Publication of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector

(C/2024/673)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council [1] within two months from the date of this publication.

SINGLE DOCUMENT

'Ruster Ausbruch'

PDO-AT-02769

Date of application: 26.4.2021

1. **Name(s)**

Ruster Ausbruch

2. **Geographical indication type**

PDO – protected designation of origin

3. **Categories of grapevine product**

15. Wine from raisined grapes

4. **Description of the wine(s)**

'Ruster Ausbruch' (PDO)

CONCISE TEXTUAL DESCRIPTION

The traditional term 'Ausbruch' is protected for Austria. 'Ausbruch' has been produced mainly in the municipality of Rust on the banks of the Neusiedlersee in Burgenland. For that reason, protection is sought for the traditional term 'Ausbruch' in combination with the designation of origin 'Rust' as 'Ruster Ausbruch' (PDO).

'Ruster Ausbruch' (PDO) is a special type of sweet wine made from one or more white quality wine grape varieties. The white grapes are affected by *Botrytis cinerea* while still on the vine. This fungus is formed particularly in areas where warm summers, mild autumns and the humidity caused by the formation of mist from a nearby waterbody create optimum conditions. The fungus softens the berries and results in raisin-like shrivelling, and thus in the concentration of acid, sugar, extract and aroma. The resulting increased glycerol content makes 'Ruster Ausbruch' (PDO) very dense and gives it its characteristic golden to amber-yellow colour.

The concentration of sugar in the berries results in an exceptionally high natural sugar content in the must for 'Ruster Ausbruch' (PDO). 'Ruster Ausbruch' (PDO) wines are not fully fermented and are therefore also characterised by a high residual sugar content, giving 'Ruster Ausbruch' (PDO) its sweet taste. (The unfermented sugar content must correspond to the designation 'sweet'.) The smell and taste of 'Ruster Ausbruch' (PDO) are characterised by the aromas of dried fruit, honey, caramelised almonds and exotic fruits, such as ripe bananas.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	5,0

[1] OJ L 347, 20.12.2013, p. 671.

Minimum total acidity	4,0 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	40
Maximum total sulphur dioxide (in milligrams per litre)	400

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. 'Ruster Ausbruch' (PDO)

Cultivation practice

'Ruster Ausbruch' (PDO) is a wine made from mainly botrytised, largely shrivelled grapes, the juice of which has a must weight of at least 30° Klosterneuburger Mostwaage (Klosterneuburg must weight scale).

The volatile acidity must not exceed 2,4 g/l (40 milliequivalents per litre). 'Ruster Ausbruch' (PDO) must not be sweetened, and the residual sugar must have been produced exclusively by interrupting fermentation. 'Ruster Ausbruch' (PDO) must not be enriched.

5.2. *Maximum yields*

1. 'Ruster Ausbruch'

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The municipality of Rust on the banks of the Neusiedlersee

7. **Wine grape variety(-ies)**

Blütenmuskateller

Bouvier

Chardonnay – Morillon

Frühroter Veltliner – Malvasier

Furmint

Goldburger

Grauer Burgunder – Pinot Gris

Grauer Burgunder – Ruländer

Grüner Veltliner – Weißgipfler

Jubiläumsrebe

Muscaris

Muskat-Ottonel

Muskateller – Gelber Muskateller

Muskateller – Roter Muskateller

Müller-Thurgau – Rivaner

Neuburger

Roter Veltliner

Rotgipfler

Sauvignon Blanc

Scheurebe – Sämling 88

Souvignier gris

Sylvaner – Grüner Sylvaner

Traminer – Gelber Traminer

Traminer – Gewürztraminer

Traminer – Roter Traminer

Weißer Burgunder – Klevner

Weißer Burgunder – Pinot Blanc

Weißer Burgunder – Weißburgunder

Weißer Riesling – Rheinriesling

Weißer Riesling – Riesling

Welschriesling

Zierfandler – Spätrot

8. **Description of the link(s)**

'Ruster Ausbruch' (PDO)

Soil: the earth in the north of the municipality of Rust is characterised by brown limestone soils with a loam top layer of varying thickness. (The closer the vineyard is to the Neusiedlersee, the thicker the layer of loam.) Siliceous soils composed of weathered shale then predominate in the south of the municipality.

Climate: Rust is located in the Pannonian climate zone, which is characterised essentially by hot, dry summers and cold, dry winters. In addition, the high rate of evaporation from the Neusiedlersee (a very shallow and warm steppe lake), combined with the warm and constant temperatures in autumn, gives the climate a special component.

Human factor: the customary method of cultivating vineyards in Austria, using a high-culture training system in which the vines are tended mainly by hand (pruning, canopy management, thinning of clusters, etc.), is also used in the 'Ruster Ausbruch' (PDO) area. What is special about the way in which 'Ruster Ausbruch' (PDO) is produced, however, is apparent from the work done before and during harvesting.

The botrytised grapes are selected by hand in several passes, as the grapes are not always uniformly botrytised. Suitable bunches must therefore be targeted and 'broken out' by hand (hence the name 'Ausbruch' [literally: 'breakout']).

Link: 'Ruster Ausbruch' (PDO) is a special type of sweet wine in which the grapes are affected by *Botrytis cinerea* while still on the vine and are harvested selectively by hand. This fungus is formed particularly in areas where warm summers, mild autumns and the humidity caused by the formation of mist from a nearby waterbody create optimum conditions. The fungus destroys the outer layers of the berries, so the liquid components evaporate on warm, dry days. As a result of this 'noble rot', the grapes shrivel and dry on the vine, leaving the highly concentrated aromas and sugars. The Pannonian climate, the humidity-regulating effect of the lake, the ventilation of the vineyards, and the mild autumns are conducive to the development of the noble rot. Unlike the soil conditions, the characteristics of the climate – in particular the evaporation from the Neusiedlersee – and the resulting specific requirements for the way the grapes are harvested have a strong influence on the taste and character of the wines. When the cool morning mist rising from the Neusiedlersee settles on the vines, the ideal basis is formed for the much sought-after fungus. The fungus softens the berries and results in raisin-like shrivelling, and thus in the concentration of acid, sugar, extract and aroma. The resulting increased glycerol content makes 'Ruster Ausbruch' (PDO) very dense and gives it its characteristic golden to amber-yellow colour.

It can therefore be concluded that, in the municipality of Rust, the conditions for the traditional designation 'Ausbruch' in conjunction with the conditions for production of the wines justify combining the geographical name 'Rust' with the traditional term 'Ausbruch' to form 'Ruster Ausbruch', a protected designation of origin within the meaning of Article 93(2) of Regulation (EU) No 1308/2013.

9. **Essential further conditions (packaging, labelling, other requirements)**

'Ruster Ausbruch' (PDO)

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

'Ruster Ausbruch' (PDO) must be bottled in Rust. This is to ensure that the specific production conditions are met and verified. As the quantity of 'Ruster Ausbruch' (PDO) produced each year can vary greatly as a result of differences in weather conditions, there would be a risk of tampering if bottling were carried out outside Rust.

Link to the product specification

https://info.bml.gv.at/themen/landwirtschaft/landwirtschaft-in-oesterreich/pflanzliche-produktion/wein/Weinherkunft.html