

Die Rubin

CAR
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Weingüter

The Rubin Carnuntum Estates

Press dossier

Information: Wine&Partners +43 1 369 79 900

www.carnuntum.com

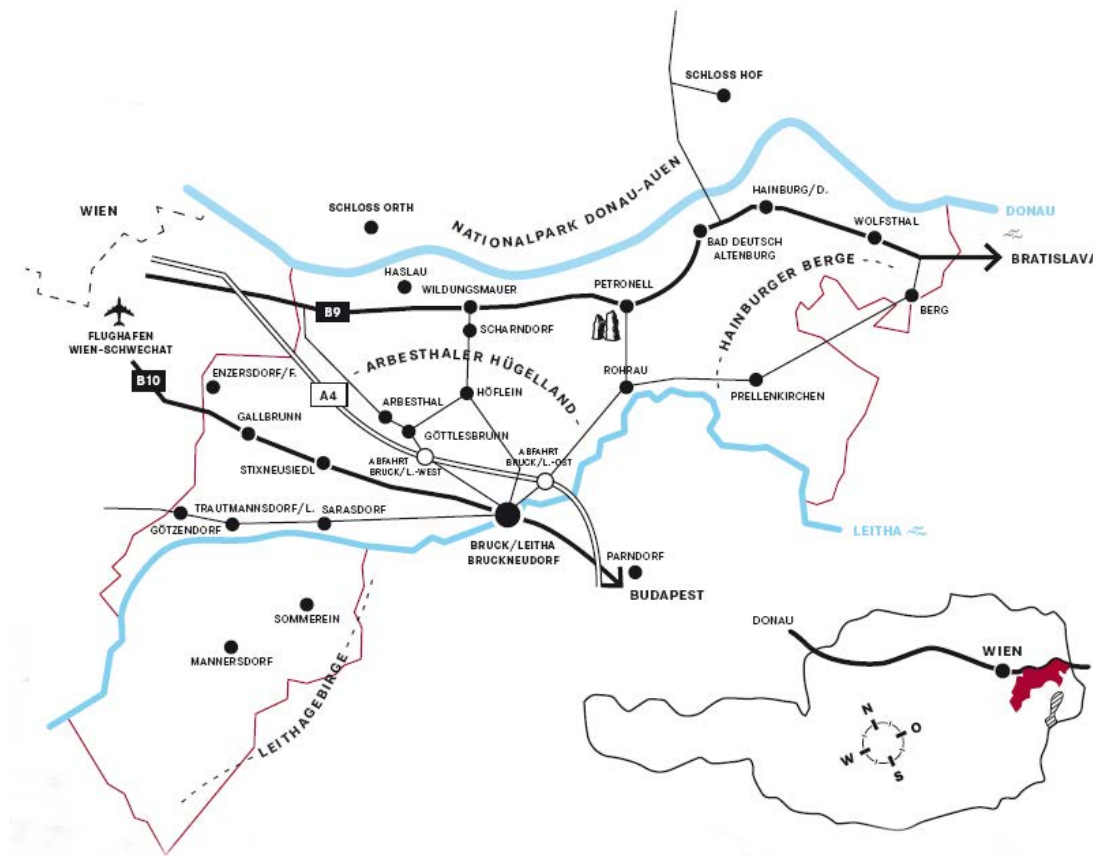
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1. Where does the name Carnuntum come from?

The winegrowing region Carnuntum in the state of Niederösterreich is situated east of Vienna, just south of the Danube River. Here there are three hillside landscapes devoted to viticulture: the Leitha Range, the Arbesthaler Hillsides and the Hundsheimer Hills.

Stony limestone and loess soils, along with the climatic influences of the nearby Pannonian plain and Lake Neusiedl, provide ideal conditions for viticulture.



The name Carnuntum actually refers to the ancient Roman settlement that was located in what is now Petronell. In this area, numerous recent excavations have turned up ancient amphitheatre and temple ruins that harken back to the time when the very first grapevines were planted here.

The emblem of Carnuntum – Austria’s most famous Roman landmark – is the Heidentor. Although its name refers to a ‘gateway’ (nor was it the work of ‘heathens’), it actually was built as a monument to Emperor Constantius II (354–361 AD).

2. Carnuntum in figures

- The winegrowing region Carnuntum covers 906 hectares.
- Thirty-eight winegrowers are members of the association **Rubin Carnuntum Estates**.
- More than a third of the area under vines is cultivated organically or is being converted to organic viticulture. One estate works biodynamically (Demeter certified).
- All Rubin Carnuntum Estates utilise no insecticides.

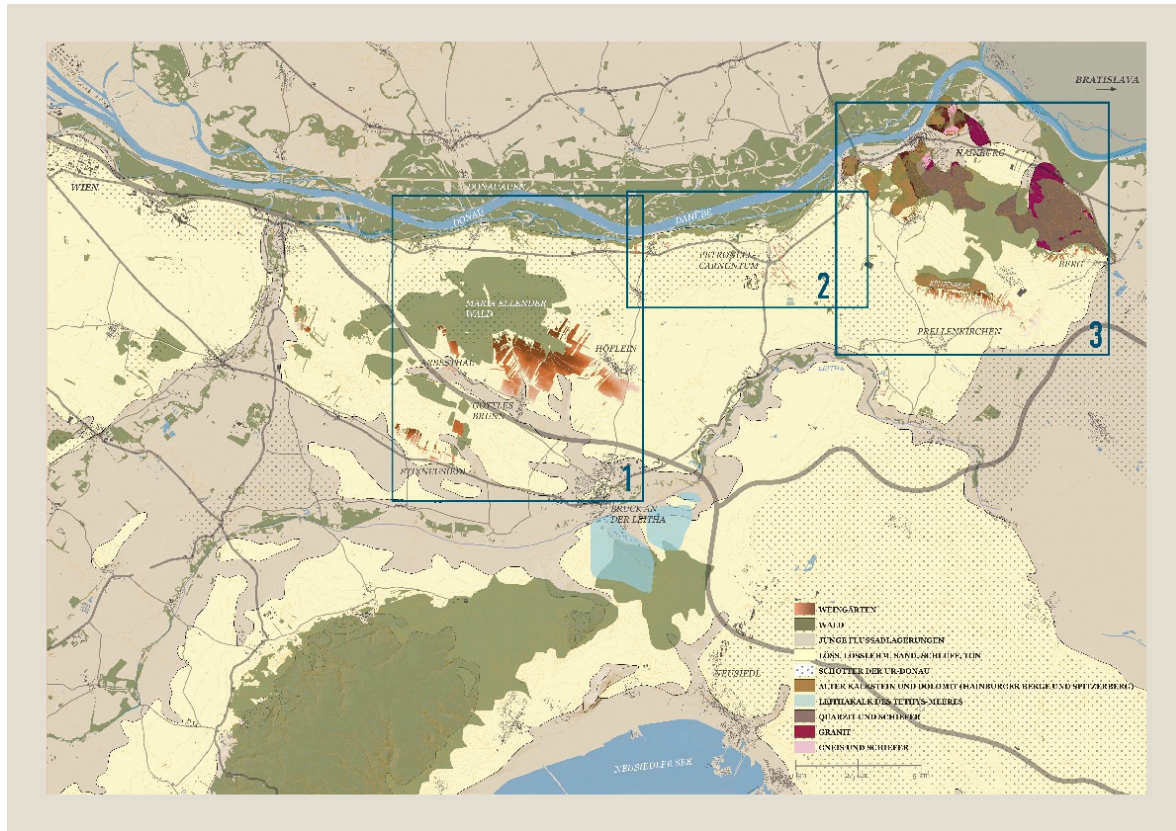
The grape varieties

A little more than half – 56.4% of the vineyard area in Carnuntum – is planted with red grape varieties, and 43.6% with white. Zweigelt, Grüner Veltliner and Blaufränkisch are the most important varieties in the region in terms of area planted.

- Zweigelt: 235.14 ha
- Grüner Veltliner: 180.88 ha
- Blaufränkisch: 83.34 ha
- Merlot: 53.42 ha
- Welschriesling: 41.25 ha
- Chardonnay 38.54 ha
- Gelber Muskateller: 25.17 ha
- Weissburgunder: 24.48 ha
- Sauvignon blanc: 23.95 ha
- Gemischter Satz: 19.69 ha
- Sankt Laurent: 19.27 ha
- Blauburger: 18.51 ha
- Cabernet Sauvignon: 16.30 ha
- Other varieties: Müller-Thurgau, Blauer Portugieser, Neuburger, Gutedel, Roter Veltliner, Muskat Ottonel, Scheurebe, Traminer, Grauer Burgunder, Furmint

3. Terroir in Carnuntum

The vineyards of Carnuntum spread out over three distinct areas: the **Leitha Range**, the **Arbesthaler Hillsides** and the **Hundsheimer Hills**.



The Leitha Range (Leithagebirge)

The slopes of the Leithagebirge are rich in clay, gravel and limestone, which are ideal for the grapevines thriving here. The vineyards are oriented toward the west; the forests around the Leithagebirge shield these sites from a climate that often can be too warm and humid due to the effects of Lake Neusiedl. And that is why the wines produced here are especially fresh, with opulent fruit. The most important producers in this westernmost part of Carnuntum are based in Trautmannsdorf, Sarasdorf, Stixneusiedl and Bruck an der Leitha.

The Arbesthaler Hillsides (Arbesthaler Hügelland)

The Arbesthaler Hügelland features waves of hills whose southern slopes are dedicated to viticulture. The upper reaches of the slopes are dominated by gravel soils, while the lower sites are rich in clay. Here, the annual average 2000 hours of sunshine is one of the highest in Europe. The climatic mix of warm air travelling over from Lake Neusiedl and the streams of fresh air from the Danube River to the

north – as well as the expansive Maria Ellender forest nearby – provide optimal conditions for producing very aromatic, well-ripened grapes that guarantee white wines with intense fruit profiles and warm, velvety reds. Arbesthal, Göttlesbrunn and Höflein are the centres of winegrowing here.

The Hundsheimer Hills (Hundsheimer Berge)

In terms of geology, this massif belongs to the Lesser Carpathians, although it is separated from the chain by the course of the Danube. The soil here consists of mica schist and granite/gneiss, partly atop limestone subsoils. The Hundsheimer Hills (comprising Hundsheimer Berg and the Spitzerberg) are around only 300 metres in elevation. However, because the entire landscape is dominated by the Pannonian lowlands, the Hundsheimers stand out as a kind of geographic high point.

The entire Hundsheimer Berge area is protected as a nature reserve, because rare and special plant life – unique within Austria as well as to the European Union – are found here. The flora reflects the eastern European steppe; plant fossils dating back to the Ice Age can even be discovered here.

The natural grasses (dry and half-dry) that grow here on a thin layer of humus or out of naked rock are quite rare. Seldom-seen animals and insects encountered here include the ground squirrel, the greater mouse-eared bat, the stag beetle and a variety of unusual butterflies.

Vines are planted on the south- and southeast-oriented slopes of the Hundsheimer Berge. The meagre soils and modest rainfall (less than that of the other two winegrowing areas of Carnuntum), make for later ripening in the Hundsheimer Berge compared with the rest of Carnuntum – which means, of course, that late-ripening grape varieties are cultivated here.



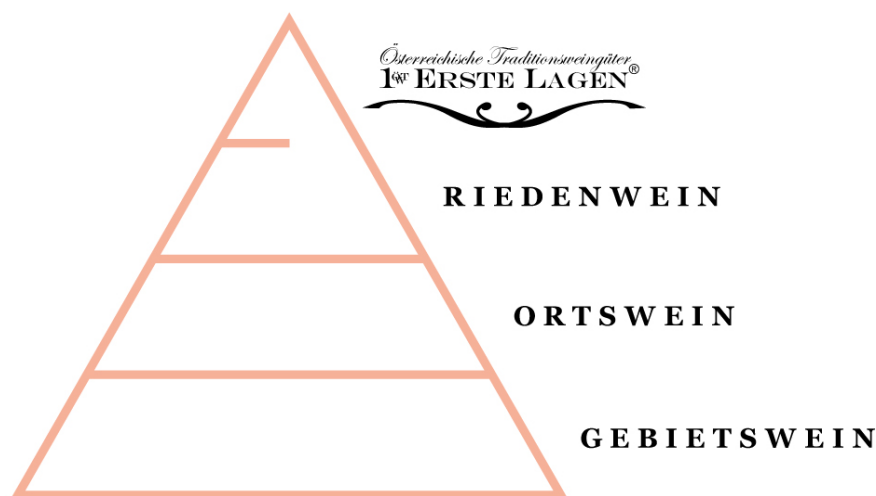
4. Carnuntum^{DAC}

Carnuntum was often referred to on the Austrian wine scene as the 'Gallic village'. On the one hand, this is due to the admirable solidarity that prevails among the winegrowers in Carnuntum. On the other hand, the comparison was mostly used in connexion with Carnuntum's position in relation to an Austria-wide categorisation of regional typicity, the DAC. This abbreviation stands for 'Districtus Austriae Controllatus' and is the legal designation for Qualitätswein that is particularly typical of its region. The winegrowing region Carnuntum is also characterised by its great variety of terroirs, and the expressive possibilities arising from them. In particular, this also manifests itself in the fine art of blending cuvées, which has been mastered in Carnuntum and rarely matched anywhere else in Austria.

Since 2018, the region has devoted itself very intensively to the DAC process, which is now written law throughout almost all of Austria. A totally unique way was found (how could it be otherwise in Carnuntum?) to define 'regionally typical'. While elsewhere the establishment of a DAC structure was seen as a joint marketing measure for promoting entry-level wines, in Carnuntum the matter was ultimately approached from the very top.

Over the course of numerous tastings and discussions, winegrowers analysed their individual sites: Which are the best wines in the region and what makes them so? Which wines are best known internationally, which are acknowledged to be the most recognisable ambassadors for the region? What grape varieties are these wines vinified from? Which individual vineyards express the distinctive nature of which varieties the most effectively?

The answers to these questions led to a clear regional profile. Because – and this was soon clear to everyone – the region's finest wines must be part of the CARNUNTUM^{DAC}.

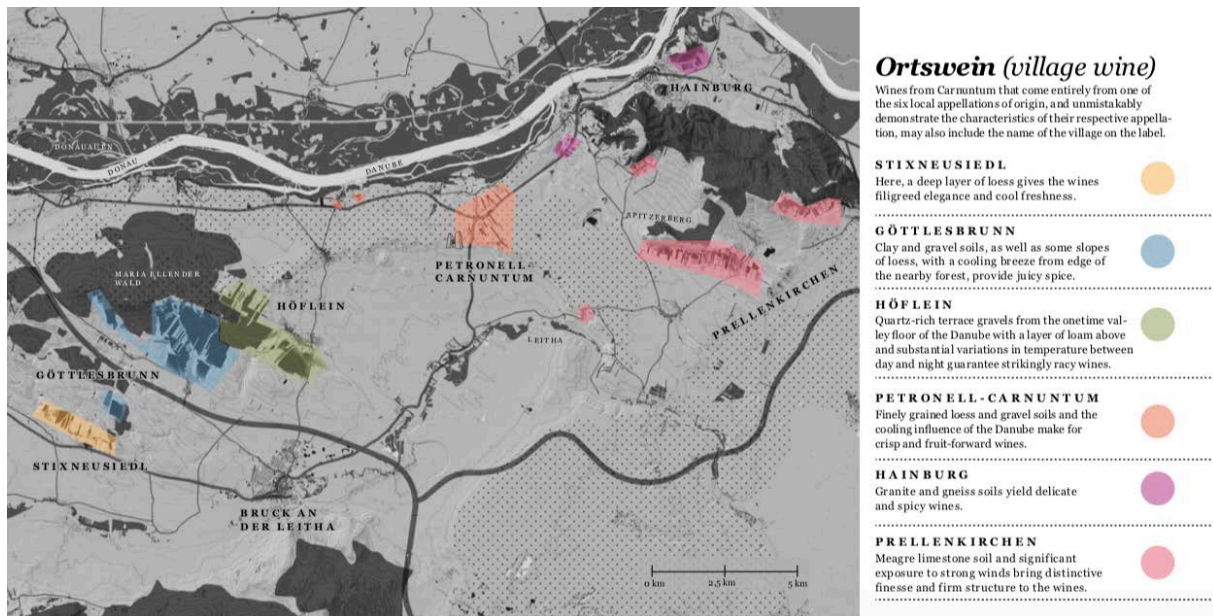


Gebietswein (regional wine)

Only those wines that adhere to the region's commonly-defined style may bear the name CARNUNTUM on the label. These are red wines that are predominantly (at least two thirds) composed of Zweigelt and/or Blaufränkisch. The most famous regional wine, by the way, is the Rubin Carnuntum. With white wines, Grüner Veltliner and/or Pinot family varieties must predominate (minimum two thirds). All other wines will show the appellation of origin 'Niederösterreich' on the label. Essential: this regulation applies to all three levels Gebietswein (regional wine), Ortswein (village wine) and Riedenwein (single vineyard wine).

Ortswein (village wine)

Wines from Carnuntum that come entirely from one of the six local appellations of origin, and unmistakably demonstrate the characteristics of their respective appellation, may also include the name of the village on the label.



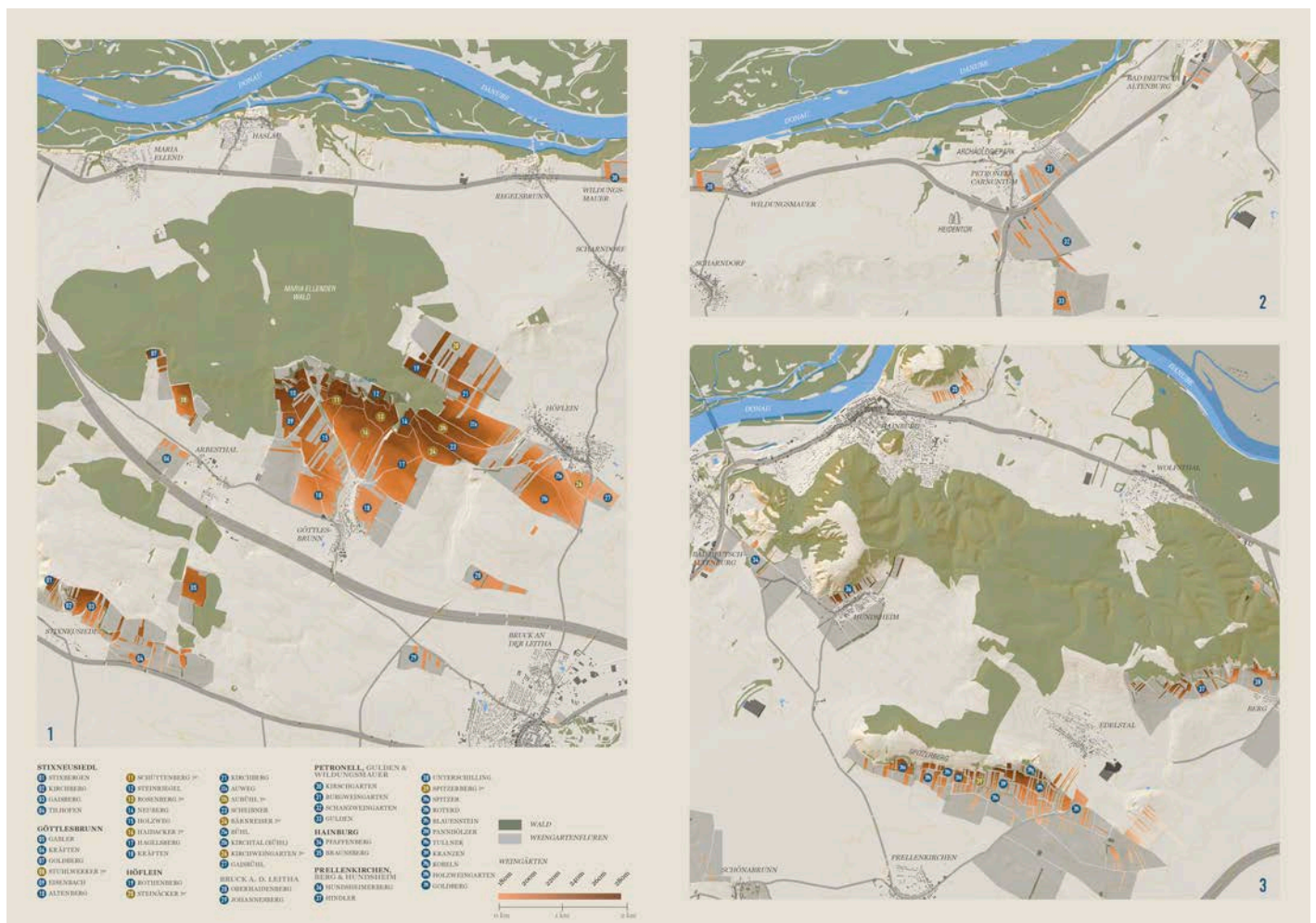
Riedenwein (single-vineyard wine)

The highest category of wines from Carnuntum is harvested exclusively from individual vineyards. These wines must also satisfy the specifications for CARNUNTUM^{DAC}, but further demonstrate clear origins in one of the region's exceptional terroirs. Some vineyards have even been classified as **Erste Lage** by the Österreichische Traditionsweingüter.

5. The single vineyard process

First and foremost, Carnuntum has made a name for itself with robust red wines. In addition to bottlings of monovarietal Zweigelt, Carnuntum also stands for remarkable cuvées, but for refreshing white wines as well. How does one capture all this diversity without compromise and bring it into the glass? In the course of a highly committed process of evaluating their vineyards, the Rubin Carnuntum winegrowers carefully and thoroughly examined every single site in the region.

The area has been working on a vineyard-site concept since 2004 – first in different varietally-specific groups, and later with all the wine producers together. The growers analysed the soil structure of all vineyards in a complex and demanding process of evaluation, and developed a highly selective and precise profile for their winegrowing region.



6. Österreichische Traditionsweingüter Carnuntum

In 2018, the Rubin Carnuntum Estates joined the process of vineyard site classification, which the winegrowers' association Österreichische Traditionsweingüter has been working on in the Danube River region for two decades. The aim of this site classification is to work out the significance and particular nature of individual physical origins and to provide the consumer with an element of orientation among the multitude of domestic and international appellations.

Detailed information on the procedure and development of the classification process can be found here: www.traditionsweingueter.at

For Carnuntum, this step constitutes an important means of setting a course for the future, addresses developing awareness of the qualities inherent to individual vineyards – among both consumers and winemakers – striving to appreciate and accentuate this special character in the wines.

In this context, it is also important to know which grape varieties express the distinctive characteristics of a vineyard site particularly well. In comparative tastings among the winegrowers – and in cooperation with international wine critics – a catalogue of recommendations will emerge, embracing the interplay of terroir and variety.

The time frame for such a vast profiling initiative is conceived as requiring several decades. The work is therefore designed to include the subsequent generation and the one after that.

Twenty of the Rubin Carnuntum estates have been members of the Österreichische Traditionsweingüter since May 2018 (look for the ÖTW sundial and compass logo in the list of producers). In September 2019 they presented Erste Lage wines in red for the first time, with the 2017 vintage.

6.1. The nine Erste Lage sites in Carnuntum

Wines from these nine vineyards in Carnuntum can now bear this distinction, as long as they have been vinified from the grape varieties Zweigelt or Blaufränkisch, or from cuvées of these varieties:

Ried Aubühl 1ÖTW



Ried Aubühl ascends as a gentle ridge from Höflein in the west to the edge of the Maria Ellender Forest that lies above. The subsoil of the vineyards is composed of predominantly sandy, partly silty-clay Miocene sediments. In the southeastern and northwestern segments there is some topsoil of loess – rock dust that was blown in and deposited by the wind during the sparsely vegetated glacial

periods. Here, the soils are deep and rich in limestone. Due to the cooling influences of the forest

above, the wines retain their freshness and spice despite the heated soils and the warm Pannonian climate.

Ried Bärnreiser 1ÖTW



Ried Bärnreiser is situated on the eastern edge of the Danube gravel terrace of the Arbesthaler Hillsides, and is not directly bordered by any woodland. Its name comes from the Middle High German word »Reisern«, which indicates that the natural vegetation consisted only of scrub and brushwood on this barren, gravelly and hot site. The upper slope is covered with quartz gravel – finely crushed stone, which in places also covers the finer-grained Miocene deposits (dating from the Pannonian stage) of argillaceous silt and sand lower down. The soils are quite rich in limestone and very deep beneath the pebble and gravel layers, which gives the wines particular complexity.

Ried Haidacker 1ÖTW



Ried Haidacker is the gentle spur of the Danube gravel hills in Göttlesbrunn. The site, rising very gradually to the northeast, is predominantly composed of sandy and partly silty clay, as well as gravelly Miocene sediments. As a rule, the soils are very rich in limestone and rather deep, coming from an extensive landscape of lakes and rivers that was covered with riparian forests about ten million years ago. In Ried Haidacker one feels the warm Pannonian influences as well as the cool winds and nocturnal moderation in temperature brought about by the Danube to the north and the expansive Ellender Forest on the plateau atop the hills. The wines from this site are delicate and nicely balanced.

Ried Kirchweingarten 1ÖTW



Ried Kirchweingarten is a gently sloping south-facing hillside directly below the church in the municipality of Höflein. The vineyard is covered by silty-argillaceous Pannonian (upper Miocene) deposits, and partially by layers of loess – and these clay deposits are quite rare in Carnuntum. The soils are deep and very rich in limestone, yielding wines that are characterised by their pithiness, fresh acidity and firm structure.

Ried Rosenberg 1ÖTW



are characterised by particular intensity and notable freshness.

Göttlesbrunner Rosenberg is a south-facing site, sheltered against the wind, embraced by the mixed forests that provide a cooling influence. On the upper part of the slope one finds limestone-poor gravel deposits from the ancient riverbed of the Danube. In the lower parts of the slope, however, lie calcareous sediments of the ancient lake and river landscape, composed of clay, silt and sand. The wines

Ried Schüttenberg 1ÖTW



calcareous soils. The high proportion of gravel and stone, in conjunction with the cooling edges of the forest, yields particularly firm wines with cool minerality.

At some 280 metres, the Schüttenberg is the uppermost elevation in the Arbesthaler chain of hills and – nomen est omen – quite markedly characterised by terrace gravels from the original river bed of the primeval Danube, which today flows about 130 metres lower down. A gravel layer some two million years old and fifty centimetres thick lies atop sandy-loamy Pannonian sediments with deep

Ried Spitzerberg 1ÖTW



the soil is darker and more finely grained with little limestone content. The solitary position of the mount amid the gateway between the Alps and the Carpathians ensures extreme aridity. Strong air currents from the southeast do not give rainy Atlantic weather any chance at all, while constant thermal updrafts dry any moisture quite rapidly. Spitzerberg wines will most typically exhibit silken elegance.

The core and crest of the Spitzerberg are composed of Mesozoic limestone and dolomite. On the terraced southern slope one finds mainly sandy and silty clay sediments. The upper part of each terrace is steep and exhibits light-coloured, calcareous deposits. In the lower part, towards the next terrace level, the terrain becomes more even due to washed-out sediments and humus. Here

Ried Steinäcker 1ÖTW



Ried Steinäcker is situated on a ridge that was formed from limestone-poor or limestone-free pebbly gravel from an old watercourse of the Danube, and runs gently down toward Höflein. The gravel reposes upon argillaceous sand and subordinate gravel-bearing Miocene deposits, and is blanketed to the northwest by loess – rock dust blown in and deposited by the wind during the sparsely vegetated

Pleistocene Epoch, of floury consistency and always calcareous in nature. The vineyard is located closest to the Danube and benefits from substantial cooling during the night. The name refers to the dominant Danube gravel, which stores the heat of the day and also brings a taut structure to the wines.

Ried Stuhlwerker 1ÖTW



Ried Stuhlwerker in Göttlesbrunn is a gentle arc of hills that was formed by sediments from ancient lakes and rivers, and the course of the Danube millions of years ago. The slope is bordered on three sides by the Maria Ellender Forest, which manifests its influence particularly in the cool nocturnal winds, in synergy with the Danube River to the north. At the foot of the slope one finds mainly fine-grained

calcareous sediments and sand. Up the slope, the soil has more loam, with a layer of red Danube gravel. Wines from Ried Stuhlwerker are characterised by great harmony and gentle tannins.

These are Carnuntum's twenty ÖTW winegrowers:

Weingut Michael Auer, Weingut Familie Artner, Weingut Johann Böheim, Weinbau Christian Dietrich, Weingut Walter Glatzer, Weingut Günther Glock, Weingut Gottschuly-Grassl, Weingut Philipp Grassl, Weingut Gerhard Markowitsch, Weingut Lukas Markowitsch, Weingut Dorli Muhr, Weingut Franz und Christine Netzl, Weingut Martin Netzl, Weingut Franz Oppelmayer, Weingut Robert Payr, Weingut Horst und Irene Pelzmann, Weingut Gerhard Pimpel, Weingut Familie Pitnauer, Weingut Taferner, Weingut Johannes Trapl

A listing of all wine producers with their addresses can be found on pages 27–28.

7. Whoever says Carnuntum also means Zweigelt.

Another thing that distinguishes Carnuntum: it's understood that growers work shoulder-to-shoulder in perfect harmony. The cooperation between the winegrowers functions just as well between individual estates as it does in the village network or at regional level. When Rubin Carnuntum was founded in 1992, the member growers aimed to create a community brand with its own distinctive style of Zweigelt, which would help every estate to position itself better on the Austrian wine scene. Rubin Carnuntum quickly established itself, and is now an indispensable presence on Austrian wine racks.

The demands of the growers on their own wines continued to grow. They wanted to know exactly where they could develop further potential for quality. In 2006 a dedicated work group for Zweigelt was created in order to determine with scientific accuracy in which vineyards, at what age of vines and with which vinification methods the most exciting wines in Carnuntum would be produced.

The Austrian grape variety Zweigelt



Zweigelt is an indigenous Austrian red grape variety, a crossing of Blaufränkisch with Sankt Laurent.

Created in 1922 by ampelographer Professor Fritz Zweigelt, the variety made its real breakthrough in the 1950s thanks to Lenz Moser, and was registered as a permitted grape variety for Qualitätswein – »Zweigeltrebe Blau« – in 1972. In 1978 the name was changed to Blauer Zweigelt; Rotburger is now

occasionally used as an alternate name. Today, Zweigelt is the most widely planted red wine vine in Austria.

Carnuntum has 906 hectares under vines. One quarter of the area – some 235 hectares – is planted to Zweigelt. Pursuant to developments in the 1980s and 90s, about half of this production finds its way into cuvées – blended mostly with Blaufränkisch or international varieties. Approximately 120 hectares of Zweigelt are bottled as monovarietal wine.

The style of these wines has changed significantly in recent years. While powerful wines with a great deal of new oak were the darlings of the Austrian red wine scene twenty years ago, today one can observe a clear tendency towards more freshness, cool aromas and individuality of expression.

How is the soil reflected in the wine?

Zweigelt is a grape variety that faithfully brings the message of the soil into the glass. Basically, it can be said: the more meagre the soil the leaner the wine, while soils richer in nutrients yield more opulent results.

This is exactly why Zweigelt feels so comfortable with the wide variety of soils in Carnuntum. On meagre gravel soils, Zweigelt will be firmer, more precise and not quite as juicy, but all the more mineral-driven on the palate. On loess and loam soils, Zweigelt develops a softer, warmer structure with juicy, dark berry fruit coupled with thrilling spice in the finish. Warm and sandy soils, on the other hand, have a lush effect and freshness becomes less of a factor. Limestone in the subsoil is responsible for freshness, structure and elegance, while the clay content in the soil also imparts structure and acidity. This greatly enhances a wine's aging potential.

Zweigelt and its challenges in the vineyard

The health of the grape provides the foundation for the wine. A great wine can never be vinified from inferior grape material. The well-known »Traubenwelke« (shrivelled berries) has still not been eradicated, but can be brought under control. Folks noticed that, as the previous year was characterised by drought stress and higher yields, the grapes were inclined to shrivel. For this reason, measures such as topping the vine, cultivating the soil and planting greencover to increase the nutrient density in the ground – along with reductions in yield – became essential. The early ripening Zweigelt – thanks to the cross partner Sankt Laurent, with its thin skin and densely-berried clusters – is susceptible to Botrytis. The steady wind in the region and the use of greencover to guard against overly rapid grape growth, however, work well against this fungal disease. Esca rarely afflicts Zweigelt in Carnuntum. The conversion of many winegrowers to a gentler style of pruning that wounds the vine less goes hand in hand with the winegrowers' current focus on sustainability.



How the Zweigelt vine develops...



Experience shows, in the meantime, that in the first fifteen years of a Zweigelt vine's life, it will yield easygoing, fruit-forward wines. Only later does more depth, complexity and flavour appear in the typical profile. As soon as vines reach the age of twenty-five, the wines begin to become more silky and concentrated, with more structure. It is good that the region Carnuntum has been cultivated by a great number of family estates for many years now, and that the vineyards have been well cared for.

Which vintages?

Since monovarietal Zweigelts have been bottled less frequently in the past, there are relatively few examples on hand that can effectively illustrate how different vintages develop. The oldest Zweigelts are currently around twenty years of age, and inspire participants at every tasting – not only the 'great' vintages, but also wines from years with cooler weather. According to the experience of the winegrowers, the following vintages are currently of substantial interest: 1999, 2000, 2004, 2009, 2010, 2011, 2013, 2015 and 2016.

Winegrowers believe that vintages with cooler weather conditions up until June, followed by a dry August and September are generally to be preferred. They describe the most important representatives from the recent decade:

- 2009: warm vintage, powerful wines
- 2011: very high physiologic maturity, rich and nicely rounded wines
- 2013: elegant, somewhat cooler; fresh, fruity wines
- 2015: optimal weather, black wines with marked depth of fruit
- 2017: very warm wines, rich in extract
- 2019: fully ripe, beautiful fruit, very warm, good acidic structure

How much or how little yield is advisable with Zweigelt?



According to Carnuntum's winegrowers, there is no patent formula. Each vineyard has to be assessed individually, especially in combination with the variables affecting the vintage years, which are becoming increasingly extreme. However, a few parameters can be drawn from many years of experience: with a yield of approximately 7,000–8,000 kilogrammes per hectare, lighter to medium-bodied wines will result, while with a reduction in yield to 4,000–6,000 kg per hectare, more powerful wines will be bottled. The irony of viticulture is that one must invest a great deal of time and effort in order to arrive at low yields. Yield reduction is achieved through intensive work with foliage canopy management, as well as by thinning out whole clusters and those on side-shoots. Depending on the vineyard, different types of rootstock can contribute to balanced growth. Ideally, a grower

will only harvest about 1–1.5 kg of grapes per vine – old vines are particularly helpful if one wishes to achieve appreciable concentration along with harmonious character. Especially in very dry summers, this reduction in yield is also helpful in reducing the risk of shrivelled grapes.

Climate change?

Among the red wine vines, Zweigelt is one of the earlier ripening varieties. This means that two decades ago, Zweigelt was harvested from early to mid-October. Today, the Zweigelt clusters are already ripe in mid-to-late September, about one hundred days after blossoming, which – due to the warm spring weather – also takes place earlier and earlier. As soon as the grape pips turn brown while the berries still remain firm, the time has come! In the past, the harvest date was determined based on sugar content, but the refractometer has mostly become obsolete thanks to climate change. The winegrowers rely on their sense of taste, or – if one wants to measure something – on the pH value, which provides information about the maturity of the acids. Ideally, the pH of the grapes at the time of harvest will be at least 3.2.

New forms of expression?

In all their endeavours with the variety, Carnuntum's winegrowers aim to develop a new and complex but refined expression for Zweigelt. For Carnuntine Zweigelt, the term 'pithy' has been agreed upon as a common and desirable descriptor. This is to characterise the somewhat cooler style that distinguishes Carnuntum from Burgenland. Geographically speaking, Carnuntum is situated outside Lake Neusiedl's sphere of influence and therefore enjoys a pure continental climate with hotter days and cooler nights. The Maria Ellender Forest and the Danube meadows that border the winegrowing region to the north ensure cooling, with pronounced temperature differences between day and night.

Development toward the accentuation of origins can be clearly perceived in the vinification of single vineyard Zweigelt. If one once only knew either fruity and light or heavily aromatic and oaky wines, today it is juicy and spicy Zweigelts with frequently firm structural acidity that set the tone. This is not only due to the earlier harvesting, but also to special care taken in the cellar: fermentation is often carried out in small batches and without the addition of cultured yeast, so that the fermentation temperatures remain cool from the start (ca. 28°C).

Whole uncrushed berries are now used more often in processing the grapes, and sometimes entire clusters including the stems. In the matter of extraction, more and more winegrowers rely on a gentle approach by manually submerging the cap of skins. This supports both structure and length in the wine. Where the use of wood is concerned, growers in Carnuntum increasingly fall back on larger wooden casks that restrict the supply of oxygen and produce more tightly knit wines. After around one and a half to two years, the single vineyard Zweigelts are bottled and then develop their own personality and character, upon which one gladly sets a crown.



In matters of food and wine pairing, Zweigelt is a great all-rounder. In the classic sector, it goes beautifully with Italian standbys such as pasta and pizza – everything with tomatoes. Powerful Zweigelt goes well with dark meat or dishes with roasted flavours.

Recommended drinking temperature is a maximum 18°C; even better cooled down to 15°C.

8. Carnuntum as a holiday destination

The winegrowing region Carnuntum also offers a multitude of possibilities as a destination for excursions. Culture, history, nature, cuisine and the enjoyment of wine all come together in the region: a hot spot for pleasure, relaxation and leisure, just an hour's drive from Vienna.

Enjoy the culinary delights

The culinary factor plays an important part in every perfect excursion. Carnuntum shines here with its Heurigen and its special events. You can also experience and enjoy the great hospitality of Carnuntum's residents. Farmers' markets with fine homegrown products can also be found throughout the region – among others, the one in Bruck an der Leitha (Saturdays 7.00–12.00) – and are always worth a visit.

A Heuriger on every corner



Visitors will always find somebody's doors open, but the Heurigen of Carnuntum's wine producers are not permanent restaurants; they are usually only open for a period of about ten days. That's why it pays to study the calendar and hours of opening before getting on the bicycle. Since the Heurigen are also very popular with the Carnuntines themselves, it is also advisable to book your table in a timely fashion!

- *Heuriger und Weingut Artner, Höflein – 2nd place in Falstaff's 'The best Heurigen and Buschenschanken 2020' with a special award for their distinctive ambience!*
- *Heuriger Hechinger im Weingut Michael Auer, Höflein*
- *Weingut und Heuriger Böheim, Arbesthal*
- *Weingut und Buschenschank Dietrich, Prellenkirchen*
- *Heurigen und Weingut Christian & Brigitte Edelmann, Göttlesbrunn*
- *Wein.Genuss.Heuriger bei Gottschulz-Grassl, Höflein*
- *Weingut Gratzler's Heuriger, Göttlesbrunn*
- *Weingut und Buschenschank bei Gratzler-Sandriester, Prellenkirchen*
- *Weingut und Buschenschank Jahner, Wildungsmauer*
- *Weinbau und Buschenschank Ernst Lager, Göttlesbrunn*
- *Weingut Pelzmann, Berg*
- *Buschenschank und Weingut Michaela Riedmüller, Hainburg an der Donau*
- *Heuriger und Weingut Schenzel, Bruck / Leitha*

- Weingut und Heuriger 20er Schulz, Göttlesbrunn
- Schmankerldirndl bei Weingut Taferner, Göttlesbrunn
- Schmankerldirndl bei Weingut Robert Payr, Höflein

Discover wines

Nearly forty winegrowers are members of the association Rubin Carnuntum Estates, and almost all of them receive visitors. One can get good insight into the new Carnuntum^{DAC} pyramid of origins by taking an hour or two to taste the different types of wine at one of the producers, getting to know the winegrowers and their philosophies, learning how vinification continues to develop and how climate change is affecting viticulture. Visitors can buy from almost all estates at cellar door prices.

Get active!

Those who enjoy physical activity can explore the region on foot or by bike. The network of trails is nearly endless and offers plenty of places to stop for a break.



Discoveries on foot: Well-marked hiking trails lead through the winegrowing region Carnuntum. A leisurely hike in the tracks of the ancient Romans should also not be missed. You can explore the region with the circular hiking trails *Via Carnuntum*, or make a pilgrimage along the newly signposted Jakobsweg from Schwechat to Wolfsthal.

Guided wine rambles: The winegrower Manfred Edlmann runs an idyllic estate with guest rooms in Göttlesbrunn, a perfect place to stay overnight in the region. Manfred Edlmann brings nature around the wine village nearer to visitors, and does so with a great deal of personal passion.

On pedals & two wheels: The network of bike paths and the landscape invite visitors to cycle. From the Hundsheimer Berge Tour to the Danube Cycle Path, there is something for all fitness levels to discover in the region between the Danube and Lake Neusiedl.

Explore the Donauauen National Park: Visitors also enjoy moving across the surface of water. On a canoe or boating tour one can get to know the secrets of the Danube flood plains – either with lots of action or in a very relaxed fashion.

Experience culture

Even if the country estates from the baroque era of Viennese high society (like Schloss Hof and Schloss Eckartsau) are at the gates of Carnuntum, the region itself boasts a great cultural treasure:



Haydn's birthplace: Composer Joseph Haydn made essential contributions to Viennese classicism, (the birth of the symphony and the string quartet). He was born on 31 March 1732 in Rohrau. He later worked in Eisenstadt for many years and then became the international music superstar of his time in London. The museum in Rohrau traces the life paths of Joseph and his brother Michael.

Immerse yourself in history

If one wishes to go back a little bit in time, visitors can view excavations from the Roman era in Carnuntum: fascinating buildings and a thousand years of history.



The Roman city of Carnuntum:

The Roman quarter has been reconstructed, faithful to the original. A guided tour should not be missed! For more background information, we heartily recommend the archaeological talk. And at the annual Roman festival one is certain to meet legionary soldiers, gladiators and proud Roman citizens



Museum Carnuntinum:

The Museum Carnuntinum was opened by Emperor Franz Josef I himself in 1904 and is still the most important Roman museum in Austria. Architecturally in no way inferior to the Vienna's Ringstrasse buildings, it is currently shining with its exhibition 'The Eagle of Rome – Carnuntum and the Army of the Caesars'.

9. History

9.1. Carnuntum, the cultural melting pot

Initially settled as a fortified winter camp in 6 AD, Carnuntum developed over the next few centuries into one of the most important cities in the Roman empire.

Built at the intersection of the Amber Road and the Border Route, this budding city became a Danube metropolis at the end of the 2nd century AD. Under Emperor Marcus Aurelius, Carnuntum served as a Roman imperial residence from 171–173 AD. In 193 AD, Septimius Severus was proclaimed emperor there.

Ancient Carnuntum extended over an area of approximately ten square kilometres, which today makes up the municipality of Petronell-Carnuntum and Bad Deutsch Altenburg. During its golden age in the 3rd century A.D., Colonia Septimia Aurelia Antoniniana Carnuntum was home to some 50,000 inhabitants. Indeed, Carnuntum was a cultural melting pot.



9.2. A chronology of ancient Carnuntum

6 AD

Campaign led by the Roman general Tiberius against the Marcomanni. First mention of the name Carnuntum, by historian Velleius Paterculus.

Circa 40 AD

Legion XV Apollinaris builds a fortified military camp, which was upgraded in stone under Emperor Vespasian.

103–107 AD

Carnuntum becomes the capital of Upper Pannonia (Pannonia Superior), residence of the provincial governor.

Circa 124 AD

Granting of the municipal law (Minisipium Aelium Carnuntum) by Emperor Hadrian.

171–173 AD

Carnuntum serves as the headquarters of Emperor Marcus Aurelius during the war against the Marcomanni.

9 April 193 AD

Lucius Septimius Severus, governor of Upper Pannonia, is proclaimed emperor by his troops. Shortly afterward, the city is elevated to the status 'Colonia Seoptimia Aurelia Antoniniana Carnuntum'.

260-261 AD

Publius C. Realianus is proclaimed emperor by the troops. Coins bearing his impression are found only in Carnuntum.

11 November 308 AD

Meeting of the emperors held in Carnuntum: Diocletian, Galerius and Maximian try to preserve the tetrarchy system of government.

364–375 AD

Emperor Valentinian I uses Carnuntum as the base for battling the Germanic Quaden. Renovation of the fortifications of the Danube Boundaries.

400 AD

The Romans begin to leave Carnuntum.

Circa 430 AD

Rome gives up the province of Pannonia. Carnuntum is mentioned for the last time in the Romans' official schematism (Notitia Dignitatum).

9.3. The roots of viticulture

For centuries, Carnuntum has been shaped by both the historical legacy of its ancient Roman past and a tradition of sophisticated wine culture. Many archaeological testimonies (excavated evidence of buildings and changes in the earth; discoveries such as tools, storage and drinking vessels; pictorial representations on stone reliefs) and archaeobotanical analyses of plant remains provide important information about the wine culture of ancient times.

Wine is most typically made from the refined, cultivated grapevine species *Vitis vinifera*. According to the most recent research, the origins of the species as a wild vine and its transition to cultivation could date back to nearly 5000 BC. However, in the 2nd century BC, the culture of winegrowing spread from the Middle East to Crete, Greece and northern Italy. Also, the Greeks brought wine culture to southern Italy, Spain, northern Africa and the south of France. And in Celtic times, the Greeks and Etruscans brought the knowledge of wine to western, central and northern Europe. These 'introductions' were based initially on trade relationships. Wine and the preferred drinking vessels in which it was enjoyed were imported from the Mediterranean region.

Traces of winegrowing in the Pannonian region can be seen from the 1st century BC as well: archaeological findings provide evidence of the beginnings of viticulture.

For the Romans, wine was the most profitable sector within the agriculture and livestock economy. In fact, viticulture expanded northward. But this also meant that technical modifications were required for production; vines were exposed to rougher climatic conditions (especially frost), which in turn demanded more labour-intensive care in the vineyards.

Emperor M. Aurelius Probus (276–282 AD) has consistently been credited with creating a true wine culture in the region. In fact, he eased many of the legal restrictions on growing wine that had been previously imposed in the northern and western provinces.

It is difficult to say which grape varieties existed in ancient Carnuntum. But there was probably a mix of white and red varieties (*vinum album*, *vinum atrum*).

At harvest time, grapes were picked fully ripened, by hand – as well as with the use of a knife – and collected in baskets. Many of these vine knives made of iron have been found in Carnuntum. These can be seen today in the Archaeological Museum Carnuntinum, in Bad Deutsch-Altenburg.

Numerous other tools, such as spades, pickaxes and heavy mattocks, have also been found in Carnuntum. The best grapes were consumed as table grapes and came to the markets in special baskets. But the majority of the grapes from the harvests were transferred from the baskets into great vats, and then brought to press houses. There, the grapes were trodden in the vats by naked feet.

This procedure is called, in Latin, 'calcare' (to tread), and was adapted into German as »keltern«. Of course, necessary hygienic measures were taken in the treading vats. Finally, the third step in the

process was the squeezing of the trodden grapes in a mechanical press. After the pressing, the must was kept in rotund clay fermentation vessels, which were covered by flat lids with handles. They were then buried in the garden or stored in cellars. In the Alpine areas as well as in Pannonia, wooden casks were utilised for the most part.

In spring, the wine was filled into amphoras. These were closed with clay stoppers and sealed – as airtightly as possible – with plaster or pitch (although cork stoppers had been used increasingly since the 1st century A.D.). Each amphora and storage jug usually had a painted label that related information about the grape variety and in which year the wine had been vinified.

Because wine was considered a product providing basic nourishment for all strata of the population, it was one of the main trade goods of the Empire. There were several wine trading companies, many of them known by name through inscriptions. Transport of the wine was made by ship or, otherwise, over land. Stone monuments bear witness to the trade, showing impressive representations of wine ships, wagons and carts – all loaded with casks.

9.4. The path to modernity

The number and structure of winegrowing operations in Carnuntum have changed dramatically over the last 100 years. Initially, all winemakers were primarily agricultural and livestock farmers. With regard to their wine production, cask wine dominated, with white wines representing nearly 85% of production in 1900 (except for Spitzerberg wines, which were mainly vinified from the red Blaufränkisch variety).

In 1900, mostly white wine was produced. Müller Thurgau, Neuburger, Österreich Weiss (Austrian White), Grüner Sylvaner and Muskateller highlighted the roster of white varieties. In the vineyards, the stake training method was dominant. However, it was common for several grape varieties to be planted within a single vineyard; these grapes were vinified together, resulting in the production of »Gemischter Satz« wines.

The district capital Bruck an der Leitha was an important wine town at the turn of the 20th century. Until 1850, all sites on the Leithagebirge through to Jois in Burgenland were planted with vines. However, on the Lagerberg, an imperial military training ground was set up, taking over a vast portion of the vineyards. Still, some 100 Heurige – wine taverns – could be found in the town in the 1880s.

After World War II, in the 1950s, Carnuntum's wine industry was close to ruin. Sales were very poor, and a winegrowers' cooperative was founded in the neighbourhood of Prellenkirchen in order to take over production. While agriculture began to experience more and more mechanisation and yields were on the rise, intensification of labour in the vineyards as well as price decreases led to more and more wine estates ceasing production.

In the little village of Berg, located on the southwestern edge of the Hundsheimer Hills, there were a total of 100ha of vineyards and 107 wine producers in operation in 1977. Today, only twenty-five hectares of vineyard and three winegrowers remain in operation there.



Another wine town, Prellenkirchen, boasted 1,000 ha. of vineyards at the turn of the 20th century. By 1950, total vineyard area had shrunk to 350 hectares. Today, only 125 ha. of vineyards are cultivated.

This development is typical for the entire region – only the villages near Göttlesbrunn have been able to take advantage of their proximity to Vienna and boost wine sales in recent decades, selling wine to the capital.

Even though the quality revolution elevated Austria's wine industry in the late 1980s, only a few producers in the vicinity of Göttlesbrunn could benefit from this new interest in sophisticated wines.

The true blossoming of Carnuntum first began when the red wine boom took hold in the late 1990s. At this time, many operations converted from mixed agricultural enterprise to producing solely wine.

10. More recent history: from insider tip to stardom

Carnuntum is one of the smallest winegrowing regions in Austria; with its approximately 900 hectares planted, it only accounts for approximately two per cent of Austria's area under vines.

	Total rounded off ¹		
Austria	45,500	Burgenland	12,311
		Neusiedlersee	7,159
Niederösterreich	28,212	Neusiedlersee- Hügelland	2,835
Weinviertel	13,886	Mittelburgenland	1,898
Kamptal	3,917	Südburgenland	418
Wagram	2,722	Steiermark	4,30
Kremstal	2,377	Südsteiermark	2,163
Thermenregion	2,192	Vulkanland Steiermark	1,628
Wachau	1,344	Neusiedlersee	538
Carnuntum	906	Wien	581
Traisental	821		

While there were enormous developments in terms of quality and image on the Austrian wine scene in general in the 1990s, things remained rather calm in Carnuntum. It was not until the new Austrian red wine boom, around the year 2000, that quality advances in the hills of Göttlesbrunn, Arbesthal and Höflein were discovered.

For a long time in the shadow of the better-known winegrowing regions, Carnuntum went from being an insider tip to becoming a shining star. Behind this one must acknowledge the nourishing soils, the influence of Lake Neusiedl and the cool winds from the Danube floodplains – and above all the young winegrowers in the region who knew how to harness the potential.

¹ Source: AWMB Statistics 2019

11. Rubin Carnuntum and the founding of the association

The root of the regional brand Rubin Carnuntum was planted with the establishment of the 'Carnuntum Seal'. In the early 1980s, young and fresh Grüner Veltliners were awarded this seal. 'A very praiseworthy initial cooperation between winegrowers', comments founding member Franz Netzl, who laid the cornerstone for the Rubin Carnuntum Estates, together with former chairman Gerhard Seidl, Robert Payr senior, Franz Rupp senior, Hubert Raser and other growers. In 1988 the 'Primus Carnuntum' followed, which was at first even vinified and bottled together. A total of some seventy estates took part in this joint exercise in winemaking and marketing. Inspired by the fruitful cooperation and the increasingly obvious advances in the matter of red wine production, the first Rubin Carnuntum wine was bottled four years later in 1992– to this day the most important regional brand in the winegrowing region Carnuntum.













Only the regionally typical Zweigelt may be used for the production of 'Rubin Carnuntum'. This variety is particularly favoured by the microclimate of the Leitha Range and the Arbesthaler Hillsides. In order to guarantee ageability, malolactic fermentation is mandatory, as is a minimum alcohol content of 12.5%.

These are monovarietal wines with a delicately fruity bouquet typical of the region, supported by velvety tannins. Only those wines that meet the strict quality controls and the requirements of an annual jury tasting are allowed to bear the designation 'Rubin Carnuntum'.

To enhance recognition value, Rubin Carnuntum is bottled into uniform bottles, with a uniform label on the back and the image of the Heidentor on the capsule. In 2017 Rubin Carnuntum celebrated its twenty-fifth birthday and can look back on a great success story.

12. The Thirty-eight Rubin Carnuntum Estates

Estate	Address	Website
 Weingut Michael Auer	Hoher Weg, 2465 Höflein	www.weingut-auer.com
 Weingut Artner	Dorfstrasse 93, 2465 Höflein	www.artner.co.at
Bio-Weingärtnerei Artner	Dorfstrasse 8, 2464 Göttlesbrunn	www.bioartner.at
 Weingut Johann Böheim	Hauptstrasse 38, 2464 Arbesthal	www.gut-boeheim.at
 Weinbau Christian Dietrich	Hauptplatz 1, 2472 Prellenkirchen	www.weinbau-dietrich.com
Weingut Claus Dietrich	Hauptstrasse 36, 2404 Petronell	www.dietrich-weine.at
Weingut Christian & Brigitte Edelmann	Kirchenstrasse 25, 2464 Göttlesbrunn	www.weingut-edelmann.at
Weingut Manfred Edelmann	Rosenbergstrasse 31, 2464 Göttlesbrunn	www.edelmann.co.at
 Weingut Walter Glatzer	Rosenbergstrasse 5, 2464 Göttlesbrunn	www.weingutglatzer.at
 Weingut Günther Glock	Hauptstrasse 26, 2413 Edelstal	www.weinbau-glock.at
Weingut Hans & Jakob Glock	Dorfstrasse 18, 2464 Göttlesbrunn	www.weingut-glock.at
 Weingut Gottschuly-Grassl	Dorfstrasse 28, 2465 Höflein	www.gottschuly.at
Weingut Christian Grassl, Nepomukhof	Dorfstrasse 22464 Göttlesbrunn	www.nepomukhof.at
 Weingut Philipp Grassl	Am Graben 4 – 6, 2464 Göttlesbrunn	www.weingut-grassl.com
Weingut Franz & Gerhard Gratzer	Am Graben 22, 2464 Göttlesbrunn	www.gratzer-weine.at
Weingut Familie Gratzer-Sandriester	Siedlungsgasse 2, 2472 Prellenkirchen	www.gratzer-sandriester.at
Weingut Herbert Hirschmann	Vohburgstrasse 42, 2465 Höflein	www.weingut-hirschmann.at
Weingut Leo Jahner	Feldgasse 32, 2403 Wildungsmauer	www.jahner.at
Weingut Ernst Lager	Kirchenstrasse 33, 2464 Göttlesbrunn	www.lager-weinbau.at
Weingut Helmut Lugschitz	Gemeindestrasse 24, 2405 Hundsheim	www.weinbau-lugschitz.at
 Weingut Gerhard Markowitsch	Pfarrgasse 6, 2464 Göttlesbrunn	www.markowitsch.at
 Weingut Lukas Markowitsch	Kiragstettn 1, 2464 Göttlesbrunn	www.lukas-markowitsch.at
Weingut Meinrad Markowitsch	Am Graben 18, 2464 Göttlesbrunn	www.markowitsch.com

 Weingut Dorli Muhr	Kirchengasse 24, 2472 Prellenkirchen	www.dorlimuhr.at
 Weingut Franz & Christine Netzl	Rosenbergstrasse 17, 2464 Göttlesbrunn	www.netzl.com
 Weingut Martin & Hans Netzl	Rosenbergstrasse 1, 2464 Göttlesbrunn	www.netzl.net
 Weingut Franz Oppelmayer	Kirchenstrasse 9, 2464 Göttlesbrunn	www.oppelmayer.at
 Weingut Payr	Dorfstrasse 18, 2465 Höflein	www.weingut-payr.at
 Weingut Horst & Irene Pelzmann	Hauptstrasse 27, 2413 Berg	www.weingut-pelzmann.at
 Weingut Gerhard Pimpel	Kirchenstrasse 19, 2464 Göttlesbrunn	www.gerhardpimpel.at
Weingut Josef Pimpel	Brucker Strasse 6, 2404 Petronell	www.pimpel.com
 Weingut Familie Pitnauer	Weinbergstrasse 4-6, 2464 Göttlesbrunn	www.pitnauer.com
Weinbau Michaela Riedmüller	Klosterplatz 4, 2410 Hainburg/Donau	www.weinbau-riedmueller.at
Weingut Wilhelm & Barbara Schenzel	Feldgasse 36, 2460 Bruck ADLeitha	www.schenzel.com
Weingut Hermine & Johann Schulz	Kirchenstrasse 15, 2464 Göttlesbrunn	www.schulz.co.at
Weingut Seidl	Fischamender Str. 53, 2460 Bruck/Leitha	www.carnuntum.com/seidl
 Weingut Taferner	Pfarrgasse 2, 2464 Göttlesbrunn	www.tafi.at
 Weingut Johannes Trapl	Hauptstrasse 16, 2463 Stixneusiedl	www.trapl.com

THE RUBIN CARNUNTUM ESTATES

Fischamenderstrasse 12/3

A-2460 Bruck an der Leitha

Austria

T: +43-2162-64061

F: +43-2162-64061-19

c.kling@roemerland-carnuntum.at

www.carnuntum.com

Press:

WINE+PARTNERS

Peter-Jordan-Strasse 6/3

A-1190 Vienna, Austria

T: +43 1 369 79 900

F: +43 1 369 79 909

office@wine-partners.at

www.wine-partners.at