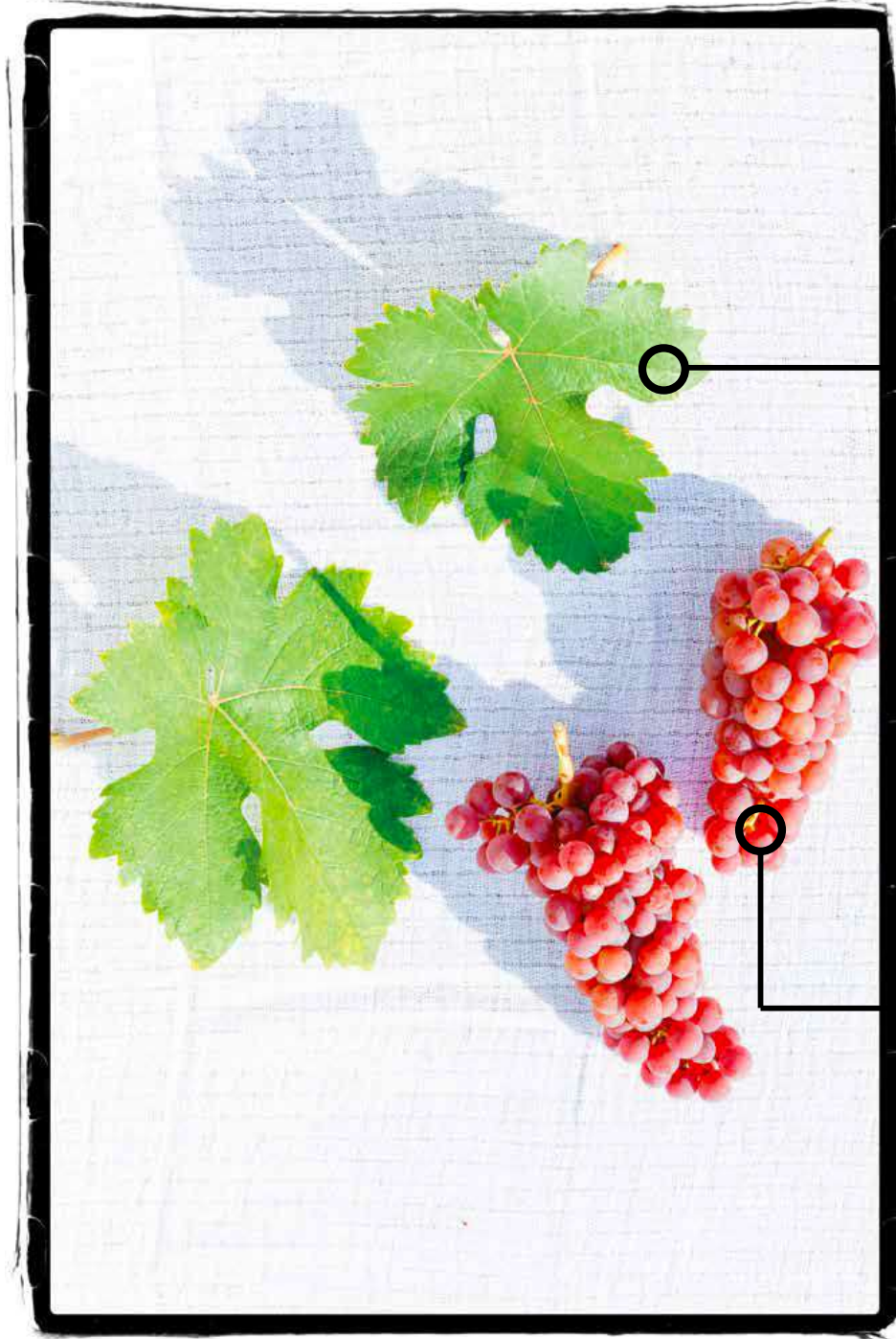
**Characteristics:** reddish (bronze) shoot tips, cone shaped bunches, bunches with either no wings or undeveloped or small wings. Budbreak average time period, usually late flowering, harvest timepoint dependant on weather between beginning and mid-October

**Demands on location:** requires best sites with medium heavy, warm soils. Thrives well on calcareous foundation, prefers a mild climate

**Wine character:** generally rich in extract with a fine-boned acid structure. In its youth reminiscent of melon, mango and pear. Mature examples show nuances of baked apple and toasty notes



**ZIERFANDLER**



five to seven lobed leaf,  
red stem base

cylindrical bunch form,  
missing or medium large wing

## ZIERFANDLER

**Genetic:** natural cross of Roter Veltliner x a relative of Traminer

**Distribution in the Thermenregion:** 72 hectares

**Synonym:** Spätrot

**Characteristics:** cylindrical bunch, no or medium-sized wine. Late budbreak, average flowering period, harvest between mid and end of October, around 10-14 days after Rotgipfler  
Sun-exposed grapes turn reddish at peak of ripeness

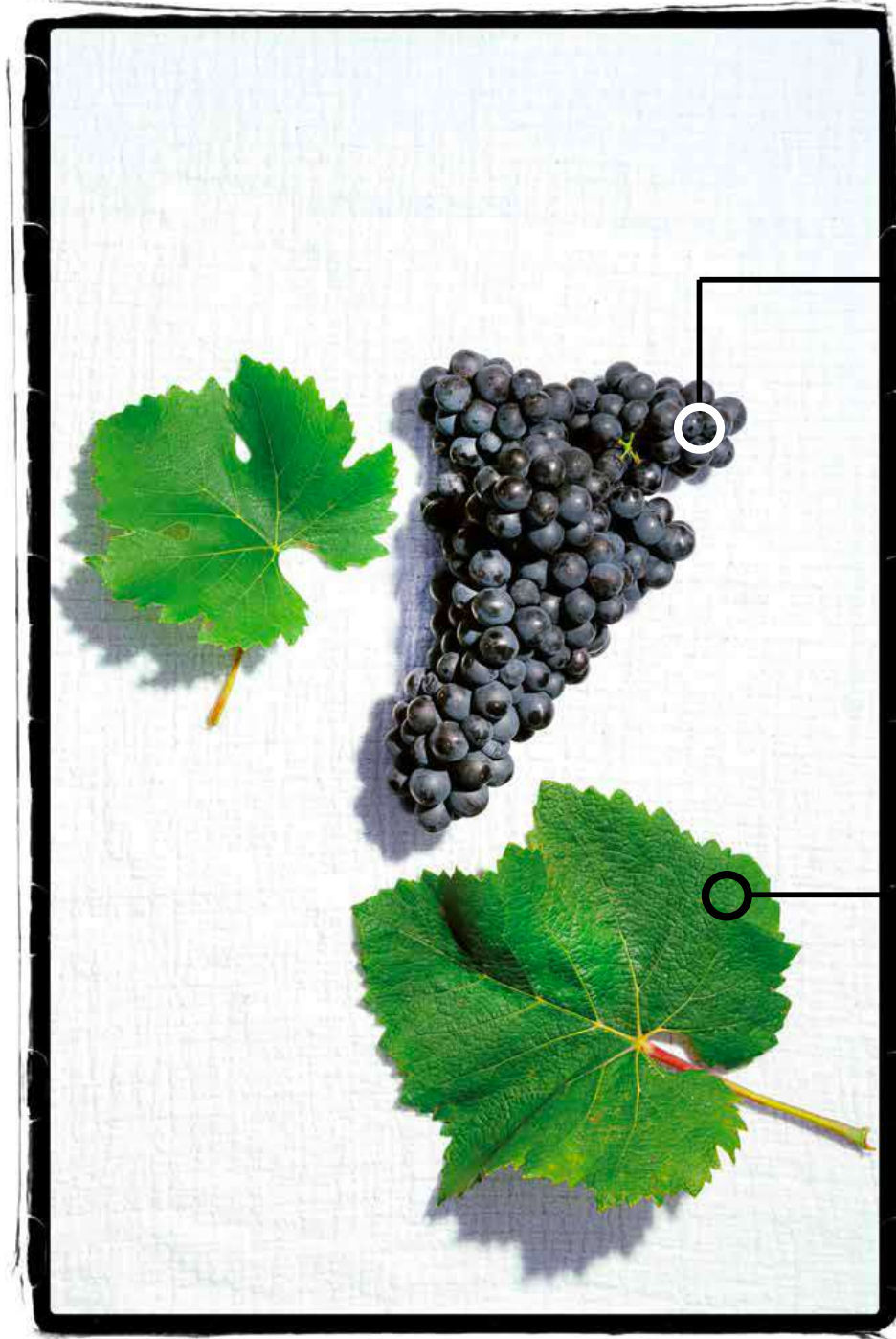
**Demands on location:** sensitive to frost and susceptible to botrytis, therefore requires best sites with light, calcareous soil, south-facing aspect and a mild, dry climate

**Wine character:** tends to be rich in extract with good acid structure.

Achieves best results when highly ripe. Pale fruit aromas (pineapple, citrus), when more mature also notes of dried fruit and meadow blossoms



## ST. LAURENT



cylindrical shaped bunches  
and small grapes (indicative  
of a Burgundian heritage)

medium-sized,  
five lobed leaf

## ST.LAURENT

**Genetic:** presumed a natural Pinot seedling

**Distribution in the Thermenregion:** 147 hectares

**Characteristics:** cylindrical shaped bunches and small grapes (Burgundian heritage).

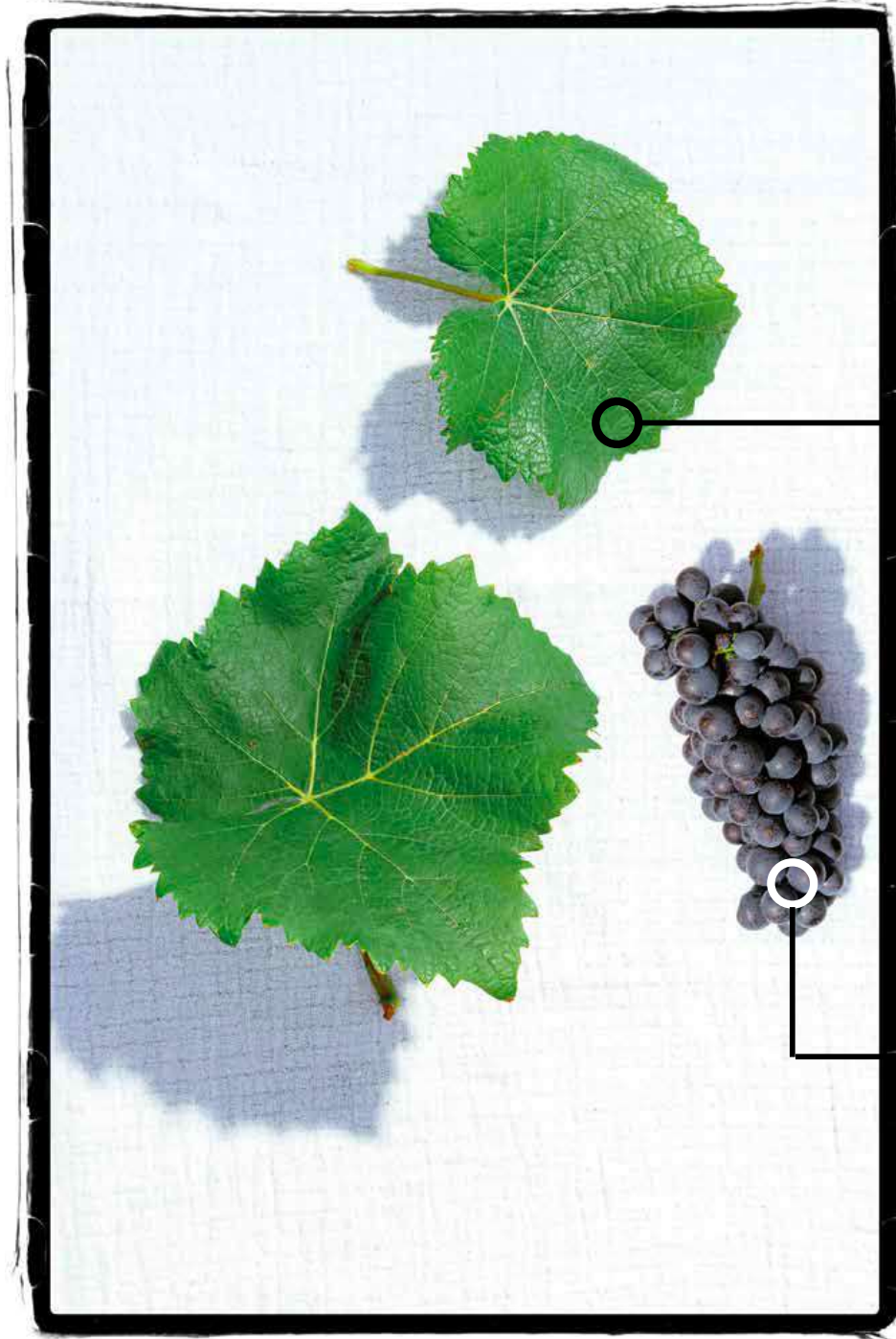
Early flowering and rather late ripening. Harvest beginning mid-October, usually two weeks after Pinot Noir. The name St. Laurent refers to St. Lawrence Day on August 10, according to legend when veraison occurs

**Demands on location:** sensitive during flowering and to late frost and thus irregular in yield, requires good, early sites and adores calcareous, light and nearly meagre soils

**Wine character:** inherently elegant, full of finesse and never overpowering. Typical aromas are amarelle cherry or dark berries and a fine-grained tannin structure



## PINOT NOIR



three to five lobes, finely jagged leaf, slightly overlapping petiole

cylindrical bunch form, very compact fruit set. Rather small grapes with blackish-blue, thin skins

## PINOT NOIR

**Genetic:** natural crossing of Meunier and Traminer

**Distribution in the Thermenregion:** 110 hectares

**Synonyms:** Blauer Burgunder, Spätburgunder

**Characteristics:** cylindrical bunch form, very compactly set fruit. Rather small grapes with blackish-blue thin skins. Budbreak and flowering moderately early, ripening begins 7-10 days earlier than St. Laurent. Good resistance to winter frost

**Demands on location:** Requires early and good sites due to susceptibility to botrytis and chlorosis. Prefers deep, warm soils with good water availability. Harvest between end of September and beginning of October

**Wine character (typical für Pinot Noir from the Thermenregion):** fine-boned structure with well-integrated acidity. Complex aromas of red berries, cherries, wild strawberries, orange zest and floral notes, with maturity also bitter almond



## A GEOLOGICAL FAULT LINE AS HOME TO SENSITIVE GRAPE VARIETIES





### CLIMATE

- Marginal climate for viticulture with large diurnal temperature variation
- Average annual temperature during the vegetation period from April to October:  
9.9 °C / 48 °F (cool climate range)
- Sunshine hours per year: 1,800
- Average annual rainfall: 615 mm
- Hot, dry summer and mostly dry autumn
- Cool air currents at night from the Vienna Woods
- Good cold air extraction on slopes (decreases frost risk)
- Due to constant air circulation, grapes dry quickly after dew or rain
- Humid air masses (usually from the west) have already released rain in the Alps



### SOIL

- North part: a submontane level of the Lower Austrian Alps east rim
- South part: the area opens as a flat to gently sloping terrain of the Vienna Basin
- From Perchtoldsdorf via Gumpoldskirchen to Traiskirchen and Pfaffstätten clayey cambisols with a high proportion of shell limestone
- In the Steinfeld near Tattendorf, ice age limestone gravel covers shallow chernozem soils with high limestone content and low water storage capacity
- From Sooss to Leobersdorf deep cambisols with lime-rich fine and coarse material
- At Harterberg in Baden lime-free soils in some places

**Grape varieties:** Merlot,  
Zweigelt, St. Laurent,  
Cabernet Sauvignon,

**Aspect:** east-southeast

**Size:** 5 hectares

**Soil:** weathered limestone  
with weathered red marble  
interstratifications

**Macroclimate:** plenty of  
sunshine hours, protected  
from the wind due to the  
adjacent forest

**Elevation:** 300-350 metres  
a.s.l. (980-1150 ft.)

**Slope:** from northwest to  
southeast, 10-20 % gradient

**Particularities:** soils  
with very high lime content,  
surrounded by a fir forest  
and protected dry grassland  
areas (Biosphere Park  
Vienna Woods)

## »RIED OBER KIRCHEN«



BAD VÖSLAU

REGION & VINEYARDS



## »RIED AUF DER WEIDE«

**Grape varieties:** Zweigelt, Pinot Noir, St. Laurent, Chardonnay, Neuburger, Muskateller (Muscat)

**Aspect:** east-southeast

**Size:** 15 hectares

**Soil:** sandy loam with gravel interbeddings, high rock content, lime-free

**Macroclimate:** wind exposed site, rapid drying of grapes, average water storage capacity

**Elevation:** 250-265 metres a.s.l. (820-870 ft.)

**Slope:** fairly flat, similar to an elevated plateau

**Particularities:** early grape ripening, marvellous panoramic view of Baden, Schneeberg, Steinfeld, Burgenland and Vienna





**Grape varieties:** Merlot, Pinot Noir, St. Laurent, Chardonnay, Rotgipfler, Weissburgunder (Pinot Blanc)

**Aspect:** east-southeast

**Size:** 30 hectares

**Soil:** warm, sandy loam with a deep layer of humus, very fertile soil

**Macroclimate:**

wind-protected site, early grape ripening, average water storage capacity

**Elevation:**

235 metres a.s.l. (770 ft.)

**Slope:** from west to east, 5-10 % gradient

**Particularities:**

early ripening site, good ripening of grapes



BADEN

REGION & VINEYARDS



## »RIED FLAMMING«

**Grape varieties:** Rotgipfler, Chardonnay, Weissburgunder (Pinot Blanc), Pinot Noir, Merlot

**Aspect:** southwest

**Size:** 2.5 hectares

**Soil:** loamy sand, high lime content, good water availability

**Macroclimate:**

strongly influenced by the Vienna Woods – cool nights

**Elevation:** 240-325 metres a.s.l. (790 -1070 ft.)

**Slope:** 5-30 % gradient

**Etymology:** first mentioned in documents dating 1371.

The Flamminggasse (Flamming Alley) was located directly next to the vineyard and comprised the border between two vineyards in the Middle Ages





## »RIED LANDSTIEBELN«

**Grape varieties:** Rotgipfler, Zierfandler, Chardonnay, Zweigelt, St. Laurent, Merlot

**Aspect:** south

**Size:** 12.7 hectares

**Soil:** medium deep, lime-free loose sediment cambisols, moderate water storage capacity

**Macroclimate:** south-facing site, abundant sunshine hours, early grape ripening

**Elevation:**

245 metres a.s.l. (800 ft.)

**Slope:** from north to south, 5-10 % gradient

**Particularities:** average grape-ripening period, high rock content

**Etymology:** first mentioned in 1447 as “Laundsiedl”





## »RIED SONNLEITEN«

**Grape varieties:** Blauer Portugieser, Zweigelt, Neuburger, Weissburgunder (Pinot Blanc),

**Aspect:** south

**Size:** 10.3 hectares

**Soil:** weathered limestone, high pH value

**Macroclimate:** somewhat cooler due to higher elevation. Cool site with later budbreak and higher grape acidity

**Elevation:** 295 – 320 metres a.s.l (970-1050 ft.)

**Slope:** 10 -18 % gradient

**Etymology:** the name indicates a vineyard slope (Leiten) that faces the sun (Sonne). The site is a parcel within the Römerberg vineyard





**Grape varieties:** Rotgipfler, Zierfandler, Chardonnay, Weissburgunder (Pinot Blanc), Zweigelt, Blauer Portugieser, Cabernet Sauvignon, Merlot

**Aspect:** northwest to northeast

**Size:** 16 hectares

**Soil:** medium deep, lime-free loose sediment cambisols, moderate water storage capacity

**Macroclimate:** due to moderate slope, good drying of the ground by the wind

**Elevation:** 280 – 302 metres (919 to 991 ft.)

**Slope:** nearly flat

**Particularities:** one of the last contiguous vineyards in Brunn am Gebirge

## »RIED BRUNNER BERG«



BRUNN AM GEBIRGE

REGION & VINEYARDS



**Grape varieties:** Riesling, Chardonnay, Grüner Veltliner, Weissburgunder (Pinot Blanc), Zweigelt, Blauer Portugieser, Merlot, Cabernet Sauvignon

**Aspect:** southeast

**Size:** ca. 6 hectares

**Soil:** deep heavy soil with moderate lime content

**Macroclimate:**

mid-ripening site located in a residential area, partially prone to late frost

**Elevation:**

210 metres (689 ft.)

**Slope:** flat

**Particularities:**

a basin location due to local landscape; surface frost is a threat

## »RIED GOLDTRUHE«



BRUNN AM GEBIRGE

REGION & VINEYARDS



**Grape varieties:** Rotgipfler, Weissburgunder (Pinot Blanc), Chardonnay  
**Aspect:** south-southeast  
**Size:** 9.8 hectares  
**Soil:** deep silty loam  
**Macroclimate:**  
cool breezes from the Vienna Woods, underground river at the base of the slope (Brindlbach) provides good water availability  
**Elevation:**  
250 metres a.s.l. (820 ft.)  
**Slope:** 6.5 % gradient, centre slope/base

## »RIED BRINDLBACH«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Rotgipfler  
**Aspect:** south to southeast  
**Size:** 10 hectares  
**Soil:** deep, calcareous cambisols with high loam content and good water availability  
**Macroclimate:** cool breezes from the Vienna Woods preserve grape acidity  
**Elevation:** 245 to 280 metres a.s.l. (800-920 ft.)  
**Slope:** 10 %  
**Particularities:** located behind the Kreuzkapelle (chapel) adjacent to the Weinbergstrasse (vineyard road) from Gumpoldskirchen to Mödling

## »RIED KREUZWEINGARTEN«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Rotgipfler

**Aspect:** east-southeast

**Size:** 5 hectares

**Soil:** located in the northern part of the Gumpoldskirchen community. Cambisols over fossil shell limestone, good water storage capacity

**Macroclimate:**

rather warm and windy site that allows rapid drying after rain or dew. Cool katabatic winds from the neighbouring Vienna Woods in the evening

**Elevation:**

260 metres a.s.l. (853 ft.)

**Slope:** very gentle incline

**Particularities:**

predominantly very old vines

(70 years and older)

## »RIED LAIM«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Rotgipfler,  
Zierfandler

**Aspect:** south-southeast

**Size:** 16.2 hectares

**Soil:** medium deep loam  
with calcareous loose  
sediment cambisols and  
Tertiary coarse material

**Macroclimate:**

hot, stony and meagre  
slope directly adjacent  
to the Vienna Woods

**Elevation:**

300 metres (980 ft.)

**Slope:** 9 % gradient –  
centre slope/base

## »RIED RASSLERIN«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Rotgipfler,  
Zierfandler

**Aspect:** south-east

**Size:** 13 hectares

**Soil:** medium to deep silty  
loam and clay

**Macroclimate:**

very warm, directly adjacent  
to the Vienna Woods

**Elevation:**

320 metres a.s.l. (1050 ft.)

**Slope:** 17 % gradient –  
upper slope/centre slope

**Etymology:** “Satzing”  
comes from an old German  
term for “new planting”

## »RIED SATZING«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:**

Zierfandler, Rotgipfler

**Aspect:** east-southeast

**Size:** 26.6 hectares

**Soil:** medium deep loam

**Macroclimate:**

optimal solar radiation  
and sunshine duration

**Elevation:**

260 metres (850 ft.)

**Slope:**

5 % gradient – slope base

**Particularities:**

exposed site located directly  
above the vineyard road

»RIED SCHWABEN«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Zierfandler

**Aspect:** south-east

**Size:** 2.9 hectares

**Soil:** medium deep loam

**Macroclimate:** protection from the wind with extreme sun exposure makes this an early site with highly healthy grapes

**Elevation:**

300 metres a.s.l. (980 ft.)

**Slope:** 23 % gradient – upper slope/centre slope

**Particularities:** directly adjacent to the Vienna Woods, very warm site

**Etymology:**

Spiegel is “Specula” in Latin and means “sentinel view”

## »RIED SPIEGEL«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Zierfandler

**Aspect:** south

**Size:** 1.6 hectares

**Soil:** medium deep  
loamy clay

**Macroclimate:**

wind-protected, isolated site  
with optimal solar radiation

**Elevation:**

310 metres a.s.l. (1020 ft.)

**Slope:** 20 % gradient –  
upper slope

**Particularities:** once  
considered the best  
vineyard in Austria

## »RIED WIEGE«



GUMPOLDSKIRCHEN

REGION & VINEYARDS



**Grape varieties:**

Chardonnay, Traminer,  
Zweigelt, Grüner Veltliner

**Aspect:** east-west

**Size:** 3 hectares

**Soil:** sandy loam

**Macroclimate:** hot site,  
once known for high must  
sugar levels

**Elevation:**

200 metres a.s.l. (660 ft.)

**Slope:** flat

**Particularities:**

early budbreak, partially  
prone to late frost, located  
in a residential area

»RIED GRIESS«



MÖDLING

REGION & VINEYARDS



**Grape varieties:** Field blend, Weissburgunder (Pinot Blanc), Neuburger  
**Aspect:** east  
**Size:** 8 hectares  
**Soil:** shell limestone with moderate stone content  
**Macroclimate:** morning sun, good aeration, very cool nights  
**Elevation:** 260 metres a.s.l. (850 ft.)  
**Slope:** gentle  
**Particularities:** directly adjacent to a forest and a quarry, numerous deer, hare and abundant insects; grapes achieve 1-2 °KMW (1.6-2.3°Brix) more than in Eichkogel  
**Anecdote:** an old adage about this site is “not much yield, but like honey”





**Grape varieties:**

Neuburger, Grauburgunder  
(Pinot Gris), Zweigelt

**Aspect:** south

**Size:** 11.1 hectares

**Soil:** calcareous, rocky,  
cambisols from existing  
or crushed limestone or  
limestone rubble

**Macroclimate:** south-facing  
slope protected from cold  
north winds by the tall  
neighbouring forest

**Elevation:**

351 metres (1152 ft.)

**Slope:** 15 % gradient

**Particularities:** numerous  
western green lizards

»RIED FEHNER«



PERCHTOLDSDORF

REGION & VINEYARDS



**Grape varieties:**

Weissburgunder (Pinot Blanc), Chardonnay

**Aspect:** south

**Size:** 13.3 hectares

**Soil:** calcareous, rocky cambisols from existing or crushed limestone or lime rubble

**Macroclimate:**

the south-facing aspect provides abundant sunshine and makes high ripeness possible

**Elevation:**

360 metres (1181 ft.)

**Slope:** 10 % gradient

**Particularities:**

the very rare flowering black knapweed grows along the edge of the forest

## »RIED HASPEL«



PERCHTOLDSDORF

REGION & VINEYARDS



**Grape varieties:** Zweigelt, Gemischter Satz (field blend), Cabernet Sauvignon  
**Aspect:** north to south  
**Size:** 26.8 hectares  
**Soil:** layered pseudo-gleyey loamy cambisols from old weathered material  
**Macroclimate:** a top sunny site of Perchtoldsdorf on the south-facing slope of the “Soossen” hill in the middle of the village, early ripening.  
**Elevation:** 261 metres (856 ft.)  
**Slope:** 3 – 5 % gradient  
**Particularities:** due to the shell limestone deposited by ancient sea, the vineyard is populated predominantly with flora and fauna that prefer aridity and lime

## »RIED IGLSEE«



PERCHTOLDSORF



**Grape varieties:**

Rotgipfler, St. Laurent

**Aspect:** south

**Size:** 5.6 hectares

**Soil:** rendzina from lime rubble, crushed or existing limestone

**Macroclimate:** due to intense solar radiation and reddish loamy soil (iron content), a very dry and early ripening site

**Elevation:**

310 metres (1017 ft.)

**Slope:** over 15 % gradient

**Particularities:** numerous western green lizards

**Etymology:** comes from “Buhil”, Old High German for hill and “Gold” for sun, thus a sunny hill. It was first mentioned in the Melk vineyard registry of 1439

»RIED GOLDBIEGEL«



PERCHTOLDSDORF

REGION & VINEYARDS



**Grape varieties:**

Traminer, Weissburgunder  
(Pinot Blanc)

**Aspect:** south

**Size:** 19.6 hectares

**Soil:** pseudo gleyey  
calcareous loose sediment –  
cambisols from fine loose  
material

**Macroclimate:** located in  
the deepest valley section  
of the Perchtoldsdorf  
vineyards; risk of frost and  
prolonged ground moisture  
due to the basin location

**Elevation:** 308 metres  
(1010ft.)

**Slope:** 3 – 5 % gradient

**Etymology:** in Middle High  
German, “Hag” means a piece  
of land, hedge or bush,  
“Sommer” refers to the sunny  
side, and an “Au” is a wet site

»RIED SOMMERHAGENAU«



PERCHTOLDSORF

REGION & VINEYARDS



**Grape varieties:** Grüner Veltliner, Welschriesling  
**Aspect:** south  
**Size:**  
22.7 hectares (56 acres)  
**Soil:** loose calcareous sediment – cambisols from calcareous fine sediment (Tertiary)  
**Macroclimate:** strongly exposed to the west wind due to an opening in the Vienna Woods, which brings persistent aeration resulting in less susceptibility to fungal disease  
**Elevation:**  
343 metres (1125 ft.)  
**Slope:** 10 % gradient  
**Particularities:** the constant west wind promotes flora that are usually found much further east

## »RIED HERZOGBERG«



PERCHTOLDSDORF



## »RIED GLASLAUTERN«

**Grape varieties:** Pinot Noir, diverse white wine varieties

**Aspect:** south–east

**Size:** 20 hectares

**Soil:**

calcareous cambisols with limestone gravel and sand

**Macroclimate:** vast temperature differences between day and night due to high elevation and proximity to the forest

**Elevation:** 300-400 metres a.s.l. (984-1312 ft.)

**Slope:** 10 % gradient

**Particularities:** late, cool site with shorter sunshine duration due to the mountain shadow late afternoon. This ensures very intense fruit aroma and keeps wines lean



PFAFFSTÄTTEN

REGION & VINEYARDS



**Grape varieties:**

Weissburgunder (Pinot Blanc), Rotgipfler

**Aspect:** east

**Size:** 9.3 hectares

**Soil:** medium to deep, sandy loam

**Macroclimate:** location on an exposed slope is advantageous for cold air drainage (reduced risk of late frost)

**Elevation:**

230 metres a.s.l. (755 ft.)

**Slope:** 6 % gradient – upper slope/centre slope

**Particularities:** topographic exposition directs south wind into this vineyard slope. This can lead to sudden growth spurts of young shoots around flowering

## »RIED HÖFEN«



PFAFFSTÄTTEN



**Grape varieties:** Rotgipfler, St. Laurent, Weissburgunder (Pinot Blanc), Chardonnay  
**Aspect:** partially flat – slight incline facing south  
**Size:** 24 hectares  
**Soil:** sandy, meagre soils with high lime content  
**Macroclimate:** a very dry and warm site  
**Elevation:** 245 metres a.s.l. (804 ft.)  
**Slope:** nearly none  
**Etymology:** the name presumably stems from an earlier abbot at Stift Heiligenkreuz, which owns the largest share of the vineyard



»RIED RONALD«



**Grape varieties:** Pinot Noir, Zierfandler, Rotgipfler,

**Aspect:** south-east

**Size:** 56.6 hectares

**Soil:** sandy loam, shallow to deep

**Macroclimate:**

sloped site is advantageous for cold air drainage

(reduced risk of late frost) and rapid drying of grapes after dew and precipitation

**Elevation:**

320 metres a.s.l. (1050 ft.)

**Slope:** 14 % gradient – upper slope/ centre slope/lower slope

## »RIED ROSENBERG«



PFAFFSTÄTTEN

REGION & VINEYARDS



## »RIED TAGELSTEINER«

**Grape varieties:**

Rotgipfler, Weissburgunder  
(Pinot Blanc), Pinot Noir

**Aspect:** south-east

**Size:** 21.2 hectares

**Soil:** sandy loam,  
medium to deep

**Macroclimate:** location on  
an exposed slope is advantageous for cold air drainage

**Elevation:**

300 metres (984 ft.)

**Slope:** 10 % gradient –  
upper slope/centre  
slope/lower slope

**Etymology:** “Tagel” comes  
from “Tegel”, dialect for a  
type of soil with fine clay and  
silt deposits with calcium  
carbonate precipitations.  
“Stein” means rock and  
indicates coarse limestone  
material in the soil





**Grape varieties:** Rotgipfler, Zierfandler, Chardonnay, Weissburgunder (Pinot Blanc)

**Aspect:** south-east

**Size:** 24 hectares

**Soil:** calcareous cambisols with limestone gravel and sand; in upper areas more gravel and due to erosion, deeper in lower areas

**Macroclimate:** warm, windy and dry due to evaporation caused by wind

**Elevation:** 230-270 metres a.s.l. (755-886 ft.)

**Slope:** 7 % gradient

**Particularities:** the “world famous little weather roof” is erected in the Thörlberg vineyard. This rather bizarre construction was once thought to avert hailstorms

## »RIED THÖRLBERG«



PFAFFSTÄTTEN

REGION & VINEYARDS



**Grape varieties:** Zweigelt, Merlot, Chardonnay  
**Aspect:** south-southeast  
**Size:** 2.6 hectares  
**Soil:** calcareous cambisols with high loam content  
**Macroclimate:** well-aerated site that yields wines with pronounced fruit  
**Elevation:** 260-280 metres a.s.l. (850-20 ft.)  
**Slope:** 3 % gradient  
**Particularities:** medium late site, very windy and thus very healthy grapes; long daily sunshine duration due the south-southeast aspect

## »RIED GRADENTHAL«



SSOOS



**Grape varieties:** Zweigelt,  
Cabernet Sauvignon,  
Riesling

**Aspect:** east-southeast

**Size:** 12 hectares

**Soil:** deep weathered  
limestone

**Macroclimate:**

well aerated site with  
abundant sunshine hours

**Elevation:** 250-270 metres  
(820-890 ft.)

**Slope:** 6 % gradient

**Etymology:** first mentioned  
in documentation dating  
1394 as “Shönn” in the  
possession of Stift  
Klein-Mariazell

## »RIED IN SCHÖN«



SSOOS

REGION & VINEYARDS



**Grape varieties:** Zweigelt, Cabernet Sauvignon, Blauer Portugieser  
**Aspect:** east-west  
**Size:** 8.2 hectares  
**Soil:** heavy, deep cambisols with high lime content  
**Macroclimate:** wide open site that allows good aeration with cool breezes from the Vienna Woods  
**Elevation:** 280-300 metres (920-980 ft.)  
**Slope:** 6 % gradient  
**Particularities:** medium late to late site  
**History:** due to the very similar conditions of the “Mautern” and “In Schullern”, the two vineyards were united as Ried In Schullern in the vineyard classifications of 2017



SSOOS



**Grape varieties:**

Zweigelt, Pinot Noir

**Aspect:** southeast**Size:** 2.4 hectares**Soil:** deep, very calcareous cambisols with loam content and inclusions of ancient fossils like mussels, snails and other sea animals**Macroclimate:**

the solar radiation early in the morning promoting rapid warming and drying in the vineyard. Cool katabatic winds from the adjacent Vienna Woods in the evening

**Elevation:** 280-300 metres a.s.l. (920-980 ft.)**Slope:** 6 % gradient

## »RIED IN WAASNEN«



SSOOS



**Grape varieties:** Zweigelt, St. Laurent, Pinot Noir  
**Aspect:** south-southwest–north-northwest  
**Size:** 99 hectares  
**Soil:** weathered chernozem with river gravel and loam intercalations in topsoil  
**Macroclimate:** high diurnal temperature fluctuations  
**Elevation:** 224 metres a.s.l. (735 ft.)  
**Slope:** flat  
**Etymology:** the parish church of Tattendorf is a Marian church (patronage of the Blessed Virgin Mary, in German “unserer lieben Frau”), and is the source of this vineyard’s name



TATTENDORF



**Grape varieties:** Zweigelt, St. Laurent, Pinot Noir  
**Aspect:** south-southwest–north-northwest  
**Size:** 47 hectares  
**Soil:** weathered chernozem with river gravel and loam intercalations in topsoil, river gravel in subsoil and very good water availability  
**Macroclimate:** high diurnal temperature fluctuations  
**Elevation:** 224 metres a.s.l. (735 ft.)  
**Slope:** flat  
**Etymology:** “Holz” means “wood”, while “Spuren” are “tracks”. Wooden delivery carts with wooden wheels left tracks as they drove through this vineyard

## »RIED HOLZSPUR«



TATTENDORF



**Grape varieties:**

Chardonnay, Sauvignon  
Blanc, Riesling, Rotgipfler

**Aspect:** south-southwest-  
north-northwest

**Size:** 24 hectares

**Soil:** weathered chernozem  
topsoil over limestone  
subsoil

**Macroclimate:** coolest  
vineyard in Tattendorf  
due to low elevation and  
collection of cool air, good  
water availability

**Elevation:**

216 metres a.s.l. (708 ft.)

**Slope:** flat

**Etymology:** reed grasses  
were once harvested here  
and were called “Rohrlys” in  
the local dialect. Lores is a  
derivative of this word



TATTENDORF



**Grape varieties:** Merlot, Zweigelt, St. Laurent, Cabernet Sauvignon, Pinot Noir, Cabernet Franc

**Aspect:** south-southwest–north-northwest

**Size:** 40 hectares

**Soil:** alluvial limestone gravel with a covering of cambisols

**Macroclimate:** mild climate with hot summers and abundant sunshine hours; somewhat prone to late frost on the south end of the site

**Elevation:**  
219 metres a.s.l. (719 ft.)

**Slope:** flat

**Peculiarities:** early site

## »RIED STIFTSBREITE«



TATTENDORF

REGION & VINEYARDS



**Grape varieties:** St. Laurent, Pinot Noir  
**Aspect:** south-southwest-north-northwest  
**Size:** 115 hectares  
**Soil:** weathered chernozem topsoil, river gravel subsoil; warm, very meagre, well-aerated  
**Macroclimate:** extremely high diurnal temperature fluctuations  
**Elevation:** 216-227 metres a.s.l. (709-745 ft.)  
**Slope:** flat  
**Etymology:** “Weisses Kreuz” translates to a white cross or crucifix and there was indeed once a cross erected commemorating a dramatic story of sickness and death



TATTENDORF

REGION & VINEYARDS



**Grape varieties:** Zierfandler

**Aspect:** south-southeast

**Size:** 3.2 hectares

**Soil:** calcareous loose sediment cambisols with share of tertiary fine material; sandy loam, shallow soil

**Macroclimate:**

the exposed slope is advantageous for cold air drainage and rapid drying of grapes is enhanced after dew and precipitation

**Elevation:**

250 metres a.s.l. (820 ft.)

**Slope:** 10 % gradient –

upper slope/hilltop

**Particularities:**

advantageous for late ripening grape varieties (Zierfandler)

## »RIED MANDEL-HÖH«



TRAISKIRCHEN

REGION & VINEYARDS



**Grape varieties:** Rotgipfler

**Aspect:** south-east

**Size:** 8.5 hectares

**Soil:** rich cambisols over shell limestone with meta-morphic interstratifications

**Macroclimate:** well aerated, optimal solar radiation

**Elevation:** 215-240 metres a.s.l. (700-790 ft.)

**Slope:** 10-15 % gradient

**Particularities:**

a rather early site with very deep soil in the lower third that becomes increasingly meagre upwards. Rotgipfler demands good water availability and a healthy humus cover

## »RIED RODAUNER«



TRAIKIRCHEN

REGION & VINEYARDS



HISTORY



IMPRESSIVE HISTORY OF GREAT WINE



## HISTORY

circa 400 B.C.

The Celts practiced viticulture in the western Pannonian Basin, where today's Thermenregion is located.

40 A.D.

Roman barrel staves made of fir that were found in a well in Oberwaltersdorf in 2013 bear witness to the Roman activity in the Thermenregion.

anno 1113

Saint Leopold III gives vineyards in Baden to Stift Klosterneuburg (one of the oldest written documentation of viticulture in the Thermenregion).

anno 1141

Margrave Leopold IV bequeaths the Cistercians of Heiligenkreuz with the village of Thallern to thank them for their prayers.

anno 1326

What is possibly the oldest wine accounting record in Austria dates 1326. It stems from the ducal cellar office in Vienna and documents wine quantities from Gumpoldskirchen.



## HISTORY

anno 1410

Leopold IV Duke of Austria confirms the rights and privileges of Gumpoldskirchen, particularly stipulating wine production and trade.

anno 1552-1612

Holy Roman Emperor Rudolf II has wine from Gumpoldskirchen sent to Prague.

anno 1772

Councillor Johann Graf von Fries introduces the grape variety Blauer Portugieser in Bad Vöslau.

anno 1784

Holy Roman Emperor Josef II passes a “Buschenschank” legislation that allows every person to serve and sell their self-produced foodstuffs, including wine and fruit must, at any time of the year and any price.

anno 1796-1834

Emperor of Austria Franz I spends his summer holidays in Baden.



## HISTORY

anno 1840

The Southern Railway from Vienna to Gloggnitz including the “Busserltunnel” (Kissing Tunnel) in Pfaffstätten is constructed.

anno 1842

Robert Alwin Schlumberger begins his production of Schlumberger sparkling wine in Bad Vöslau.

anno 1851

The restaurateur Josef Winkelbauer and landlord Johann Winkler receive the patent for a muselet (a wire cage that fits over the cork of a bottle of sparkling wine) for one year.

anno 1855

The vintner Friedrich Faseth from Gumpoldskirchen wins the competition for the best white Wine at the World Trade Fair in Paris. Emperor Napoleon III personally awarded the trophy.

anno 1859

Robert Alwin Schlumberger is the first vintner in Austria with a registered trademark for his product. In the same year, he sends his sparkling wine to sail around the world on the Fregatte Novara to document its durability.



## HISTORY

anno 1862

Schlumberger Vöslauer Sparkling is added to the wine list of the British Queen Victoria.

anno 1867

The Perchtoldsdorf vintner Michael Schwarzenberger is awarded a bronze medal at the World Fair in Paris.

anno 1872

Phylloxera rages in the Thermenregion.

anno 1873

The vintners of Gumpoldskirchen achieve spectacular success at the World Fair in Vienna.

anno 1875

The restaurateur, wine merchant and vineyard owner Josef G. Wieninger references himself on his letterhead as purveyor to Emperor of Brazil Dom Pedro.

anno 1876

The Vintner Association of Gumpoldskirchen is established.



## HISTORY

anno 1886

The wine scientist Hermann Goethe settles in Baden.

anno 1898

The viticulture school in Gumpoldskirchen is established.

anno 1907

The Gumpoldskirchen wine cooperative is established.

anno 1931

A wine from Traiskirchen, “through late harvesting of overripe grapes with noble rot, an Auslese wine is made that can be compared to top wines from Sauternes.”

anno 1934

Queen Maria of Romania visits Gumpoldskirchen and tastes the superb wines.



## HISTORY

anno 1947

The wedding guests of Queen Elisabeth of England and Prince Philip delight in wine from Gumpoldskirchen.

anno 1950

The monks at Stift Klosterneuburg plant the first five hectares of St. Laurent in the Ried Stiftsbreite vineyard, initiating what is today the world's largest contiguous St. Laurent vineyard area with 40 hectares.

anno 1955

“Sooser Steinwein” from Bad Vöslau and Gumpoldskirchner Zierfandler are listed at Hotel Österreichischer Hof in Salzburg.

anno 1958

“Controlled Origin from Gumpoldskirchen” becomes an internationally registered designation of origin.

anno 1961

Prominent statesmen John F. Kennedy and Nikita Khrushchev enjoy wine from Gumpoldskirchen at their meeting in Vienna.



## HISTORY

anno 1969

The “Opernball-Wein” (Opera Ball Wine) becomes a registered trademark of the Gumpoldskirchen vintners. Vintage 1957 was already the first to be served at the Vienna Opera Ball.

anno 1977

The Teutonic Order sells its vineyards to Stift Klosterneuburg and ceases its viticultural activities.

anno 1979

This vintage of the Gumpoldskirchen “Opernball-Wein” was served at the New York Opera Ball.

anno 1982

His Royal Highness Prince Philip of England honours the Thermenregion with a visit and enjoys the wines of the region.

anno 1985

New wine laws unite the wine areas Gumpoldskirchen and Bad Vöslau to form the current Thermenregion.



**"LET IT BE A WINE ..."**





ASIAN CUISINE



CHEESE



AUSTRIAN CUISINE



AMERICAN CUISINE



FRENCH CUISINE



MEDITERRANEAN CUISINE



## ROTGIPFLER *light-bodied*

*Serving temperature: 8-10 ° C (46-50 ° F)*

**Austrian cuisine:** ham croissant, spinach ravioli and ground meat patties

**Mediterranean cuisine:** prosciutto and melon, ravioli, caprese, grilled vegetables, smoked or poached fish, fish carpaccio or tartar

**French cuisine:** Lothringer Bacon Quiche

**Asian cuisine:** dim sum, spring rolls, diverse curries

**American cuisine:** Caesar Salad, baked potato

**Cheese:** matured semi-hard cheeses, Camembert, Taleggio



## ROTGIPFLER *full-bodied*

*Serving temperature: 8-10 ° C (46-50 ° F)*

**Austrian cuisine:** Wiener Schnitzel, breaded fried chicken, calf's liver, Tafelspitz (boiled beef), game dishes like venison filet

**Mediterranean cuisine:** diverse pasta, diverse risotti, grilled fish, grilled calamari

**French cuisine:** escargot

**American cuisine:** hamburger, spareribs

**Cheese:** matured hard cheeses, Cantal, Parmesan, Vacherin Mont-d'Or

## ROTGIPFLER *sweet*

*Serving temperature: 8-10 ° C (48-50 ° F)*

**Appetizer:** poultry liver; apricot dumplings and apple strudel

**Cheese:** matured Camembert, matured hard cheeses, such as mountain cheese, Peccorino, Laguiole, Cantal, blue cheeses



## **ZIERFANDLER *light-bodied***

*Serving temperature: 8-10 ° C (46-50 ° F)*

**Austrian cuisine:** Vintner's Cold Cuts, ham pasta, baked cauliflower, roast goose, caraway pork roast, roast poultry

**Mediterranean cuisine:** mussels, scallops

**French cuisine:** oysters, white asparagus with Hollandaise sauce, diverse pastry

**Asian cuisine:** seafood salad, sushi, jellyfish salad

**American cuisine:** Caesar Salad, baked potato, ceviche

**Cheese:** medium, strong, soft and hard cheeses



## **ZIERFANDLER *full-bodied***

*Serving Temperature: 10-12 ° C (50-54 ° F)*

**Austrian cuisine:** roast veal, lamb or chicken, or even baked

**Mediterranean cuisine:** tuna steak, pasta with truffle, diverse risotti

**French cuisine:** potatoes au gratin, lobster au gratin, lemon chicken

**American cuisine:** spareribs, roasted turkey

**Cheese:** Gruyère, mature parmesan, farmhouse cheddar, Brin d'Amour

## **ZIERFANDLER *sweet***

*Serving temperature: 9-10 ° C (48-50 ° F)*

**Appetizer:** poultry liver

**Desserts:** apricot dumplings, imperial pancake, quark strudel, soufflés

**Cheese:** Gruyère, mature mountain cheese, Camembert, washed rind cheeses and blue cheeses



## ST.LAURENT

*Serving temperature: 16-18 ° C (61-64 ° F)*

**Austrian cuisine:** fried potatoes with black pudding, sirloin steak with onion sauce, braised beef, roast duck, game dishes

**Mediterranean cuisine:** Osso Buco, braised oxtail, roast pigeon

**French cuisine:** duck a l'orange, roast lamb

**Asian cuisine:** Bulgogi, roast duck

**American cuisine:** hamburger, steaks

**Cheese:** mature mountain cheese, Laguiole, Castelmagno



## PINOT NOIR

*Serving temperature: 16-18 ° C (61-64 ° F)*

**Austrian cuisine:** meat loaf, braised pork cheeks or roast beef, fried potatoes with black pudding

**Mediterranean cuisine:** diverse risotti, pasta specialties, Polenta with truffle, roast rabbit

**French cuisine:** tarragon chicken, braised leg of veal, roast lamb

**Asian cuisine:** tuna steak, roast duck

**American cuisine:** hamburger, steaks

**Cheese:** Emmenthaler, Parmesan and mature Camembert



## HOLIDAYS IN WINE PARADISE





TOURISM



CYCLING



WINE HIKING





# TOURISM

SPARKLING WINE HOUSE SCHLUMBERGER



VINEYARD THALLERN



THERMAL BATH BAD VÖSLAU





# TOURISM

WINE SHOP



VITICULTURAL MUSEUM



WEINLAND  
THERMEN  
REGION



ACCOMODATION IN A WOODEN BARREL



**1. On which forested highlands is the Thermenregion located?**

- [A]** on the slopes of the Vienna Woods
- [B]** on the slopes of the Wiegen Woods
- [C]** on the slopes of the Weinsberg Forest

**2. Which city borders the Thermenregion to the north?**

- [A]** Mödling • **[B]** Vienna • **[C]** Wiener Neustadt

**3. Which village is not located in the Thermenregion?**

- [A]** Bad Vöslau
- [B]** Traiskirchen
- [C]** Zagersdorf

**4. Thermenregion has a so-called marginal climate. Which attribute is characteristic?**

- [A]** large temperature differences between day and night
- [B]** tornados in autumn
- [C]** frost periods into late spring

**5. What is the most significant feature of Thermenregion soils?**

- [A]** deep loess
- [B]** high lime content
- [C]** weathered volcanic rock



**6. Which one of these five grape varieties is not one of the main varieties in the Thermenregion?**

- [A]** Rotgipfler • **[B]** Zierfandler  
**[C]** Blaufränkisch  
**[D]** Pinot Noir • **[E]** St. Laurent

**7. What is the synonym for Zierfandler?**

- [A]** Frührot • **[B]** Spätrot • **[C]** Rotgipfler

**8. Which of the following is the largest contiguous St. Laurent vineyard in the world and where is it located?**

- [A]** Ried Oberkirchen, Bad Vöslau  
**[B]** Ried Gradiental, Sooß  
**[C]** Ried Stiftsbreite, Tattendorf

**9. In which year did Weingut Thallern first appear in written documents and from where does the religious order that established it originate?**

- [A]** 40 A.D. Franciscans from the Roman Empire  
**[B]** 1113, Babenberg dynasty from the Duchy of Franconia  
**[C]** 1141, Cistercians from Burgundy

**10. Since when does the Thermenregion exist in its current legal form?**

- [A]** Since the establishment of Weingut Thallern in the year 1141  
**[B]** Since the decree of Emperor Joseph II in the year 1784  
**[C]** Since the new Austrian wine law of 1985



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