

We see the big picture.  
Our organic farmers.



# Organic wine

Got some questions about organic wine?  
We have the answers.

Supported by the federal government, federal provinces and the European Union

 Federal Ministry  
Republic of Austria  
Agriculture, Regions  
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LE 14-20  
Entwicklung für den Ländlichen Raum

The European  
Agricultural Fund for  
Rural Development:  
Europe investing in  
rural areas 

# WE PRODUCE FOOD RESPONSIBLY AND WITH FULL FLAVOUR!

Organic farming helps maintaining the ecological balance. There are about 30 percent more species and 50 percent more individuals living in the areas of organic farms.

## Individual farming instead of uniform farming

Many of the most renowned wine producers in the world produce organic wines according to organic farming - because they want to create independent, unadulterated wines that live from the taste of the grapes, their knowledge and from nothing else.

## Good for wine and environment

In their vineyards, organic wine producers neither use chemical-synthetic pesticides nor quick-release fertilizers. Instead, they cultivate the vineyards all year round, promote beneficial organisms and strengthen the organic grapes through herbal and composite textures for the sake of vineyards and their wines full of life.

## Small grapes, great taste

The permanent mulch cover of the vineyards creates a healthy food and water circulation. This produces smaller grapes. During vinification<sup>1</sup> concentrated ingredients can be extracted out of the grape skin – for the benefit of an even more genuine flavour!

<sup>1</sup> Vinification is called the processing of grape to wine.  
Sources: [www.bio-austria.at/quellen](http://www.bio-austria.at/quellen)

### Organic ingredients for 4 people

75 g bacon, smoked  
1 tbsp butter  
500 g of leek  
1/4 l white wine  
3/4 l vegetable soup

100 ml cream  
200 g of cottage cheese  
salt and pepper  
1 bunch of parsley  
2 tbsp flour

Chop the bacon finely. Heat the butter and fry the bacon in it. Clean the leeks and slice them. Remove the bacon and fry the leeks in the fat. Add white wine and the vegetable soup and let it cook until it boils. Leave to simmer for 5 minutes. Stir in the butter and the flour. Stir in the soup and until it boils. Add the cheese and let it melt. Season with salt and pepper. Chop parsley finely. Add the bacon to the soup. Serve with sprinkled parsley.



# Cheese Wine Soup