



## Wiener Gemischter Satz <sup>DAC</sup> 2022

**Vintage:** An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20<sup>th</sup> and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

**Soil:** The grapes of the Wiener Gemischter Satz <sup>DAC</sup> 2022 are grown on the Bisamberg as well as on the Nussberg. The soil of the Bisamberg consists of light, sandy loess on massive limestone in the subsoil and the Nussberg also of limestone as well as weathered shell limestone with a significantly higher 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 <sup>DAC</sup> 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 and bottled. Since 2013, the Wiener Gemischter Satz has been ennobled with "DAC", the strictly controlled designation of origin for Viennese wine.

**Tasting Notes:** Light greenish yellow. Fine yellow fruit, delicate blossom honey, a touch of grapefruit in the nose. On the palate: medium complexity, juicy stone fruit nuances, refined acidity structure, lively and elegant. Even as a young wine, the Wiener Gemischter Satz <sup>DAC</sup> is very pleasing with its spicy and fresh nature plus it's a versatile food companion to classic Austrian cuisine.

**Wine Data:** Alcohol 12.5 % vol., Acidity 5.9 g/l, Residual Sugar 1.5 g/l

