Give the wine the security of protected origins

With the new system of origin – effective 2018 – the Steiermark’s vinous cultural heritage has been definitively and clearly established in terms of handicraft. The DAC system emphasises the manual labour of thoughtful, sustainably-minded & responsible winegrowers. It draws a clear dividing line between their work and that of industrial wine production.

The three DAC regions in the Steiermark are the only DAC regions in Austria in which harvesting the grapes by hand is mandatory, and where Ortswein and Riedenwein stand in the foreground.

This makes it clear that the Steiermark’s DAC system is much more than a simple marketing tool. It serves to protect a cultural heritage: that of Styrian wine, unique in its variety & quality.
The TERROIR of THE STEIERMARK is SINGULAR: the unique combination of climate, soils, vineyards and the nature of the land allows our winegrowers to produce UNMISTAKEABLE PREMIUM WINES with their own distinctive character.

Steiermark
Classification pyramid

- 100% handcrafted: Styrian wines most often come from slopes with extreme inclines; demanding of the grower’s craft and cultivated with great passion.
- 100% harvested by hand: legally required
- 100% tradition: For almost 200 years, the traditional Styrian grape varieties have been the regional calling cards.
- 100% flavour: no legally prescribed flavour profiles or specifications of alcohol content, but always typically Steiermark: dry, fragrant, juicy, mineral/spicy, elegant yet with substance.
- 100% character: Styrian wines are intimately shaped by their place of origin and the artisanal work of the winegrower.
- Geographic demarcation: ‘The more detailed the origin, the higher the quality’.
- Simple classification: The three-tier wine pyramid references internationally established classifications.
- Specified release dates: to guarantee optimum maturity & development – Gebietswein from 1 March, Ortswein & Riedenwein as of 1 May following the harvest.
- 100% Guarantee of origin: consumers are increasingly demanding ‘genuine’ products of clearly attributable origin. The Steiermark’s system of origins stands for ‘wine of protected origin’ and offers outstanding wines with guaranteed provenance.

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**Steiermark**

Wine from the hills. With hand & heart.

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*Riedenwein = single-vineyard wine | *Ortswein = ‘villages’ wine | *Gebietswein = regional wine | *Qualitätswein = quality wine

*GEBIETSWEINE*  
Ambassadors of local character.

*SÜDSTEIERMARK DAC VULKANLAND STEIERMARK DAC WESTSTEIERMARK DAC*

The diversity of the Steiermark.