



Ried Ulm ^{1ÖTW} Nussberg Wiener Gemischter Satz ^{DAC} 2020



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 grapes for this Wiener Gemischter Satz ^{DAC} 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 in the subsoil. 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 ^{DAC} consists of 9 grape varieties – Pinot Blanc, 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. After a four-hour maceration period the grapes were gently pressed with a pneumatic winepress. Fermentation took place in cooled steel tanks (75%) and large old oak barrels (25%). After maturing the wine for 10 months on the fine lees, the wine was bottled in August 2021.

Tasting Notes: This wine displays a shining lemon-yellow color, wonderful aromatic as well as an elegant bouquet of ripe white and yellow fruit 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: Alcohol 14.0 % vol., Acidity 5.5 g/l, Residual Sugar 1.8 g/l