



Ried Falkenberg ^{10TW} Wiener Gemischter Satz ^{DAC} 2020 JRE-Edition

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. An overall very pleasant summer for the vines 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. 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, 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. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The Ried Falkenberg is located on the Bisamberg in the North of Vienna. The subsoil consists of Viennese sandstone with sea deposits on the surface that have been weathered to sand by erosion. Loess plays a subordinate role on this higher up situated eastern slope.

Vineyard and Cellar: This vineyard has been cultivated according to biodynamic guidelines since 2008 and is officially certified for the first time with the 2011 harvest. The Wiener Gemischter Satz ^{DAC} Ried Falkenberg ^{10TW} consists of 7 grape varieties – Grüner Veltliner, Riesling, Pinot Blanc, Welschriesling, Chardonnay, Neuburger and Traminer. The varieties were harvested together and gently pressed, then fermented in a steel tank with temperature control using spontaneous yeast. After almost a year of storing the wine on the lees, it was bottled in August 2021.

Tasting Notes: Delicate nose of yellow greengage, fresh apple and hints of orange zest. Medium body, juicy fruit nuances, fine acidity, delicate pineapple finish, mineral salty nuances with a lemon aftertaste. A versatile food companion, especially suitable for fish dishes and seafood.

Wine Data: Alcohol 13.5 % vol., Acidity 6.1 g/l, Residual Sugar 1.3 g/l