



Bisamberg 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 Bisamberg soil is comprised of rather calcareous, light and sandy loess with massive limestone in the subsoil. The varieties growing in this vineyard, which is approximately 40 years old, are Pinot Blanc (40%), Pinot Gris (40%) and Chardonnay (20%). Since we acquired the vineyard in 2012, it has been managed according to the guidelines of biodynamic agriculture.

Vineyard and Cellar: For years, I dreamed of having a single vineyard planted with Gemischter Satz on Viennese Bisamberg – where such a constellation of grape varieties can show just what high quality the terroir is capable of. The Ried Hochfeld vineyard on the Bisamberg – which is planted with Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris) and Chardonnay – finally gave me that opportunity. At 40 years old, the vineyard is already planted and rooted properly. Moreover, it is precisely the Burgundy varieties that flatter the Bisamberg and reflect the true greatness of this site. The varieties were harvested together and pressed gently, then fermented with spontaneous yeast in temperature-controlled stainless steel tanks. After being stored, the wine was bottled in March 2022.

Tasting Notes: The nose is aromatic with scents of light, smoky grapefruit, ripe stone fruit and a soft yeasty note. The palate reveals a full-bodied, yet elegant wine with a delicate acidity structure. It is harmoniously balanced and already very approachable. This is a multi-dimensional food companion that pairs especially well with fish and seafood dishes as well as light Mediterranean meals.

Wine Data: Alcohol 13.0 % vol., Acidity 5.1 g/l, Residual Sugar 1.9 g/l