



## Ried Rosengartel <sup>1ÖTW</sup> Wiener Gemischter Satz <sup>DAC</sup> 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 this Wiener Gemischter Satz <sup>DAC</sup> come from the vineyard Rosengartel – 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:** The vineyard has been cultivated according to biodynamic guidelines since 2008 and was officially certified by the vintage 2011. This Wiener Gemischter Satz <sup>DAC</sup> consists of 5 grape varieties: Grüner Veltliner (nearly 50 %), Pinot Blanc, Neuburger, Traminer and Riesling, all of which had been picked by hand following meticulous selection and removal of any botrytis grapes, before the varieties were processed all together. After a four-hour maceration the grapes were gently pressed in a pneumatic winepress. Fermentation took place in temperature-controlled steel tanks. After a few months of maturing on the fine lees, the wine was bottled in July 2022.

**Tasting Notes:** The Wiener Gemischter Satz <sup>DAC</sup> Ried Rosengartel <sup>1ÖTW</sup> 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. Great aging potential.

**Wine Data:** Alcohol 13.5 % vol., Acidity 5.7 g/l, Residual Sugar 1.7 g/l