



Ried Falkenberg ^{1ÖTW} Wiener Gemischter Satz ^{DAC} 2021 JRE-Edition



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 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 ^{1ÖTW} 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.

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 5.6 g/l, Residual Sugar 3.1 g/l