



THE REGION

The Neusiedlersee wine-growing region is situated on the eastern shores of the large, shallow steppe lake, the Neusiedlersee or Lake Neusiedl. The designated vineyard area stretches from the wine town of Gols in the north, through the flat terrains of the Heideboden and down to the Seewinkel, adjacent to the Hungarian border. A wide variety of grapes flourish on its 18 901 acres. Since March 2012, the new Neusiedlersee DAC stands for fruity and harmonious red wines made from the Zweigelt variety and that reflect the region's climate and soil. The wines are available with the additional designation of "Reserve" either as a pure Zweigelt or as a Zweigelt-dominated cuvée blend. The Neusiedlersee DAC region includes the political district of Neusiedl am See, except for the communities of Winden and Jois. The white wines with the Burgenland designation of origin, reflect their beautiful body and balance when they come to the market as high quality wines.

The region contains a wealth of leading varietals of white wines, produced from Pinot blanc, Chardonnay, Welschriesling and



aromatic varietals, including Sämling and Muscat Ottonel.

The famous Grüner Veltliner found here is known to be much more fruity than in the north, very aromatic with not quite as much acid.

THE WINERY

The winery is cultivating 86 acres of its own vineyards and a further 200 acres are cultivating under contract. All wines are fermented and matured in our own private cellars and when ready for market the various varietals will be featured in our portfolio.

The wine cellar is currently located in a newly built hall in Gols, where it is possible to guarantee a smooth process without any loss of quality, even in terms of larger volume. It goes without saying that the wine cellar and our logistics are state of the art technologies.

As our company has progressed with an expanding international clientele, we take pride in and place importance on adhering to our core values of sustainability, and ecological work ethics.

OUR WINES

No chemical additives or animal proteins are used in the winery, having been banned from the process long time ago. Only biological protein is used for fining. The wines from Golser Wein are to be considered as vegan and therefore committed to the spirit of our time. Sustainable work is an important factor in our company.



OUR STORY

all roads lead to wine...

RUDOLF TRISCHLER

My first introduction to wine started during my training days at Hotel school, but it was not until 2008, when the economic crisis hit us, that I decided to make wine my solo career.



I attended several wine courses to broaden and deepen my knowledge of wine and from there I started working in the international wine trade.

In 2013 my path led me to Gols where I got to meet Harald Lehner. I started growing the export side of Golser Wein and till this day, he is a man I greatly appreciate and respect.

The time came in 2015, where we wanted something new, exciting, and appealing to the

younger generation of wine consumers. It needed to look modern, young, and lively and deliver good wines at affordable prices.

I soon realized that most Austrian names were not easy to pronounce, so we looked for a short, easy name to remember. Sabines daughters name is UNA. This was perfect! Easy to pronounce, easy to remember and still a name that has personal meaning for us. The design and creative parts are in the hands of Sabine Basista, while I look after the markets and Harald ensures the delicious wines keep on flowing!

UNA was born and THE LIGHTNESS OF WINE became our slogan.

the master HARALD LEHNER

In 1995 Harald Lehner established the ,Pannonischen Weingärtner Neusiedler See'. The winery grew through the years to one of the leading



wine producing companies of Austria.

The wines and the brands from the winery are well known in Austria and abroad.

2007, Harald separated from the ,Pannonischen Weingärtner' dedicating his energies into developing a new premium brand known as ,Gaudium Vinum Galos'.

High quality wines with a perfect price — quality ratio is Harald's target. He is an oenologist, winemaker and cellar master with complete conviction.

Harald cultivates his wines himself and stands for their quality. No chemical additives are used in the winery. Amongst other things, animal protein was banned from the process long ago. Only biological protein is used for fining. The wines from Golser Wein are vegan and therefore committed to the spirit of our time. Sustainable work is an important factor in our company.

Sabine and UNA.wine...

the connection



SABINE BASISTA

With Rudi's knowledge and experience in the Sales field, he knew exactly how important having the right label was. As an architect, I thought this would be a good opportunity to try my hand at something more graphic, something I have always loved. So, when

Rudi asked me to help with the new label design, I jumped at the chance of doing something more creative!

Each wine varietal is represented by a different color and the main design is a collection of wine bottles in various shapes and sizes either drawn in pencil or painted with ink.

Great attention to the finer detail was given in finalizing the designs and with the name of my daughter represented in this brand, the UNA range is very dear to my heart.

WHITE WINES

RIESLING

GRÜNER VELTLINER

FREAKY SUNDAY

FREAKY SUNDAY
WEISSER HEIDEBODEN
A light golden hue.
The strong aroma of elderberries and gooseberries,
refreshing on the nose. A
mineral finish with a hint of
lime.

GRÜNER VELTLINER

The Grüner, a fruity wine ripened in the sun.
Pale yellow in the glass, with fragrant hints of ripe apples and apricots.
A delectable blend of fruit and minerals, renown for the white pepper finish.



RIESLING

Our Riesling from
Burgenland is
extraordinary!
With a zesty hint of lemon
and green apples, slightly
sweet, crisp fruitiness and
citrus charm makes this a
delightful wine.







SWEET WHITE WINES

MUSKAT OTTONEL

Shining gold with yellow reflections, tender notes of peaches and flowers. A fruity aroma and balanced acidity.

Market Ottonel

CHARDONNAY LATE HARVEST

Seewinkel - the sweet region!
Shiny golden hues, an excellent bouquet of pineapple and passion fruit.
Smooth on the palate with aromas of tropical fruits. Well chilled, the wine gives an unforgettable holiday feeling.



Chardonnay Late Harvest

MORE WHITE WINES

PINOT BLANC

The scent of the warm Lake Neusiedl!
Bright yellow in the glass, fruity but unobtrusively fragrant, exotic fruits hint at secrets to be discovered. Slightly sweet, an elegant wine that invites the tranquility of the lake to your glass.

MUSKATELLER

An incomparable drink sensation.
This wine welcomes you with a gorgeous flowering aroma.
The palate is full of ripe yellow fruits and a delicious
Muskatbouquet, animating acidity with slightly exotic hints.

100% organic cultivar!

SAUVIGNON BLANC

Amazing aroma of ripe gooseberries, green grass, flowers. On the palate vegetative, a complex, mineralic wine with a very nice balanced acidity. The wine reflects the careful treatment of our vines and grapes.

100% organic cultivar!











ROSÉ

ROSÉ

The kiss of the sun!
Lively - Fragrant - Fresh!
Fruity rosé from sun-kissed
grapes from Pinot Noir and
Blaufränkisch!
Summery residual
sweetness and still so
refreshing, this wine is
irresistible!
Well chilled, the wine is fun
at day and night time!



RED WINES FOR ANY SEASON

CASUAL FRIDAY ROTER HEIDEBODEN

Our Heideboden - The blended reds. A ruby red wine with purple hues, fruity fragrance, delicate cherry red berries paired with light spice! A mineral echo in the finish! A cuvee made from Zweigelt, Blaufränkisch and some Cabernet Sauvignon.

BLAUFRÄNKISCH

Very palatable — definitely something to try! Dark ruby garnet, a spicy nose, and a blend of dark berry fruit - blackberries and sour cherries. Fine extracts of sweetness with an elegant texture and freshness. A versatile food companion for every occasion!

Red



SUNNY RED

the sweetness!

The sunny red one. We stop

the fermentation and keep

Strong scent of cherries,

a little strawberry, these

fruits are again on

Drink it cold during

summer time!

the palate with a little

blueberry. A full fruity

body and very tasty with a

pleasant refreshing finish!

ZWEIGELT

PINOT NOIR

The Princess from the lake shore. A nice carmine red in the glass, flavours of strawberry and sweet forest berries plus a balanced acidity on the palate. A wine with a lot of

minerals, pleasant tannins long standing fruity and animating end.



NOIR PINOT

SPARKLING WINES

Newcomers in the UNA Family are UNA Bubbly Rosé and UNA Bubbly Riesling, two sparkling wines, which know how to delight the consumer.

UNA Bubbly Rosé is a blend of Zweigelt and Pinot Noir. All grown, harvested and fermented in the region of Neusiedlersee.

Both Sparkling Wines are availabe in 750ml and in a Piccolo version containing 187ml.

www.una.wine

Bubbly ROSÈ

The Bubbly - our Rose!
A hint of ripe
peach, smell of ripe
strawberries! Fruity
and refreshing with a
delicate finish. Made
from Zweigelt and
Pinot Noir, enjoy as an
aperitif, for dessert or
at the bar, the Bubbly
Rose is always a
highlight!

Bubbly RIESLING

A Riesling sparkling wine from Burgenland - atypical?
No, just different!
Aromas of fresh apple and pears, a fruity sparkling wine with a refreshing acidity and hints of lemon and oranges on the finish.







BACK LABELS

Customized back labels, according to the legal requirements of your country.



Back Label - Brasil



Back Label - U.S.

bilingual

this could be your QR-Code

The new packaging speaks clearly and directly to the growing diversity of millenial consumers. Sustainable farming with climate responsibility, vinification with consideration for all wine lovers.











PACKAGING

Individual solutions for your prefered packaging.



Burgundy bottle 750ml



Split 187ml & 200ml



Bordeaux bottle 350ml & 750ml

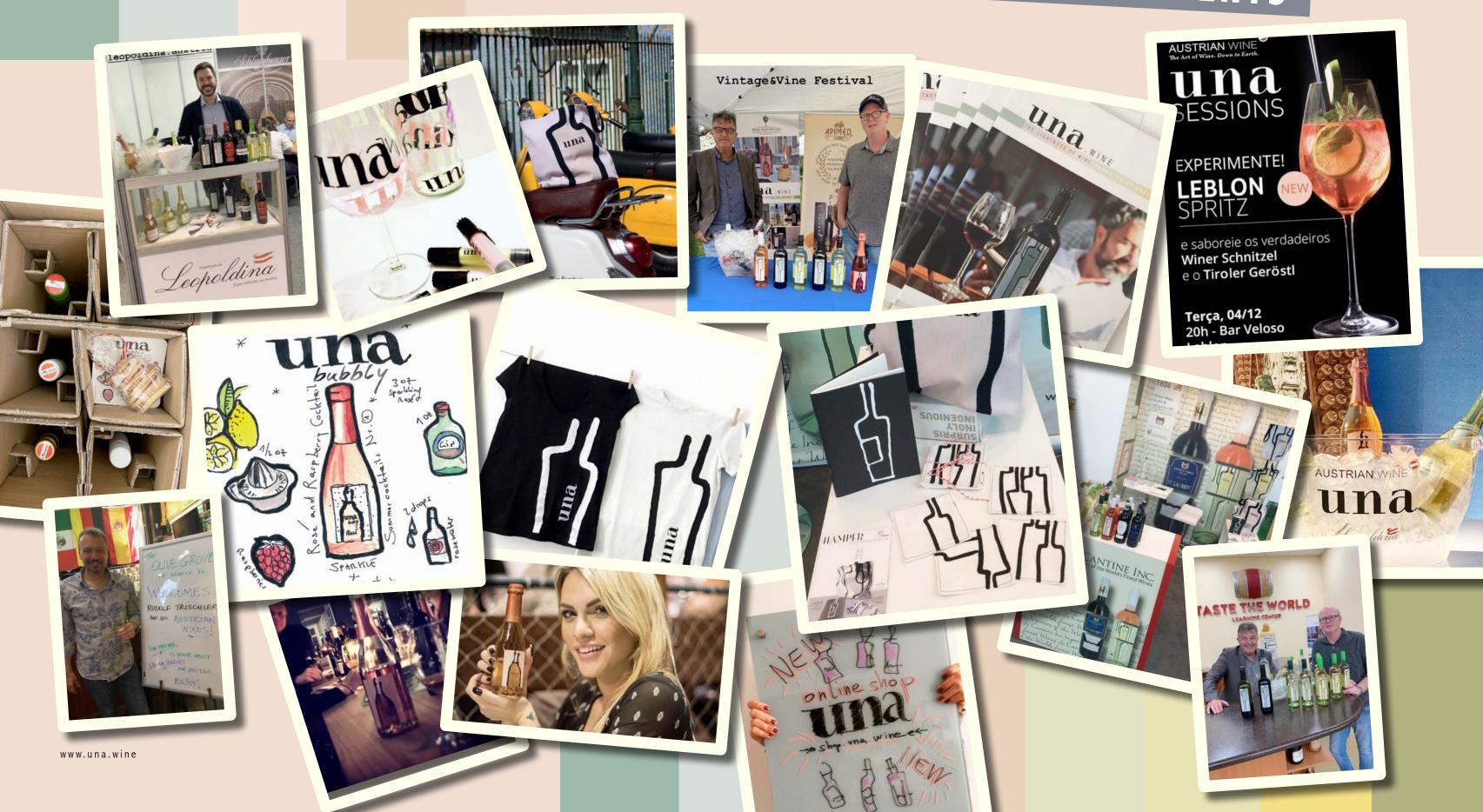


PET bottle 1/2 Liter 1 Liter



Bag in Box 3 Liter 5 Liter

MERCHANDISING AND EVENTS



OUR CONSUMERS AROUND THE WORLD

