



Wiener Muskateller 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 vineyards are located in the Ried Wiesthalen and in the Ried Kebehn on Vienna's Bisamberg and are mainly characterized by a lot of loess and a higher amount of sand, which results in weak growth with relatively low quantities. The high lime content of the soil creates very delicate, multi-layered wines with an intense aroma. The oldest vines in these vineyards are already more than 30 years old.



Vineyards and Cellar: The grapes come from biodynamic agriculture. After careful grape selection by hand picking and a further selection by a newly installed, fully automatic grape sorting system, the Viennese Muscat was carefully pressed after several hours of maceration. The pre-clarified must was fermented and chilled in a steel tank and matured to emphasize the fruity, fragrant and classy character as good as possible. After the longest possible storage time on the fine yeast, the wine was bottled in March 2021.

Tasting notes: The wine captivates with smoky-spicy muscular aromas, very multifaceted and playful. Delicate on the palate of nutmeg, fine yellow peach fruit, nuances of elderberry in the background. Juicy, elegant texture, delicate blossom honey, fresh acid structure. It is ideal as an aperitif or ideal for the terrace in the warm season.

Wine Data: 12,0 % vol. alc. 6,0 g/l acidity, 1,8 g/l residual sugar

