



## Ried Falkenberg 1ÖTW Wiener Gemischter Satz DAC 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 20<sup>th</sup>, 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 Ried Falkenberg is located on the Bisamberg in Vienna. The subsoil consists of Viennese sandstone with sea deposits on the surface that have been weathered to sand by erosion. Loess plays a subordinate role on this higher eastern slope.

**Vineyard and cellar:** This vineyard has been cultivated according to biodynamic guidelines since 2008 and is officially certified for the first time with the 2011 harvest. The Wiener Gemischter Satz for the Ried Falkenberg wine consists of 7 types of grapes (Grüner Veltliner, Riesling, Pinot Blanc, Welschriesling, Chardonnay, Neuburger and Traminer). The varieties were harvested together and gently pressed, then fermented in a steel tank with temperature control using spontaneous yeast. After almost a year of storing the wine on the lees, it was bottled in August 2019.

**Tasting notes:** Delicate nose of yellow ringlotten, fresh apple, a hint of orange zest. Medium-bodied, juicy fruit nuances, fine acid curve, delicate after pineapple on the finish, minerally salty nuances, lemony aftertaste. A versatile food companion, particularly suitable for fish dishes and seafood.

**Technical Data:** 13,5% Vol., 6,2 g/l acidity, 1,2 g/l residual sugar