

## Understanding Austrian labels

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**Ausbruch**, traditional sweet wine speciality of Rust, usually deep- coloured and with more than a hint of Tokay character.

**Auslese**, late picked, lightly sweet wines.

**Beerenauslese (BA)**, very sweet wines, often with noble rot, with more weight and usually less acid than their German counterparts and should therefore be drunk sooner.

**DAC, Districtus Austriae Controllatus**, Austria's 21st- century classification for a typical regional style or flavour profile, within the overall Qualitätswein category, such as Grüner Veltliner from Weinviertel.

**Extratrocken**, bone dry.

**Halbtrocken**, medium dry.

**Kabinett**, light, dryish crisp wines with real character.

**Landwein**, superior to Tafelwein.

**Lieblich**, medium sweet.

**Qualitätswein**, quality wine.

**Spätlese**, between Kabinett and Auslese in quality and character.

**Süss**, sweet.

**Tafelwein**, basic table wine, rarely exported and sold only in larger bottles sizes.

**Trocken**, dry.

**Trockenbeerenauslese (TBA)**, nobly rotten grapes produce some truly fine wines almost every year in Burgenland. Austrian TBA is generally less expensive than German.