

## Ried Rosengartel – 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 Rosengartel 2020 come from the vineyard with the same name – a slice of a south-facing slope in the middle of the Nussberg. The soil consists of calcareous shell-limestone over limestone, and with a moderate clay content. The Rosengartel is historically the most precious in the Vienna region. The wines were amongst the most sought-after in the days of the Habsburg empire; also today, they are in high demand because of their complex characteristics and distinctive expression of Terroir.

**Vineyard and cellar:** This vineyard has been cultivated according to biodynamic guidelines since 2008 and was officially certified for the first time with the 2011 vintage. The Wiener Gemischter Satz DAC consists of 5 grape varieties: Grüner Veltliner (nearly 50 %), Weissburgunder, Neuburger,

Traminer and Riesling, all of which had been picked by hand and, following a meticulous selection that removed any botrytis grapes, were processed together. The 4-hour maceration was followed by a gentle pressing with a pneumatic wine press. Fermentation took place in cool steel tanks. After a few months of maturing on the fine lees, the wine was bottled in July 2021.

**Tasting notes:** The Wiener Gemischter Satz DAC Ried Rosengartel is a full-bodied, fresh and finessed field blend with a tight, phenolic structure and a salty-mineral finish. The wine has fine but structuring tannins and reveals nice freshness in the finish.

**Technical Data:** 13,0 % Vol., 5,9 g/l acidity, 2,1 g/l sugar