



Ried Ulm – Wiener Gemischter Satz DAC Nussberg 2018

Vintage: After a long and very cold winter, especially in the finals, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20th, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

Soil: The grapes for the Wiener Gemischter Satz DAC Ried Ulm – Nussberg 2018 were grown in the Ulm vineyard, which lies on a very steep southern slope on the eastern part of the Nussberg, directly next to the Danube river. The soil consists of extremely calcareous shell-limestone, with limestone and a relatively small amount of clay underneath. Especially this part of the Nussberg is considered to be a remnant of a coral reef from the Tertiary period. Even today, masses of fossilized shells and snails in the white stones can be found.

Vineyard and Cellar: Since 2008, this vineyard has been cultivated according to biodynamic guidelines, with the final conversion-taking place with the 2011 harvest. This Wiener Gemischter Satz consists of 9 grape varieties - Weissburgunder, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer and Riesling - which were picked by hand and processed together following the careful elimination of any botrytis grapes. Gentle pressing with a pneumatic winepress followed a 4-hour maceration period. Fermentation took place to about 75% in cooled steel tanks and another 25% in large old oak barrels. After maturing the wine for 10 months on the fine lees, the different tanks and barrels were put together and the wine was bottled in August 2019.

Tasting Notes: The Nussberg Wiener Gemischter Satz DAC Ried Ulm displays a shining lemon-yellow color and a wonderful aromatic and elegant bouquet of ripe white and yellow fleshed fruits intermixed with fossil – rich limestone aromas. Full-bodied on the palate, this is a very fine and elegant field blend with lush and concentrated, perfectly balanced fruit and lingering salinity.

Wine data: 14,0 % vol. alc.; 5,4 g/l acidity; 1,0 g/l residual sugar.