



### **Ried Falkenberg 1ÖTW Wiener Gemischter Satz DAC 2019**

**Vintage:** A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly

became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

**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 2020.

**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., 6,1 g/l acidity, 1,3 g/l residual sugar