



Wiener Gemischter Satz DAC Bisamberg 2020



Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. This situation hardly changed in summer either, periods of average warmth were repeatedly interrupted by short periods of bad weather with sufficient rainfall. An overall very pleasant summer for the vines, which encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. When we started with the vineyards on the Nussberg, half of the gardens on the Bisamberg had already been harvested. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently again and again, sometimes for several days, to continue with the harvest- The completion only succeeded towards mid-November, as late as it had not been for a long time. The white wines appear very intense and lively, have very good depth without being too heavy in the alcohol. The red wines also seem fruitier than before, but due to the reduced yield they also have a corresponding length with ripe tannins. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The Bisamberg soil is comprised of light, sandy loess covering massive limestone and is very calcareous. The varieties growing in this vineyard, which is approximately 40 years old, are Weissburgunder (40%), Grauburgunder (40%) and Chardonnay (20%). Since we acquired the vineyard in 2012, it has been managed according to the guidelines of biodynamic agriculture.

Vineyards and Cellar: For years, I dreamed of having a single vineyard with Gemischter Satz grapes growing on Vienna's Bisamberg – where such a constellation of grape varieties are able to show just what high quality the Bisamberg is capable of nurturing. This new acquisition in the Bisamberg's Ried Hochfeld vineyard, planted with Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris) and Chardonnay, finally gave me that opportunity. At 40 years old, the vineyard is already planted and rooted properly. Moreover, it is precisely the Burgundy varieties that flatter the Bisamberg and reflect the true greatness of this site. The varieties were harvested together and pressed gently,

then fermented with spontaneous yeasts in temperature-controlled stainless steel tanks. After being stored, the wine was bottled in March 2021.

Tasting Notes: The nose is aromatic with scents of light, smoky grapefruit, ripe stone fruit and a soft yeast nuance. The palate reveals a full-bodied, yet elegant wine with a fine acidity structure. It is harmoniously balanced and already very approachable. This is a multi-dimensional food partner that pairs especially well with fish and seafood dishes and light Mediterranean meals.

Technical Data: 14,0% alc. vol; 6,1 g/l acidity; 1,9 g/l residual sugar