



WIENER GEMISCHTER SATZ DAC 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 grapes for the Wiener Gemischter Satz DAC 2020 come from the Bisamberg and Nussberg vineyard sites. The Bisamberg consists of light, sandy loess over massive chunks of limestone; the Nussberg is comprised of limestone along with weathered shell limestone and a generous clay content.

Vineyard and Cellar: All of the grapes - grown in bio-certified vineyards – are comprised of at least three different varieties that have been harvested together. After meticulous grape selection via hand-picking the individual batches of grapes for the Wiener Gemischter Satz DAC were macerated for three hours before being carefully pressed. The pre-clarified must underwent cool fermentation and maturation in steel tanks in order to accentuate the racy, fruity character as much as possible. Following a moderate amount of time on the fine lees, the individual batches were blended together and bottled. Since 2013, the Wiener Gemischter Satz has been ennobled with "DAC", the strictly controlled designation of origin for Viennese wine.

Tasting Notes: This fragrant and fresh wine shows plenty of complexity. The nose is rich of apple,



sweet pea and rose petal. The texture is rather spare, but the buoyant finish is delightfully refreshing and at least fleetingly fascinating. Even as a young wine, the Wiener Gemischter Satz DAC delivers pure pleasure with its spicy, fresh character and makes an ideal companion for classic Austrian cuisine.

Wine Data: Alc. 12.5%; Acidity 5,7 g/l; Residual sugar 1,0 g/l

