

WIENER GEMISCHTER SATZ DAC 2021



Vintage: An average but long winter was followed by a very cool spring, with the budding of the vines being particularly slow and exceptionally late. As expected, from mid-May the weather turned summery and the vines grew almost explosively, leading to normal flowering towards mid-June. The summer weather lasted for weeks, with no precipitation at all and the first young plants in the area already showed minor drought damage in mid-July. In addition, on July 17, a hailstorm swept over the Nussberg, which cost us 20 to 50% of the yield in these locations. Only those vineyards that were secured with hail protection nets, such as the Rosengartel and Ulm vineyards, were spared. In the beginning of August, summer was almost over, because the night temperatures dropped

unusually low and were more reminiscent of late summer in the mountains. The fruit of the grapes was particularly pronounced as a result, and the acid values remained at an unusually high level. September then was more the way we are used to, lots of sun and no rain brought us very good concentration with great maturity and distinctive acidity. The harvest began in the second week of September and, thanks to the excellent weather, was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential with a little less yield.

Soil: The grapes for the Wiener Gemischter Satz DAC 2021 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 5,5 g/l; Residual sugar 1,8 g/l