

REGINA LIMBECK AND GÜNTER TRIEBAUMER

A COUPLE – WITH EXPERIENCE

For centuries, the name Triebaumer has stood for winemaking in the Lake Neusiedl region. As early as 1691, the Triebaumer family settled in Rust. Based on the traditions of a well established wine grower's family, Günter Triebaumer and Regina Limbeck follow their individual, very modern path: Innovation born out of tradition. Following their credo: Looking optimistically into the future, continuously moving.

Günter Triebaumer and Regina Limbeck have paired for life – and for the wine. They make a perfect team.

GÜNTER TRIEBAUMER

He is the downright practitioner and counts on the experience of his parents and grandparents. His entire professional training was oriented towards wine making – in different roles: In the wine trade, as lecturer at the Wine Academy and in production. Numerous educational trips to wine growing countries together with Regina and various practical trainings at wineries, for example in South Africa, added the finishing international touch.

REGINA LIMBECK

She comes from a wine grower's family in Gols and is as deeply rooted in the wine business as he is. Considering wine as her vocation, she engages primarily in marketing. Regina Limbeck co-established the Austrian Wine Academy, gained international wine marketing experience at VinDivino in Chicago and established a small, but powerful import company together with the Alois Kracher family; at Wein & Co she functioned as interface between purchasing and marketing. Since 2003, she wholeheartedly assists Günter Triebaumer at the winery.

DAUGHTER GRETA

In 2006, not only the love for wine yielded fruit: On September 26, 2006 – in the midst of the Blaufränkisch harvest – their daughter Greta was born.

THE VINEYARDS

The winery of Günter Triebaumer and Regina Limbeck lies in a wine growing area which can look back on a special history. In 1681, the then Markt Rust bought the rights and privileges of a Free Town from the Hungarian Crown. Rust had to pay 60.000 Gulden and 30.000 litres of the best Ruster Ausbruch which totalled up to 10 average annual yields: An unbelievable sum. At that time, Rust was a rich town thanks to the liquid, noble-sweet gold – the Ruster Ausbruch.

The location of Rust is unique and ideal for the production of top-quality wine. The large water surface of Lake Neusiedl, the basin-shaped Ruster Hills and the particular interaction of sun and humidity provide a special micro-climate.

Günter Triebaumer and Regina Limbeck consider the town's history, the special location and the wonderful surroundings responsible for vinifying well-structured and individual wines which mirror the characteristics of Burgenland. They can call 20 ha of the best single vineyards in Rust their own. Their vineyards are easily discernable: Due to its compact leaf area and a well-ventilated grape zone. In winter and spring, short pruning characterizes their vines. In accordance with the growing power of each individual vine, they decide on a reasonable number of grape bunches to be left behind. This is the point where down-to-earth mentality and the wine grower's understanding of nature come out most clearly.

"NO SEX FOR BUTTERFLIES"

They work with the soil – and not against it. What does this mean? No herbicides, no unnecessary "cosmetic" working steps. During blossoming in May/June, weeds are kept short; afterwards we don't mind one or the other weed as protection against erosion.

Conventional pest management is applied with all possible care. Since the early seventies, they renounced mineral fertilizers. The residues of canopy management, pruning and grape processing are re-ploughed into the "happy" vineyards.

The European grape vine moth, which during its grub phase loves Blaufränkisch blossoms and berries, has to face anti-sex measures as part of the Rust pheromone-project.

"No sex for butterflies" has more or less neutralized the grape vine moth – by means of a confusion method: Small dispensers with female sexual hormones are attached in the vineyards and diffuse the aromatic substance continuously. Thus, the confused males are no longer able to locate and fertilize the potential female partners.

SINGLE VINEYARDS (HERE CALLED "RIEDEN")

Today's wine growing area of the Free Town of Rust amounts to 440 ha and is sub-divided according to a several hundred years old Rieden-nomenclature. All sites of the Günter Triebaumer Winery are directed south-east, facing the reed belt of Lake Neusiedl.

The types of soil vary continuously, even within a few rows, and can be grossly classified as follows, taking Rust as the centre:

To the north loamy, cool, dense soils prevail – ideal for Blaufränkisch and humidity-loving white wine varieties such as Sauvignon Blanc.

Rieden: Gemärk, Pand-Ertl, Unterer Baumgarten

To the northwest, lime-clay soils have a top-layer of loess, which again is perfect for the native Blaufränkisch.

Rieden: Mitterkräftn, Pandkräftn, Oberer Wald

Further to the west, the soils incorporate increasingly chalky portions and offer optimum conditions for Burgundy varieties. Towards the south-west, mineral soils with quartz and a considerable portion of schist prevail, ideal for aromatic varieties such as Syrah, Cabernet Sauvignon and Merlot.

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Rieden: Geier Umriss, Öden, Riegelpand, Kraxner, Plachen, Turner.

The Ried Gillesberg is pure schist and the topographically highest vineyard in Rust.

The large site, Satz, with rather sandy soils opens to the south. There, the Zweigelt feels at ease.

ADDITIONAL KEY DATA:

Sea level: 123-181 (Gillesberg) m

Climate: continental Pannonian climate, e.g. hot summers, a long warm autumn and cold winters.

Sun hours: average of 2,100 per year

Rainfall: approx. 500 mm per year, strongly depending on the vintage; a covering of snow can be expected on 18-20 days per year

Distribution of rainfall: predominantly winter-spring – sometimes late autumn

Main wind direction: north-west, thus the Rust Hills provide excellent protection.

THE CELLAR

“Adhere to traditions as long as they are suitable. Take advantage of techniques as long as they are sensible.” We produce our wine true to this motto, allowing however for changing particularities of the individual vintages. In this sense, we only use two methods of must concentration: Grape cluster thinning on the one hand and drawing off juice for the rosé-production on the other.

WHITE

We attach great importance to expressive aroma compounds, origin and natural conditions. Thus, cellar measures are limited to the bare necessities. To emphasize the fruitiness of our wines, fermentation and maturation takes exclusively place in stainless steel tanks.

ROSÉ

Our rosés are gained from the red wine mash of the Blaufränkisch Reserve – and therewith our top-quality Blaufränkisch grapes. After a short contact with the colour-giving skins the must is drained off. Fermentation is terminated by cooling down and separating the lees, resulting in the desired and popular natural residual sweetness (10 g).

RED CLASSIC

Dry, fruity red wines matured in large barrels are of considerable importance and tradition to us. The used grapes come from younger vineyards and/or single sites and ripen early. After fermentation and malolactic fermentation, the young “power parcels” require several months of maturation and “breathing” in large used oak casks, to be bottled in early summer the following year.

RED IN BARRIQUE

Late harvesting, long fermentation and complete malolactic fermentation is followed by a 12-15 months maturation period in mostly new, small oak barrels of classic origin. After 6-8 months of maturation in the bottle, the wine is released on the market.

NOBLE SWEET

In years when Botrytis occurs, we aim at producing a Ruster Ausbruch. However, it is the result of a laborious selection in the vineyards and never a product of cellar techniques.

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MUSCATO

The harvested Muscat grapes are immediately and efficiently fermented under permanent temperature control and bottled under pressure in November. In contrast to conventional sparkling wines, respectively Frizzantes, this wine sparkles due to the natural carbonic acid gained during fermentation and not infused by impregnate measures, resulting in a particularly creamy texture.

GEISTREICH

Geistreich is created out of manually picked grapes from the varieties Cabernet Sauvignon, Cabernet Franc and Merlot – as used for the Cabernet cuvée “Wide World” – and fermented in closed steel tanks. On the 5th day of fermentation, part of the fermenting mash is drawn off and mixed with undiluted 85% brandy. After half a year of maturation in used oak barrels, the liqueur wine – as the correct designation according to the wine law reads – is bottled.

BLAUFRÄNKISCH – OUR PASSION

Since the days of the Phylloxera, Blaufränkisch has played a significant role in the Triebaumer Winery, managed today by Regina Limbeck and Günter Triebaumer. There are good reasons for that. The Burgenland's climatic and geological conditions offer ideal qualifications for the production of wines from the Blaufränkisch grapes. And vice versa: The characteristics of the Blaufränkisch perfectly qualify this grape variety for Austria's eastern wine growing regions.

Rust offers unique conditions: Loamy soils with chalky sub-soils. This combination enhances its typical cherry fruit and fiery identity and differentiates it from other Blaufränkisch regions.

Blaufränkisch has set its roots in times of Charlemagne. The founder of the Roman Empire of the German Nation was a wine lover and interested in viticulture. He classified the grape varieties into good and bad ones. The bad ones came from eastern regions; those grape varieties, which, at that time, were qualified as good – the Frankish ones – form part of the family tree of today's Blaufränkisch.

Nowadays, Blaufränkisch competes world-wide in the premier league. However, not without due reason – already in the 1930s this grape variety won international prizes. The recent years have demonstrated that the terroir in Rust qualifies for the production of extraordinary red wines. Particularly the Blaufränkisch grape is capable of exceeding previous quality limits in a spectacular manner.

The Günter Triebaumer Winery cultivates a total of 6 ha north of the town in the Rieden Oberer Wald, Pandkräfn, Plachen and Gemärk. The plantation of the vineyards and selection of rootstocks guarantee that the vines can remain untouched for generations and grow old.

Due to small yields and good ripening, the Blaufränkisch wines from Rust are generally powerful and fiery. The main aroma compounds include all sorts of cherries, accompanied by hints of black berries and, in the case of barrique maturation, cinnamon and cloves.

The leading aromas of the Ruster Blaufränkisch are:

- » Red cherry
- » Black cherry
- » Dried cherry
- » Stewed cherry
- » Cherry jam
- » Cherry chocolate
- » Cherry liqueur

RUSTER AUSBRUCH – GOLD AT LAKE NEUSIEDL

The term "Ausbruch" means breaking out individual dried berries from a ripe grape bunch. This selective manual harvesting requires a great deal of experience, instinct and skill. Therefore, an experienced team, which has been trained for several years, cooperates with Günter Triebaumer and Regina Limbeck.

In addition, starting the harvest at the perfect time determines the quality of the end product. Günter Triebaumer and Regina Limbeck have the feeling and patience to make the right decision at the right time. Either the whole grape material is harvested, except for the botrytized berries, or botrytized berries and unaffected grape material are separated as carefully as possible within one harvesting run.

The results are unique, noble-sweet wines. The liquid gold fascinates with a perfect balance between acidity, alcohol and residual sugar. Nose and palate are attracted by overwhelming aromas from a variety of fruits, bunches of flowers and a mixture of spices.

Ideally, Ruster Ausbruch has an initial must weight of 31 KMW-plus. Since 1989, reductive fermentation measures have been decisively applied to the Ausbruch wines.

Günter Triebaumer is a member of the Cercle Ruster Ausbruch which has agreed upon a number of quality-improving limitations, such as a minimum must weight of 30 degrees KMW (= 150 degrees Oechsle).

Whenever the vintage permits it, we aim at producing a Ruster Ausbruch.

SIZE MATTERS

Large bottles add to the quality of the wine and please the owner. Günter Triebaumer's affinity for large bottles goes back to the tradition of the winery. The passion for large volumes led to the bottling of Magnums, Double-Magnums and even larger quantities already in the 80s, following the motto: "Whatever we can't sell, we drink ourselves at an appropriate opportunity." However, barely any large volumes are left over.

Therefore, Triebaumer wines are increasingly bottled into large volumes. From the volume "Methusalem" (= 6 litres) onwards, only upon request – or at the occasion of a child's birth. Due to the favourable relation between volume and diameter of the bottle neck, these units, which are closed by easily-removable sealing wax, lead to the desired delay in maturation.

All kind of large volumes – each a quadruple of a bouteille – bear characteristic names. As various nomenclatures exist in different wine growing areas and give rise to a bable of languages, the Triebaumer Winery uses the Burgundy model.

THE COLLECTION

TRIE

TRIE stands for pleasure and fun. A small price-performance wonder in red and, since very recently, in white. There are so many beautiful occasions to enjoy a glass of wine. Why not simply accompanying a good meal? That's where the TRIE comes in: A young, uncomplicated food-wine, which scores with fruitiness and power. Nevertheless, the TRIEs are typical representatives of Burgenland and carry the signature of the vintner, thus differing pleasantly from an artificially-made mass product.

In addition, Günter Triebaumer and Regina Limbeck complement your drinking pleasures with a delicious service: The website www.triebaumer.at offers a comprehensive collection of personal recipes with delicious culinary ideas for your TRIE-evenings.

WHITE

The white wines mirror the personal preferences of the vintner couple. Fruit-driven wines without maturation in oak barrels – that's the philosophy "in white." The wines are characterized by a medium alcohol content and crisp acidity structure gained by fully ripened but not over-ripe grapes.

To get rid of an old cliché: High acidity levels may also be achieved in Burgenland by determining an early date for harvesting, however, often at the expense of full extract and longevity. Therefore, as mostly true with wine: Extremes are to be avoided.

The wines:

- » Welschreisling
- » TRIE white (80% Chardonnay, 20% Yellow Muscat, Muscat Ottonel)
- » Furmint
- » Yellow Muscat
- » Sauvignon Blanc

ROSÉ

Wine lovers have already taken notice of the Blaufränkisch Rosé by Regina and Günter Triebaumer. Although, the special feature of this wine, its slight residual sugar content was not planned in the beginning. In 2003, nature rewarded the Triebaumer Winery with an unusual present – the fermentation process slowed down. After several tastings, it was soon evident that this wine fascinated the palate and offered an exciting alternative for lovers of special wine creations. Consequently, we decided to separate the wine immediately from the lees to stop fermentation.

The wine:

- » Rosé from the Blaufränkisch Reserve

RED CLASSIC

Dry, fruit-driven red wines matured in large barrels are of great importance for our winery and follow a long tradition. They are typically characterized by a varietal fruit expression which pleases the palate, even after years of maturation. In this case, our red wine is discernible as a typical Austrian wine, respectively representative of Burgenland.

The wines:

- » TRIE red (88% Zweigelt, 8% St. Laurent, 4% Cabernet Sauvignon)
- » Blaufränkisch
- » Merlot

RED IN BARRIQUE

Regina Limbeck and Günter Triebaumer like to describe themselves as "structure-wine lovers" which means that they renounce physical-technical concentration measures. In spite of this – or perhaps as a result – their barrique-matured red wines leave neither body, nor extract nor pleasure to desire. To achieve these results in a natural way, grapes of older, rigorously thinned vineyards are used for vinification.

For your ultimate drinking pleasure, we recommend that you keep the bottles for some time before opening them. Decanting such multi-nuanced red wines is also highly recommendable.

The wines:

- » Blaufränkisch-Cabernet
- » Syrah
- » Wide World
- » Blaufränkisch Reserve

NOBLE SWEET

In the early eighties and before, the major part of the annual yield – up to 90% – was vinified as late harvest or Auslese. At that time, one of the fixed stars of the product range was an Auslese or late harvest of Traminer grapes. This was still the case in 1994 and then again in 2002. Very classic – low alcohol, much residual sugar. Our retailers have accepted this style quite favourably: A clear signal for the winery's product policy.

The desired cornerstones of this wine are a clear fruitiness achieved by reductive fermentation and a residual sugar of 50 g. This also gives gastronomes an opportunity to offer a glass of high-quality sweet wine at a reasonable price.

The wines:

- » Traminer Late Harvest
- » Beerenauslese
- » Ruster Ausbruch
- » Muscato

Aromatic varieties polarize wine lovers: Some reject them without even having a taste, others spare no effort in getting the specific aroma range of a Muscat, Muscat Ottonel or Gewürztraminer. There is a good reason why a winery, which produces predominantly red wine, initiated such a product like the Muscato: This sparkling wine with its delicate fruitiness has been created to harmonize and reconcile differences. Diversity and individuality in the world of wines! The sparkling Muscat wine was crowned with success from the very beginning. The exciting mix of refreshing aromas and inspiring perlage has spread this Austrian success story as far as the United States.

GEISTREICH

This liqueur wine is a fortified wine of Austrian style – and the ideal chocolate wine. The focus lies on its fruitiness: No new wood. Its strong points: Noticeable, yet soft tannins; a tight structure nicely contrasted by a finely chiselled acidity frame.

Geistreich possesses a good ageing potential – but there is no need to keep it for years. It tastes delicious already in a juvenile stage: Grandiose as a digestive, a wonderful companion to deserts or spicy Stilton. However, the combination with luxury chocolates, such as the Wild-World-Chocolate, is superbly delicious. No wonder as the Geistreich derives from the same Cabernet-cuvée as "Wide World."

THE CURRENT VINTAGE

Please see fact sheets of the individual wines.

TRIEBAUMER ON THE WEB

Please find additional information, delicious recipes and printable downloads of logos, fact sheets, labels, photos of bottles as well as impressions of the winery per mouse click on the winery's extensive homepage at www.triebaumer.at. It's very simple.