



### **Ried Ulm – Wiener Gemischter Satz DAC Nussberg 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 grapes for the Wiener Gemischter Satz DAC Ried Ulm – Nussberg 2019 were grown in the Ulm vineyard, which lies on a very steep southern slope on the eastern part of the Nussberg, directly next to the Danube river. The soil consists of extremely calcareous shell-limestone, with limestone and a relatively small amount of clay underneath. Especially this part of the Nussberg is considered to be a remnant of a coral reef from the Tertiary period. Even today, masses of fossilized shells and snails in the white stones can be found.

**Vineyard and Cellar:** Since 2008, this vineyard has been cultivated according to biodynamic guidelines, with the final conversion-taking place with the 2011 harvest. This Wiener Gemischter Satz consists of 9 grape varieties - Weissburgunder, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer and Riesling - which were picked by hand and processed together following the careful elimination of any botrytis grapes. Gentle pressing with a pneumatic winepress followed a 4-hour maceration period. Fermentation took place to about 75% in cooled steel tanks and another 25% in large old oak barrels. After maturing the wine for 10 months on the fine lees, the different tanks and barrels were put together and the wine was bottled in August 2020.

**Tasting Notes:** The Nussberg Wiener Gemischter Satz DAC Ried Ulm displays a shining lemon-yellow color and a wonderful aromatic and elegant bouquet of ripe white and yellow fleshed fruits intermixed with fossil – rich limestone aromas. Full-bodied on the palate, this is a very fine and elegant field blend with lush and concentrated, perfectly balanced fruit and lingering salinity.

**Wine data:** 14,5 % vol. alc.; 5,5 g/l acidity; 1,1 g/l residual sugar.