



Bisamberg Wiener Gemischter Satz ^{DAC} 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 20th and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

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 2023.

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 6.1 g/l, Residual Sugar 1.0 g/l