

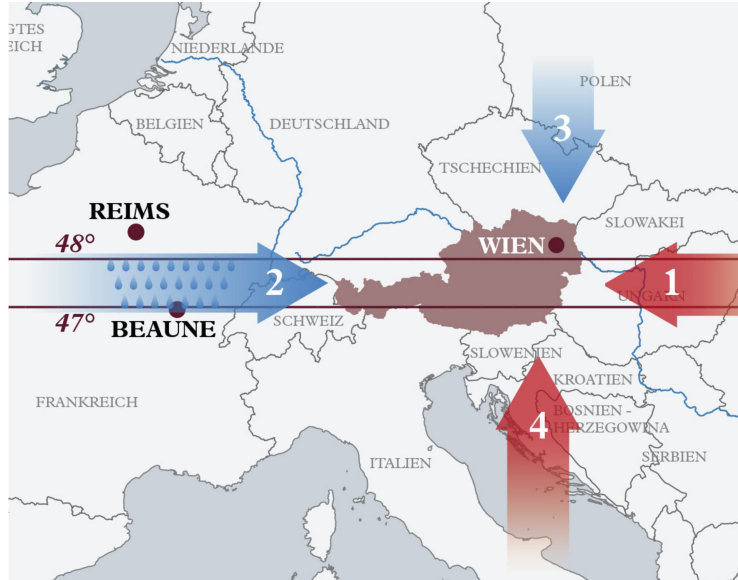


Inspiring innovation.

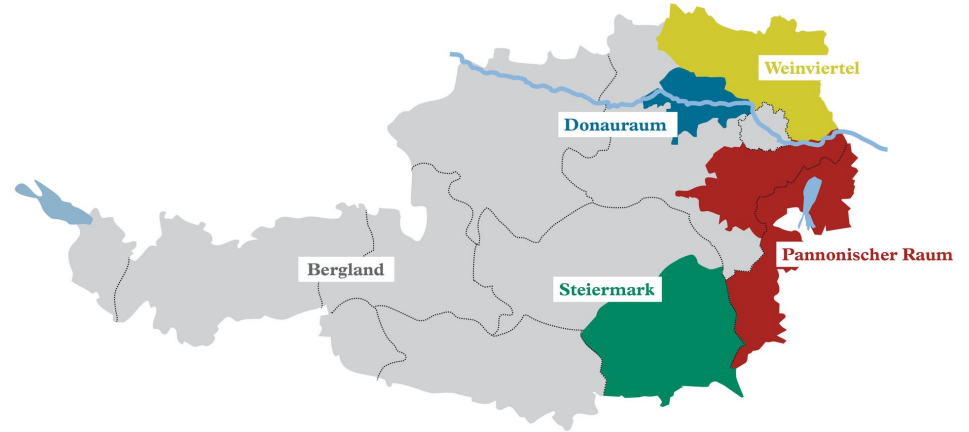
Austrian wine experience

Alexander Waberer

May 2022 – Annual Meeting



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Winegrowing area: 45.000 ha
Producers: 11.000



Grüner Veltliner



Sauvignon Blanc



GRÜNER VELTLINER → 33%



ROTTER MUSKATELLER → ? %



SAUVIGNON BLANC → 4%



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TASTING 1
GRÜNER VELTLINER

Vinification process

	CITRUS	THIOLIC	TYPICAL
Grapes	15g/hl AST 2 g/hl Zym Arom MP	15g/hl AST 2 g/hl Zym Arom MP	15g/hl AST 2 g/hl Zym Arom MP
Juice	2 g/hl Zym RS 5 g/hl Tan Arom 80 g/hl Claril AF	2 g/hl Zym RS 5 g/hl Tan Arom 80 g/hl Claril AF	2 g/hl Zym RS 5 g/hl Tan Arom 80 g/hl Claril AF
Tank filling	40 g/hl Pro Uno	40 g/hl Pro Uno	40 g/hl Pro Uno
Nutrition	20 g/hl N. Arom Plus 40 g/hl N. Advance	20 g/hl N. Arom Plus 40 g/hl N. Advance	20 g/hl N. Energy 40 g/hl N. Advance 15 g/hl Incanto NC White
Alcoholic Fermentation	5 g/hl Tan Citrus 100 g/hl Pluxx. N. 30 g/hl Surlì One	2 g/hl Skin 100 g/hl Pluxx. N. 30 g/hl Surlì One	100 g/hl Pluxx. N. 30 g/hl Surlì One
Enzyme Postfermentation	2 g/hl Zym EZFilter	2 g/hl Zym EZFilter	2 g/hl Zym EZFilter
Yeast	H4 Ferm Q-Citrus	S. Uvarum+ES 181 (70/30) Preziso Unique	Ferm VQ10 Ferm Top Essence



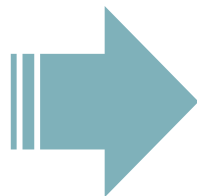
MARKET
POSITION?
THOUGHTS?

1 Grüner Veltliner Schneiderberg

50%
Q-Citrus

30% Prez.
Unique

20% VQ10



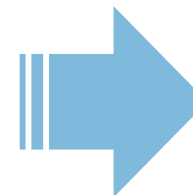
2 g/L RS
-0,5 g/hL Acid
0,1 g CuSo4/hL
0,5 g/hL Tan FF
0,5 g/hL Unico #3

2 Grüner Veltliner Classic

55%
VQ10

30% Top
Essence

15%
Prez.
Unique



1,5 g/L RS
-0,5 g/hL Acid
0,1 g CuSo4/hL
0,5 g/hL Tan Skin
50 g/hL Citrogum Plus

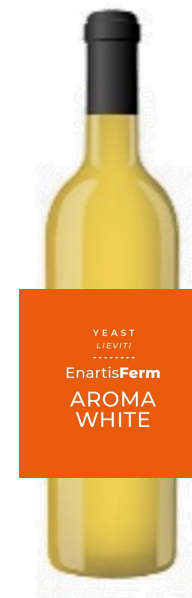


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TASTING 2
SAUVIGNON BLANC

Vinification process

	THIOLIC	TROPICAL	HERBAL
Grapes	15g/hl AST 3 g/hl Zym Arom MP	15g/hl AST 3 g/hl Zym Arom MP	15g/hl AST 3 g/hl Zym Arom MP
Juice	4 g/hl Zym RS 5 g/hl Tan Arom 60 g/hl Claril AF	4 g/hl Zym RS 5 g/hl Tan Arom 60 g/hl Claril AF	4 g/hl Zym RS 5 g/hl Tan Arom 60 g/hl Claril AF
Settling	20 g/hL Stabyl Met	20 g/hL Stabyl Met	20 g/hL Stabyl Met
Nutrition	20 g/hl Nutriferm Energy 40 g/hl N. Advance	20 g/hl Nutriferm Arom Plus 40 g/hl N. Advance	20 g/hl Nutriferm Energy 40 g/hl N. Advance
Alcoholic Fermentation	2 g/hL Tan Skin	2 g/hL Tan Skin	2 g/hL Tan Skin
Yeast	Anchor Alchemy 2	Ferm Aroma White	Ferm Q4

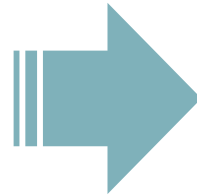


Sauvignon Blanc

37,5%
Ferm Q4

37,5%
Anchor
Alchemy 2

25% Ferm
Aroma
White



2 g/L RS
- 0,9 g/hL Acid
0,2 g CuSo4/hL
1 g/hL Unico #3



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TASTING 3
ROTER MUSKATELLER

	ESTERY	ROSE AROMA	TROPICAL
Grapes	15g/hl AST 4 g/hl Zym Arom MP	15g/hl AST 4 g/hl Zym Arom MP	15g/hl AST 4 g/hl Zym Arom MP
Juice	4 g/hl Zym EZFilter 5 g/hl Tan Arom 80 g/hl Claril AF	4 g/hl Zym EZFilter 5 g/hl Tan Arom 80 g/hl Claril AF	4 g/hl Zym EZFilter 5 g/hl Tan Arom 80 g/hl Claril AF
Settling	10 g/hL Stab Micro M	10 g/hL Stab Micro M	10 g/hL Stab Micro M
Nutrition	20 g/hl Nutriferm Arom Plus 40 g/hl N. Advance	20 g/hl Nutriferm Arom Plus 40 g/hl N. Advance	20 g/hl Nutriferm Arom Plus 40 g/hl N. Advance
Alcoholic Fermentation	1 g/hL Tan SLI	1 g/hL Tan SLI	1 g/hL Tan SLI
Yeast	Anchor Alchemy 1	Ferm ES U42	Ferm ES Floral

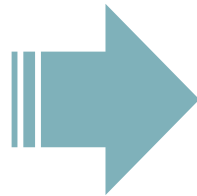


Roter Muskateller

20 %
Anchor
Alchemy 1

40 % Ferm
ES U42

40 % Ferm
ES Floral



4 g/L RS
- 0,5 g/hL Acid
0,1 g CuSo4/hL
1 g/hL Tan FF
20 g/hL Surli Elevage



THANK YOU

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